

CLASSICAL
MENU



HOLMEWOOD HALL

FOOD & DRINK

SPRING / SUMMER







We understand the importance of great food and seamless meal service on your special day. Our substantial experience in wedding catering has allowed us to develop sumptuous menus, ideally suited for large wedding banquets, that your guests will be talking about for years to come. What's more, we employ our very own experienced team of specialist chefs and catering staff allowing us to ensure the highest standards of catering on your wedding day - without fail.

OUR ETHOS: LOCAL, FRESH & HOME-MADE

We strive to provide food that is homemade by our chefs in our kitchens from fresh ingredients, sourced, where possible, from local producers and suppliers. We are located in a beautiful part of the world and we aim to support local businesses that produce quality ingredients; this in turn ensures that our catering continues to exceed our guests' expectations.

HOW OUR MENUS WORK

As standard, the wedding breakfast includes a set meal consisting of a starter, a main course and a dessert, chosen for your guests from the menus enclosed. Tea and coffee served with delicious homemade petit fours is also included in the menu price. You will also need to choose your desired welcome drinks, canapés, meal and toast wines and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional courses or choosing upgraded food and drink options marked with ♦ that will incur a supplementary cost.

SPECIAL REQUIREMENTS & ALLERGIES

All of our dishes can be adapted to be gluten free and we can cater for specific dietary requirements providing these meals are pre-ordered. We have delicious vegetarian (V) and vegan (Ve) options, and if you have guests who would prefer something from these menus, you can, of course, substitute your meal choice with an alternative starter and main course - just let us know the appropriate numbers. We understand the severity of allergens and food intolerances and the effects they may cause. Unfortunately, we cannot guarantee that cross contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes then please consult the office or your Personal Wedding Manager who will happy to help and advise.

WHAT TO DO NEXT

As you read through the mouth-watering food and drink options, make a note of what appeals to you so that you will be ready when you meet with us at your planning meeting four to six months before your big day. Don't forget any drinks, dishes or courses marked with a ♦ incur a supplementary cost which can be found on the separate price list.



WELCOME DRINKS

Welcome drinks are served to you and your guests whilst the photographs are being taken in the period of time after the ceremony and before the wedding breakfast.

Choose up to three choices from the selection below or talk to your Personal Wedding Manager about creating your own.

Bottled Beers

Choose from Peroni, Corona, Asahi, Doom Bar, Rekorderlig or Thatcher's Gold.

House Prosecco

Why not jazz up your Fizz by adding either Raspberry or Peach Liqueur

Dadnor English Pink Sparkling Wine

Made from grapes grown in our own Vineyards in Herefordshire

Tom Collins

Gin, fresh Lemon Juice & Gomme topped with Soda

Pimms & Lemonade

A classic Pimms Number 1 topped with Lemonade & fresh English garden fruits

Country House Garden

The Country House Weddings Collection staple, Gin, Elderflower, fresh Lime & Cucumber topped with Apple Juice

The Paloma

Tequila, Gomme, Grapefruit Juice & topped with Soda

Strawberry Daiquiri

A cocktail of White Rum, Strawberries with a kick of Lime Juice over ice

Raspberry Daiquiri

A cocktail of White Rum, Raspberries with a hint of Lemon Juice over ice

Classic Mojito

A refreshing Rum-based cocktail with Lime, Sugar & Soda, garnished with fresh Mint

Flavoured Mojitos

Twists on the classic - choose from Raspberry, Watermelon, Passionfruit

House Specials

Talk to your Personal Wedding Manager about the seasonal house specials that may be available for your wedding.

One welcome drink per day guest is included with the Classical package.

Upgrade Options (◆):

We have an amazing array of Drink Stations available as added extras for your special day - please revert to our Price Lists & Finishing Touches brochure for more information.

You can also choose to increase the number of welcome drinks served after your ceremony, or you can introduce an additional round of welcome drinks for your day guests on arrival before the ceremony, or for your evening guests.



