



Wedding Day Menus

Downham Hall, Castledon Road, Downham, Essex CM11 1LG

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Here at Downham Hall we pride ourselves on providing outstanding food and seamless service. Our kitchen team's ethos is always to provide delicious food that is made from





ch here at the Hall using fresh, seasonal ingredients which are sourced from quality local producers and suppliers.

We have created some wonderful dishes for you to choose from; however, we are able to offer a completely bespoke menu for your wedding day, so please let us know if you have something particular in mind that you would like served. We welcome the opportunity to work with you to create a menu that perfectly suits your individual tastes and style.

If selecting a traditional three-course wedding breakfast, please choose one dish per course with an additional vegetarian or vegan option for any guests that may require it.

You will be invited to come along for a tasting dinner to help you to decide on the menu for your wedding day. This will provide you with an opportunity to discuss dishes with our chef and your wedding planner who will be on hand to help with any questions that you may have.

We can adapt many of our dishes to suit most dietary requirements provided we are made aware of these at your final planning meeting. If you are unsure of what may be contained in any of our dishes, we will always do our best to cater for allergies and intolerances, but unfortunately cannot guarantee an allergen-free kitchen environment.

If you have any questions, please do not hesitate to get in touch with us, we love talking about all things weddings and food and will be only too happy to help.

Yours sincerely,

The Downham Hall Wedding Team

Canapés (All Seasons)

Menu 1

3 canapés £8 / 5 canapés £12



Wild mushroom vol au vent

Goats cheese and chicory

Smoked salmon and crème fraiche blini

Tomato and mozzarella arancini

Peach, stilton, rocket and sourdough croute

Prawn cocktail cups

Devils on horseback

Bloody mary soup, salsa

Chicken, ham hock, sauce gribiche

Truffled potato croquettes

Menu 2

3 canapés £12 / 5 canapés £16

Smoked duck and pineapple skewer

Salmon and caviar blini

Confit duck tacos, plum ketchup, cucumber

Truffled baron bigod croquettes

Seared rare beef, horseradish, sourdough

Chilled beetroot gazpacho

Devilled eggs, cods roe, caviar

Buttermilk chicken waffle, sour cream

Tempura mussel, soy, chilli, ginger

Crispy halloumi, red pepper jam

Wedding Menu 1 - £45pp



Spring/Summer (April-September)

Starters

Roasted tomato and rocket soup, housemade focaccia, pesto

Ham hock, chicken and leek terrine, gooseberry ketchup, sourdough

Prawn and crab cocktail, marie rose, bloody mary jelly, avocado

Scottish salmon mousse, crème fraiche, dill, cucumber, keta caviar, orange

Blue cheese, pear, chicory, walnut salad

Mains

Roasted corn fed chicken, fondant potato, creamed leeks, chicken sauce

Scottish hake, saffron risotto, parma ham, peas, parsley

Slow braised pork belly, pigs cheek and potato croquette, roasted apple

Salmon fillet, new potatoes, tenderstem, chive beurre blanc

Beetroot gnocchi, salt baked beetroots, cashew, chives

Desserts

Lemon posset, shortbread

Mixed berry eton mess

Dark chocolate marquise, blood orange and pistachio

Sticky toffee pudding, clotted cream, toffee sauce



Wedding Menu 1 - £45 per person

Autumn/Winter (October-March)

Starters

Parsnip soup, curry oil, malt bread

Ham hock, chicken and leek terrine, plum ketchup, sourdough

Prawn and crab cocktail, marie rose, bloody mary jelly, avocado

Scottish salmon mousse, crème fraîche, dill, cucumber, keta caviar, orange

Wild mushroom arancini, truffle aioli

Mains

Roasted corn fed chicken, fondant potato, creamed leeks, chicken sauce

Scottish hake, creamed potato, bourguignon garnish

Slow braised pork belly, pigs cheek and black pudding suet pudding, roasted apple
creamed potato

Salmon, cod and prawn bouillabaisse, rouille, homemade bread

Beetroot gnocchi, salt baked beetroots, cashew, chives

Desserts

Jam roly poly, crème anglais

Mixed berry eton mess

Dark chocolate marquise, blood orange and pistachio

Sticky toffee pudding, clotted cream, toffee sauce



Wedding Menu 2 - £55 per person

Spring/Summer (April-September)

