

*Luxe 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 & 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 & toast wines and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional options or courses marked with ♦ that will incur a supplementary cost. Alternatively, talk to your Personal Wedding Manager if there is specific food or drink that you have in mind for your special day.

### *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 & 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 options 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. You are also free to choose from the Classical menu. If you have something specific in mind, talk to your Personal Wedding Manager about creating your own.

## Laurent-Perrier Champagne La Cuvée

Laurent-Perrier's signature champagne and our house offering.

## Negroni

Classic Italian aperitif made of equal parts Gin, Vermouth Rosso, and Campari

## Old Fashioned

Muddled Sugar, Angostura Bitters and water topped with Bourbon & fresh Orange

## Aperol Spritz

Italy's most popular cocktail made with Prosecco, Aperol & a splash of sparkling water

## Elderflower Cosmo

Vodka, St Germain, Pineapple Juice & fresh Lime Juice give an elegant summer twist of a classic cocktail

## Sloe & Sour

Sloe Gin, Orgeat, fresh Lemon Juice & Aquafaba served in a coupe – short & elegant.

## Classic Bramble

Gin, fresh Lemon Juice, Gomme topped with crushed ice & Crème de Mure

## Strawberry & Mint Margarita

Muddled Strawberries & Mint, topped with Tequila, Triple Sec & Gomme

## Cranberry Highball

Vodka, Cranberry juice, Lemon Juice, Aquafaba topped with Soda

## French 75

Gin, Lemon Juice, Sugar & Champagne - The French answer to a Tom Collins

## House Specials

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

Two welcome drinks per day guest is included with the Luxe 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 and 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 six options from the sweet & savoury selection below.

### 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 Luxe 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 and 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)





## Starters

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

### **Burrata, Prosciutto, Roast Peach (V)**

Hazelnuts, Rocket, Aged Balsamic

### **Seared Scallops**

Black Pudding, Crispy Pancetta & Apple Purée

### **Grilled Mackerel**

Herb Labneh, Pickled Rhubarb, Chive Oil

### **Chilled Norfolk Crab Salad**

Lemon & Dill Crème Fraiche,  
Cucumber, Pea Shoots

### **Caprese Salad (V)**

Heritage Tomatoes, Organic Buffalo  
Mozzarella, Sunflower Seed Pesto Garlic

### **Homemade Tortellini (V)**

Goats Cheese, Spinach and Tomato Velouté

### **Crab Toasts**

With Pink Grapefruit & Peashoots

### **Wild Mushroom & Spring Onion Cakes (Ve)**

Rocket & Black Truffle, Vegan Aioli

### **Smoked Cod Potato Cake**

Poached Egg, Tenderstem  
Broccoli, Bearnaise Sauce

### **Yellow Pea Hummus, Chargrilled Courgetti (Ve)**

Pickled Red Onion, Broad Beans

### **Bresaola Carpaccio**

Parmesan & Rocket Salad,  
Cornichons, Ciabatta Croûte

### **Confit Belly Of Pork**

Maple Syrup, Black Pudding & Oat  
Cake Crumb, Apple & Ginger Salad

### **Petite Ratatouille Open Ravioli (Ve)**

Tomato Veloute, Pesto Wilted Greens

### **Pressed Ham**

Baby Pickled Onion, Caper  
Remoulade, Toasted Sour Dough

### **Grilled Tiger Prawns**

Smoked Garlic, Samphire & Chive  
Butter & Toasted Sourdough

### **Confit Duck Rillettes**

Orange & Thyme Glaze

### **Caramelised Onion Tart Tatin (Ve)**

Baby Pearl Onions, Puff Pastry,  
Rocket, Caramel & Pine Nuts

### **Hot Smoked Salmon**

Pickled Fennel & Carrot Salad,  
Chilli & Lime Dressing







## 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 three mains choices, including one vegetarian / vegan-friendly option.