NON ALCOHOLIC

Sparkling Peach Tea

Peach Black Tea, Sugar Syrup, Fresh Lemon Juice & Tonic

Pink Lemonade

Cranberry, Berry Syrup, Lemonade & fresh Berries

The English Garden Mocktail

Elderflower Syrup, Apple Juice topped with Soda, Cucumber & Mint

Classical Raspberry Nojito

Apple, Raspberry or Lime topped with Soda & Mint

Mocks Fizz

Seedlip Spice 0% Spirit, Orange Juice, Spice Syrup, topped with non-alcoholic Prosecco

Zero Alcohol Beers

Peroni, Corona, Heineken



CANAPÉS

Canapés are ideal appetisers that we traditionally serve during your welcome drinks reception following your ceremony.

You can choose up to four options from the below selection.

SAVOURY COLLECTION

Panko King Prawn Tail, Sweet Chilli Dipping Sauce

Hoi Sin & Sesame Fried Chicken

Salt & Pepper Squid

Coronation Chicken Mini Poppadum

Goats Cheese Crostini, Olive, Sweet Drop Pepper (V)

Somerset Brie & Cranberry Croûte (V)

Stilton Mousse, Toasted Crouton, Fruit Chutney (V)

Roast Beef, Horseradish Cream, Wholemeal Toast

Mature Cheddar Cheese & Caramelised Onion Quiche (V)

Butternut Squash Tart, Bacon Crisps

Mini Spring Roll, Sweet Chilli Dipping Sauce (V)

Vegetable Pakora (V)

Quail Scotch Egg

SWEET COLLECTION

Caramel Profiterole (V)

Black Forest Gateau (V)

Apple & Custard Crumble (V)

Chocolate Orange Ganache Tart (V)

Banana & Toffee Pie (V)

Opt for Additional Covers (◆):

One cover per day guest is included with the Classical package - however, as with welcome drinks, you can choose additional covers of canapés, for pre, post ceremony or for evening guests.

MINI AFTERNOON TEA ◆

Perfect for spring & summer weddings, these miniature versions of the nation's favourite afternoon tea delicacies are the ideal accompaniment to your celebratory drinks.

Selection of Finger Sandwiches on White / Granary Bread

Homemade Leek & Smoked Cheddar Quiche (V)

Sausage Meat & Caramelised Red Onion Scotch Egg

Traditional Sultana Scones with Clotted Cream & Strawberry Jam (V)

Mini Carrot Cakes topped with Sweet Cream Cheese & Vanilla Bean (V)

Chocolate Eclairs filled with Caramel Cream (V)

◆ Supplement indicated on separate price list





STARTERS

You can choose up to two starter choices, including one vegetarian / vegan-friendly option.

Sliced Smoked Chicken
Coronation Slaw, Apricot
Puree, Coriander Salad

Sticky Soy & Ginger Glazed Pork Belly
Yuzu dressed Oriental Salad

Warm Brie & Caramelised Onion Tart (V)
Spring Onion & Radish Salad

Chargrilled Chicken Salad, Cos Lettuce
Croutons, Caesar Dressing,
Parmesan Shavings

Beetroot & Shallot Tart Tatin (V)
Goats Cheese Mousse, reduced Balsamic

Crayfish Cocktail, Bloody Mary Ketchup
Baby Leaves, Ciabatta Wafer

Hot Roast Smoked Salmon
Pea Shoots, Capers,
Lemon Crème Fraiche

Pressed Ham Hock Terrine
Piccali, Apple Salad, toasted Crouton

Smooth Chicken Liver Parfait
Toasted Brioche, Onion Marmalade

Cod & Chorizo Fish Cake
Baby Leaf Salad, Pineapple
& Chilli Jam

Torn Mozzarella,
Semi-Dried Plum Tomato (V)
served with dressed roquette salad

Feta & Watermelon Salad (V)
Toasted Walnuts, Mint Dressing

Pimento & Pea Risotto (V)
Grana Padano Shavings, Herb Oil

Courgette, Pea & Mint Risotto (Ve)
Herb Oil, Herb Salad

Roast Garlic & Tomato Bruschetta (Ve)
Thyme & Olive Oil, Salad Shoots



PERFECT SOUPS

Ideal as a starter and also available as an extra course (◆).