Starters

Wild mushroom velouté, truffle crème fraiche, malt bread

Chicken liver parfait, blackberry jam, brioche

Garlic crevettes, parsley, toasted sourdough

Pork cheek ragu arancini, truffle mayonnaise

Cromer crab, avocado puree, tomato jelly, bisque

Mains

Lamb rump, potato terrine, courgette and basil puree, roasted red pepper, lamb jus

Gigha halibut, asparagus, peas, samphire, local cider cream sauce

Dry aged rib eye of beef, potato fondant, braised shin, roasted carrot, bordelaise sauce

Wild sea bass, buttered new potatoes, crab sauce, samphire, wild garlic

Wild mushroom and truffle pithivier, mushroom velouté, wilted spinach

Desserts

Pear tarte tatin, clotted cream ice cream

Arctic roll, champagne jelly, summer fruits

Dark chocolate cremeux, cherry

Amalfi lemon tart, crème fraiche, raspberries

Selection of French and British cheeses



Wedding Menu 2 - £55 per person Autumn/Winter (October-March)

Starters

Wild mushroom velouté, truffle crème fraiche, malt bread

Chicken liver parfait, blackberry jam, brioche

Garlic crevettes, parsley, toasted sourdough

Pork cheek ragu arancini, truffle mayonnaise

Lobster bisque, crab croquettes, saffron aioli

Mains

Lamb rump, potato terrine, aubergine, goats curd, lamb jus

Gigaha halibut, mushroom fregola, crispy artichoke, cider sauce

Dry aged rib eye of beef, potato fondant, braised shin, roasted carrot, bordelaise sauce

Wild sea bass, buttered new potatoes, crab sauce, samphire, wild garlic

Wild mushroom and truffle pithivier, mushroom velouté, wilted spinach

Desserts

Pear tarte tatin, clotted cream ice cream

Banana trifle, honeycomb, dulce de leche

Dark chocolate cremeux, cherry

Salted caramel tart, tahitian vanilla ice cream

Selection of French and British cheeses



Evening Wedding Food

Finger Buffet £16 per person

Selection of sandwiches

Potato wedges

Red onion and goats cheese tarts

Breaded chicken goujons

Mixed tempura vegetables

Selection of homemade burgers in a brioche bun £16 per person

Dry aged beef burger, sliced cheddar, lettuce and pickles

Buttermilk chicken burger, sliced cheddar, lettuce and pickles

Vegan burger, sliced vegan cheese, lettuce and pickles

Selection of British and French charcuteries and cheeses, mixed olives, cornichons and bread £18 per person



BBQ £25 per person

Dry aged beef burgers

Toulouse sausages

Lamb kofta kebabs

Halloumi and vegetable skewers

Corn on the cobs

Garlic field mushrooms

Potato salad

Red cabbage coleslaw

**Dry cured bacon, rare breed sausages or vegan sausages in a soft
floured bap £12 per person**



Drinks Package & Upgrade Options

Our standard drinks package is priced at £24pp and includes one arrival/post ceremony drink*, ½ bottle of house wine to enjoy during the wedding breakfast and a glass of Prosecco to toast the newlyweds.

Arrival / post ceremony drinks (choose two options) *Additional glasses £6 each

- ❖ PROSECCO
- ❖ MIMOSA
- ❖ HOUSE WINE
- ❖ FESTIVE MIMOSA (December)
- ❖ PREMIUM BOTTLED LAGER
- ❖ MULLED WINE (October-March)
- ❖ PIMMS NO.1 (April-September)
- ❖ BREWDOG IPA

If you would like to upgrade your reception drinks, you may choose from the following;

GIN & TONIC with your choice of flavoured gin
PEACH BELLINI
MOJITO

£1.50pp supplement / additional glasses £7.50 each

LAURENT-PERRIER CHAMPAGNE (served by the bottle)
£4.50pp supplement

We can offer a cocktail making service at the bar for the evening (pricing on request). You can impress your guests with your favourite cocktail to kick off the evening or have cocktails free flowing into the night!

At Downham Hall we have carefully selected a range of House wines. You may choose to split your wine allocation equally between red, white, and rosé or you are free to select a certain number of bottles of each. If you would like any help pairing wines to your menu choices, please speak to your wedding coordinator. Additional house wine can be pre purchased at a price of £21 per bottle or you may choose to upgrade to wines from our premium wine list, please speak to your wedding coordinator to discuss upgrading your wine.

Toasting the Happy Couple

Just before your speeches commence our team will pour your guests a glass of chilled Prosecco to toast your happiness!

If you would like to upgrade to a Champagne toast, there will be an additional charge of £4.50 per person.