## Lamb Cutlets Marinated in Mint Yoghurt

Broad bean & smoked pancetta cassoulet

## Butter-Roasted Monkfish

Wilted Rainbow Chard, Curried Hollandaise (served on the bone)

## Pan-Roasted Hake Fillet

Pomme Puree, Lobster Veloute, Fennel, Salted Grapes

## Crottin Goats Cheese (V)

Butternut Squash Pithivier, Pickled Mushrooms, Truffle Oil

## Pan Fried Duck Breast

Duck Confit Potatoes, Cauliflower Purée, Wild Garlic & Port Jus

## Roast Sirloin of Beef

Green Peppercorn Sauce, Shallot & Thyme Gratin Potatoes

## Herb Crusted Rack of lamb

Cauliflower Purée, Baby Hasselback Potato, Lamb Jus

## Pan fried Sea Bream

King Prawns, Crushed New Potatoes Asparagus & Lemon Beurre Blanc

## Yellow Pea Panelle (Ve)

Carrot Aioli, Roasted Vine Tomatoes, King Oyster Mushroom & Purple Sprouting Broccoli

## Seared Duck Breast

Fondant Potato & Buttered Greens, Salt Baked Carrot, Blueberry Jus

## Cornfed Chicken Supreme

Pancetta & Broad Bean Broth, Roasted Asparagus

## Lamb Rump

Spiced Fregola, Sweet Potato Purée, Somerset Goat Curd, Scallion

## Roasted Cauliflower (Ve)

Spinach & Chickpea Curry, Saffron Basmati Rice & Mango Jam

## Miso Glazed Aubergine (Ve)

Stir Fried Broccoli & Pak Choi, Ginger Sesame Dressing

## Rib Eye Steak

Flat Garlic Mushroom, Cherry Vine Tomatoes & Bearnaise Sauce

## Fillet of Beef Wellington

Mushroom & Chicken Parfait Duxelles, Madeira Cream

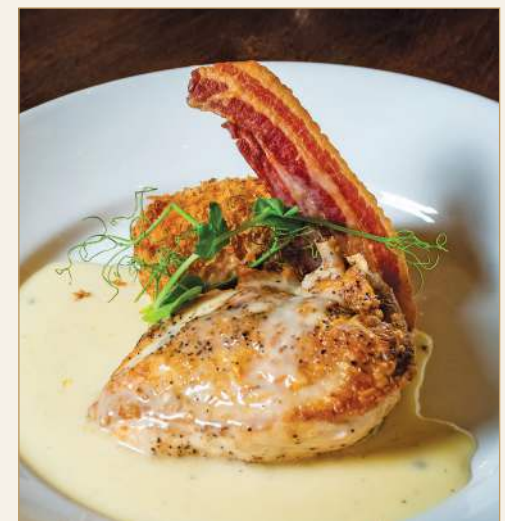
## Puy Lentil & Roasted Tomato Moussaka (Ve)

Vegan Cashew Bechamel Sauce, Micro Leaf Salad

## Wild Mushroom & Chestnut Bourguignon (Ve)

Caramelised Onions, Mashed Potatoes

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.

### Basque Cheesecake

Ginger Crumble, Cherry Compote,  
Seed Praline

### Pineapple Tarte Tatin

Caramel Sauce, Rum & Raisin Ice Cream,  
Coconut Crumble

### Chocolate & Beetroot Tart (Ve)

Sunflower Seed Cream, Raspberry Sorbet,  
Spiced Honeycomb

### Red Wine Poached Strawberries

Strawberry Puree, Toasted Marshmallow,  
Pink Peppercorn Shortbread,  
White Chocolate Ice Cream

### White Chocolate Tart

Raspberry Ripple Ice Cream,  
Crispy Raspberries

### Cherry Bakewell (Ve)

Cherry Purée & Vanilla Soy Ice Cream

### Dark Rum Baba

Coconut Crème Patisserie, Rum Syrup,  
Mango & Pineapple

### Layered Chocolate Mousse Cake

Blueberry Compote,  
White Chocolate Ice Cream

### Salted Caramel Pecan Tart

Clotted Cream, Vanilla Syrup

### Orchard Apple Tart

Spiced Cinnamon Ice Cream,  
Gingerbread Crumb

### Selection Of Local Cheeses

Fig Jam, Piccalilli, Celery, Grapes, Crackers

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)



Please note - due to their intricate nature, desserts from our Luxe menu are not suitable for the Trio - please refer to our Classical puds for alternative options.