Spring Vegetable (Ve)
Brioche Sippets, Herb Pistou

Green Pea & Mint
Crispy Pancetta Croutons, Herb Oil

Cream of Five (V)
Crispy Leeks, Ciabatta Wafer

Roast Plum Tomato & Pimento (Ve)
Basil Oil, Granary Croutons

A REFRESHING SORBET COURSE ◆

Sorbet is served between the starter / fish and the main course to cleanse the palate, so as you may fully enjoy the next course.

Our sorbet is made with fresh fruit and garnished with mint and served in a frosted glass. Pick your favourite from the selection below:

Sharp Lemon Sorbet

Blood Orange Sorbet

Strawberry Sorbet

Cucumber Sorbet

Mango Sorbet

BESPOKE SORBETS

If you would like to add a kick to your sorbet course then why not consider one of our sorbets with alcohol?

Tanqueray Gin with Loganberries

Old J Spiced Rum with Blackberries

Champagne with Strawberries

Tequila with Lime

Please refer to our price list for the additional cost of a sorbet course (◆).



MAIN COURSES

You can choose up to two mains choices, including one vegetarian / vegan-friendly option.

Twice-Cooked Belly of Pork

Bubble & Squeak, Black Pudding, Stout Gravy

Pesto Crusted Darne of Salmon

Warm Salad of New Potatoes
shaved Fennel & Orange, Caper Vinaigrette

Pan-Fried Supreme of Chicken

Olive Oil Pomme Purée
Mushroom & Tarragon Fricassée

Slow Braised Confit Duck Leg

Rissolle Potatoes, Baby Onions,
Wilted Spinach, Star Anise Jus

Garlic & Rosemary Marinated Rump of Lamb

Fondant Potato, Spring Vegetable Casserole

Roast Sirloin of British Beef

Herb Yorkshire Pudding
Buttery Mash, rich roast Gravy

Slow Roast Loin of Suffolk Pork

Apricot Stuffing, Lyonnaise
Potatoes, Cider Apple Gravy

Roast Breast of Chicken on the Bone

Sage & Onion Roast Potato,
Poultry Gravy, Bread Sauce

Steamed Fillet of Sea Trout

Parsley Mash, Samphire, Vanilla Butter Sauce

Roast Leg Of Lamb

Lyonnaise Potatoes, Baby Carrots,
Basil & Mint Pesto

Pan Roasted Hake

Slow-Roasted Cherry Tomatoes, Baby
Potatoes, Tarragon Salsa Verde

Lemon, Honey & Thyme Chicken Breast

Tenderstem Broccoli & Crushed New Potatoes

Cumin Roast Cauliflower Steak (Ve)

Jewelled Cous-Cous, Laksa Broth

Pan-Fried Potato Gnocchi (Ve)

Roasted Squash, Lemon & Cracked
Pepper, Wilted Rocket

Portabello Mushroom En Croûte, Mushroom Fricassée (V)

Spring Greens, rich Tomato Sauce, Basil Pesto

All our main courses are served with Chef's
choice of potatoes & seasonal vegetables.



DESSERTS

You can choose up to two dessert choices, including one vegan / free-from option.

Chocolate Caramel Brownie

Chocolate Ice Cream, Dark Chocolate Sauce

Burnt Cambridgeshire Cream

Cinnamon & Apple Flapjack

Warm Apple & Sultana Stewed Tart

Vanilla Custard (Ve)

Sticky Toffee Pudding

Clotted Cream, Butterscotch Sauce

Chilled Lemon Posset

Lavender Shortbread, Raspberries

St Clements Eton Mess

Crushed Meringue, Lemon Curd,
Vanilla Cream

Warm Chocolate Fondant

Black Forest Cherries, Clotted Cream,
Chocolate Sauce

Classic Tart Au Citron

Compote of Raspberries, Clotted Cream

Lime Cheesecake

Blackcurrant Purée, White Chocolate

Minestrone of Fresh Fruits

Mint Syrup, Ice Coconut & Mango Parfait,
Crunchy Granola (Ve)

Baked Cheesecake

Ginger Biscuit Crumb, Rhubarb Compote

65% Bitter Chocolate Tart

Clotted Cream, Macerated Summer Berries

All our puddings are vegetarian-friendly.

TEA, COFFEE & PETIT FOURS

Tea, coffee & petit fours come as standard and are served after dessert.

Our petit fours are homemade and our coffee is ground on-site
using beans freshly roasted by an independent roaster.



TRIO OF DESSERTS ♦

If it really is just too difficult to choose... have all three! Here are some suggestions but please feel free to discuss with us your own ideas!

SELECTION 1

Classic Tart Au Citron
Compote of Raspberries,
Clotted Cream

Baked Cheesecake
Ginger Biscuit Crumb,
Rhubarb Compote

Chocolate Caramel Brownie
Chocolate Ice Cream,
Dark Chocolate Sauce

SELECTION 2

**Burnt Cambridgeshire
Cream**
Cinnamon & Apple Flapjack

65% Bitter Chocolate Tart
Clotted Cream,
Macerated Berries

Lime Cheesecake
Blackcurrant Purée,
White Chocolate

SELECTION 3

Sticky Toffee Pudding
Clotted Cream,
Butterscotch sauce

Chilled Lemon Posset
Lavender Shortbread,
Raspberries

**Warm Apple
& Sultana Stewed Tart**
Vanilla custard (Ve)



A DELICIOUS CHEESE SELECTION ♦

Cheese is often served after the dessert course, just in time for the speeches! Alternatively, you may decide to add a cheese selection to your evening buffet. All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below.

Black Waxed Cheddar

Rich, full-flavoured Cheddar with a slight fruitiness and a sharp bite

Cropwell Bishop Blue Stilton

A traditionally made rich blue cheese - the queen of blue Stiltons!

Applewood Smoked Cheddar

Naturally smoked with apple wood embers

Wensleydale with Cranberries

An attractive cheese that has a moist and crumbly texture

Somerset Brie

A creamy British alternative to the French classic!

Oxford Blue

A creamy cheese flavoured with a hint of Dark Chocolate, Wine & Tarragon - divine!

Artisan Camembert

Soft and creamy with a crumbly texture

Singleton's Farmhouse Lancashire

A cloth-wrapped cheese, moist and crumbly with a robust, fuller flavour

Red Leicester

A mellow alternative to Cheddar with a delicately sweet flavour

Sage Derby

A distinctive coloured Cheddar with a mild sage flavour

The cheese selection is served with an assortment of savoury crackers and orchard fruit chutney. A selection of ports and liqueurs is also available upon request ♦

CHEESE PLATTERS ♦

A Chef's selection from a choice of Cheddar, Stilton, Smoked Cheddar, Brie and Oxford Brie delivered on a platter to each table served with savoury crackers & orchard fruit chutney

♦ Supplement indicated on separate price list.



VEGETARIAN & VEGAN ALTERNATIVES

CANAPÉS

- Vegan Chocolate Brownie (Ve)
- Strawberry & Pineapple Kebabs (Ve)
- Bang Bang Cauliflower on a Mini Poppadum (Ve)
- Hummus & Sundried Tomato Crostini (Ve)
- Smashed Avocado & Chilli Croûte (Ve)
- Olive & Tomato Straws (Ve)

STARTERS

- Cracked-pepper Hummus, Toasted Tortilla (Ve)
- Marinated Olive & Vegetable Salad
- Courgette, Pea & Mint Risotto (Ve)
- Herb Oil, Herb Salad
- Beetroot & Shallot Tart Tatin (V)
- Confit Cherry Tomato, Soft Cheese
- Roast Garlic & Tomato Bruschetta (Ve)
- Thyme & Olive Oil, Salad Shoots
- Carrot, Orange & Avocado Salad (Ve)
- Focaccia Croutons, Dressed Leaves