## 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

- Caprese Salad (V)
- Heritage Tomatoes, Organic Buffalo  
Mozzarella, Sunflower Seed Pesto Garlic
- Yellow Pea Hummus (Ve)
- Chargrilled Courgetti,  
Pickled Red Onion, Broad Beans
- Wild Mushroom & Spring Onion Cakes (Ve)
- Rocket & Black Truffle, Vegan Aioli
- Petite Ratatouille Open Ravioli (Ve)
- Tomato Velouté, Pesto Wilted Greens
- Homemade Tortellini (V)
- Ricotta Cheese, Truffle & Vegetable Broth
- Carmalised Onion Tart Tatin (Ve)
- Baby Pearl Onions, Puff Pastry,  
Rocket, Caramel & Pine Nuts

## 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

- Roasted Cauliflower,  
Spinach & Chickpea Curry (Ve)
- Saffron Basmati Rice & Mango Jam
- Miso Glazed Aubergine (Ve)
- Stir Fried Broccoli & Pak Choi,  
Ginger Sesame Dressing
- Yellow Pea Panelle (Ve)
- Carrot Aioli, Roasted Vine Tomatoes, King  
Oyster Mushroom & Purple Sprouting Broccoli
- Crottin Goats Cheese (V)
- Butternut Squash Pithivier,  
Pickled Mushrooms, Truffle Oil
- Puy Lentil & Roasted Tomato Moussaka (Ve)
- Vegan Cashew Bechamel Sauce, Micro Leaf Salad
- Wild Mushroom & Chestnut  
Bourguignon (Ve)
- Caramelised Onions, Mashed Potatoes

## Desserts

- Chocolate & Beetroot Tart (Ve)
- Sunflower Seed Cream,  
Raspberry Sorbet, Spiced Honeycomb
- Cherry Bakewell (Ve)
- Cherry Puree & a Vanilla Soy Ice Cream
- Dark Chocolate,  
Peanut Butter & Raspberry Tian (Ve)
- Raspberry Sorbet & Mint Syrup
- Baked Coconut Rice Pudding (Ve)
- Cherry Compote, Grated Nutmeg,  
Maple Roasted Pecans

♦ Supplement indicated on separate price list.



# 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



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.

## 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. ♦





## 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.

## Pizza Buffet

Selection of handmade  
Thin & Crispy Pizzas to include...  
Spicy Pepperoni & Prosciutto  
Mozzarella, Sundried Tomato & Basil Pesto  
Mediterranean Grilled Vegetable  
Barbeque Chicken & Fire Roasted Peppers  
Herb Coleslaw, Balsamic Red Onion  
& Tomato Salad  
Mixed Green Salad, French Fries

## Chinese Takeaway

Crispy Fillet Chilli Beef  
Sweet & Sour hand-battered Chicken  
Wild Mushrooms, Cashew Nuts  
& Black Bean Sauce (Ve)  
Vegetable Chow Mein (V)  
Vegetable Fried Rice (Ve)  
Spring Roll (Ve)  
Prawn Crackers

## Sushi & Sashimi

Salmon marinated in Tamari,  
Toasted Sesame Seeds, Baby Gem Lettuce  
Prawn Tamaki, Ponzu Sauce  
Crunchy Vegetables & Noodles  
with Sweet Chilli (Ve)  
Tuna Nigiri, Pickled Ginger, Coriander,  
Wasabi Aioli, Rice Crackers

## Hot & Cold Buffet

Mini Slider Beef Burgers with Pickled Gherkins  
Buttermilk Chicken Goujons with Aioli Dip  
Honey & Mustard Cocktail Sausage  
Vegetable Falafel, Grilled Halloumi  
& Sweet Chilli Flatbreads (V)  
BBQ Pork Belly Honey Bites  
Mini Spinach & Ricotta Focaccia Pizzas (V)  
Hoi Sin King Prawn & Salmon Skewers  
with a Lemon & Ginger Glaze  
Mini Vegetable Spring Rolls (Ve)  
Crispy Breaded Cauliflower with  
a Katsu Curry Sauce (Ve)  
Salt & Pepper Wedges (Ve)





## Evening Food

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

### *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 & Tomato & Onion Salad.

### *Turkish Kitchen*

The perfect late night feast inspired by one of the most popular takeaway foods in Britain.

**Meat Station** - Chicken Sheesh Kebabs, Lamb Kofta, Sujuk Sausage, Roasted Vegetables & Tofu

**Salad Station** - Pickled Red Cabbage, Shredded Iceberg, Sliced Onions, Cucumber, Tomato, Chilli Peppers

**Sides** - Flatbreads, Wraps, Pittas, Fries, Pan-Fried Halloumi, Vegetable Cous Cous, Chilli Sauce, Aioli, Minted Yoghurt

### *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





## HOLMEWOOD HALL

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

01487 829555

weddings@holmewood-hall.co.uk

Photography by Darren Thomas - [www.darrenthomasphotography.com](http://www.darrenthomasphotography.com) and Elizabeth Young - [www.elizabethyoungphotography.co.uk](http://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.