SOUP COURSE ♦

- Spring Vegetable (Ve)
- Brioche Sippets, Herb Pistou
- Cream of Five (V)
- Crispy Leeks, Ciabatta Wafer
- Roast Plum Tomato & Pimento (Ve)
- Basil Oil, Granary Croutons

MAIN COURSES

- Cumin Roast Cauliflower Steak (Ve)
- Jewelled Cous-Cous, Laksa Broth
- Pan-Fried Potato Gnocchi (Ve)
- Roasted Squash, Lemon & Cracked Pepper, Wilted Rocket
- Portabello Mushroom En Croûte, Mushroom Fricassée (V)
- Spring Greens, Rich Tomato Sauce, Basil Pesto
- Spiced Chick Pea & Aubergine Dahl (Ve)
- Braised Coconut & Lime Basmati Rice, Coriander Naan
- Mediterranean Vegetable Frittata (V)
- Wilted Spinach, Tomato & Herb Reduction

DESSERTS

- Chocolate Fudge Brownie (Ve)
- Vegan Ice Cream, Forest Berries
- Minestrone of Fresh Fruits (Ve)
- Mint Syrup
- Iced Coconut & Mango Parfait (Ve)
- Crunchy Granola
- Chargrilled Pineapple (V)
- Rum Soaked Sponge
- Cinnamon Spiced Apple Crumble Tart (Ve)
- Vegan Custard



CHILDREN'S MENU

STARTERS

Melon Boats (V)

Garlic Ciabatta (V)

Served with a BBQ, Mayonnaise
or Tomato Sauce Dip

Vegetable Crudités & Dips (V)

Cream Of Tomato Soup (V)



MAIN COURSES

Roasted Free Range Chicken

Served with Mashed Potato & Gravy

Toad in the Hole

Served with Mashed Potato & Gravy

Breaded Free Range Chicken Goujons

Served with Chips & Peas

Pasta Bolognaise

Served with Penne Pasta

Macaroni Cheese (V)

Homemade Creamy Cheese Pasta Bake



DESSERTS

Chocolate Fudge Sundae (V)

Trio of Ice Creams (V)

Toffee & Banana Trifle (V)

Giant Choux Bun (V)

Served with Chocolate Sauce

Pancake with Nutella & Banana (V)

Fruit & Ice Cream Smoothie (V)

Babies under 2 years old are not chargeable as parents will provide milk / baby food. Toddlers up to 2 years old who are recently on solid foods, children (3-10 years old) and teenagers (11-17 years old) incur different rates as additional guests beyond your minimum guest numbers - please refer to the price list. ♦



One starter, one main and one dessert can be chosen from this menu - alternatively half portions of the adult meal choices are also available as a children's option.

AFTER DINNER DRINKS ♦

You may wish to have drinks served following your dessert, perhaps to accompany your cheese course. These are some suggestions but let us know if you have any other favourites.

Courvoisier VS (25 ml)

Remy Martin VSOP (25 ml)

Hennessy XO (25 ml)

Disaronno Amaretto (25 ml)

Baileys (50 ml)

Tia Maria (25 ml)

Harvey's Bristol Cream (25 ml)

Croft Sherry (25 ml)

Cockburn's Fine Ruby Port (50 ml)

Glemorangie 10 year (25 ml)

Talisker 10 year (25 ml)

Laguvulin 16 year (25 ml)



LIQUID REFRESHMENT

MEAL WINE

Our Bar & Beverage Manager is constantly updating our wine list as we source new and exciting wines and so a current wine list will be forwarded to you about six months before your wedding, just before your planning meeting.

For the wedding breakfast, our house wines are the most popular choice. We include half a bottle of wine per person for the wedding breakfast in your package. It usually works out that non-drinkers are more than made up for by the heavy drinkers. Additional bottles of house wine can be added to your wedding breakfast, should you wish to offer more. Any wine not consumed during your meal will then be served to your guests free of charge during your evening reception. You may decide to choose different wines to complement each course and you can discuss this in more detail at your planning meeting.

TOAST WINE

For toasts, we include one glass of the house sparkling wine per guest in your package, however you can choose to upgrade from a selection of sparkling wines or Champagnes and you should work on five glasses per bottle.

PORTS & BRANDYS

We have a selection of ports to serve with a cheese course which is usually served during the speeches and you may choose to offer Baileys and brandy as an alternative.

BAR TABS

For the evening party you can decide whether you would like a card or pre-paid bar and if you choose to pay for the drinks we can help you decide on a probable amount at your planning meeting. The only type of card that is not accepted at the bar is American Express. All bar tabs are arranged on a pre-paid basis. The easiest option is to add this to your bulk invoice payable four weeks prior to your wedding but you pay make the payment at the bar on the day if you prefer. Any unused bar tab will be refunded to you on your reconciliation invoice within 14 working days of your wedding.

We regret that the provision of your own wines and drinks is not permitted.

EVENING FOOD COLLECTION

Please select one of the following food selections to serve to your guests for supper during your evening reception.

PLOUGHMAN'S BUFFET

Sliced Gala Pie
Freshly Carved Suffolk Ham
Mature Cheddar Cheese, Colston Basset
Stilton, Somerset Brie
Herb Coleslaw
Potato & Grain Mustard Salad
Plum Tomato, Cucumber & Red Onion Salad
Chunky Fruit Pickle, Piccalilli, Pickled Onions
Freshly Cut Crusty Bread & Savoury Crackers

FISH & CHIP SUPPER

Served in chip shop-style cones...
Mini Beer-Battered Fillet of Haddock
Battered Sausages
Vegetable Burgers
Battered Halloumi
Thin Cut Chips
Katsu Curry Sauce
Minted Mushy Peas
Salt & Vinegar

SLIDER BUFFET

Mini Beef Burgers, Smoked Back
Bacon, Farmhouse Sausages
Vegetable Falafels, Grilled Halloumi
& Sweet Chilli
Served in a Selection of Mini Slider Buns
Salt & Pepper Wedges, Coronation Coleslaw
Chunky Tomato & Herb Salsa,
Grated Cheese, Fried Onions

HOT & COLD FORK BUFFET

Buttermilk Chicken Goujons, Aioli Dip
Sausage & Grain Mustard En Croûte
Mature Cheddar Cheese
& Caramelised Onion Quiche (V)
Korean Pulled Pork Slider Buns
Sesame & Honey Barbeque Chicken Thighs
Crispy Breaded Cauliflower
& Katsu Curry Sauce (V)
Vegetable Mini Spring Rolls,
Sweet Chilli Dipping Sauce (V)
Salt & Pepper Wedges & Sour Cream (V)





EVENING FOOD UPGRADES ♦

Why not really treat your evening guests with our legendary Hog Roast or BBQ Grill?

HOLMEWOOD HALL HOG ROAST ♦

A whole succulent pig slow-cooked for over 8 hours until crispy and tender. It will be carved by one of our experienced Chefs and served with the following accompaniments:

Soft Floured Baps, Sage & Onion Stuffing, Apple Sauce, Salt & Pepper Wedges, Herb Coleslaw and Tomato & Onion Salad.

BBQ GRILL ♦

Perfect for the Spring & Summer seasons, our BBQ Grill is cooked in front of your guests, serving mouth watering delights including:

Peppered Sirloin Steak, Butcher's Meaty Sausages

Beef Burgers, Garlic & Thyme Chicken Thighs

Halloumi & Pepper Skillet, Sweet Chilli King Prawns

Salt & Pepper Wedges, Crusty French Bread

Soft Floured Rolls, Herb Coleslaw

Balsamic Tomato & Red Onion Salad, Mixed Salad Leaves

♦ Supplement indicated on separate price list.



HOLMEWOOD HALL

Contact your Personal Wedding Manager or the office team
to find out more about our Food & Drink offerings.

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Photography by Darren Thomas - www.darrenthomasphotography.com and Elizabeth Young - www.elizabethyoungphotography.co.uk

The images of food & drink contained within this brochure are of real food & drink prepared by our chefs and bar staff, and are indicative of the standard of presentation that we aim to achieve. However, we cannot guarantee that exactly the same presentation, cutlery or crockery will be provided on your wedding day.