

DINING OPTIONS FOR YOUR WEDDING

Headed up by Executive Head Chef Billy Bush and supported by our Sous Chef, Graham Stacey, we have an exceptionally talented team of experienced chefs offering you a choice of sumptuous A la Carte dishes and menus. With the help of your event planner, our Chefs are pleased to guide you in choosing your Wedding Breakfast menus, Buffets and Canapés.

We are thrilled to offer you an extensive choice of A la Carte starters, main courses, fish and dessert dishes for you to choose from. However, our Chefs have put together a choice of three set menu options to make it easier for you as well as Buffet menus and cheese courses.

Please let us know if you and your guests have any special dietary requirements.

CANAPÉS

A selection of hot and cold Canapés, a choice of four Canapés - £8.25 per person
A selection of hot and cold Canapés, a choice of twelve Canapés - £25.00 per person
Each additional canapé option - £2.25

COLD

Quails Eggs with Smoked Paprika & Celery Salt (v)
English Ploughman's with Blenheim Chutney
Cherry Tomato, Buffalo Mozzarella and Basil Skewers (v)
Potato & Pea Frittata with Salsa Rosso (v)

Beetroot Rosti with Smoked Salmon and Crème Fraiche
Tuna Nicoise in a Filo Cup
Smoked Salmon Blinis with Sour Cream
King Prawn Cocktail with Tomato Mayo Dip

Carpaccio of Beef on a Parmesan Sable Biscuit
Chicken Roulade with Soft Herb & Tomato Confit
Country Game Pate on Brioche with Red Onion Chutney
Sweet Baby Melon with Parma Ham

HOT

Red Onion & Apple Rarebit (v)
Chive Gougere with Gruyere Cheese (v)
Tomato & Basil Soup Sip with Cheese Sticks (v)
Artichoke & Blue Cheese Crostini (v)

Mini Fish and Chips with Tartar Sauce
Baby Fish Pies with Cheesy Mash
Salmon Teriyaki Skewers with Ginger & Soy Dip
Thai Fish Cakes with Sweet Chilli Dip

Baby Oxford Bangers with soft Butter Mash
Mini Yorkshire Pudding, with Beef and Horseradish
Chicken Sate with Peanut Sauce (n)
Lamb Kofta Brochette with Minted Yoghurt Dip

Please be advised that we cannot guarantee that the food served is prepared in a nut free environment.

A LA CARTE MENU

STARTERS

Wild Mushroom & Fennel Soup
Oxford Blue Rarebit (v)
£11.50

Smoked Ham Hock & Parsley Terrine,
Blenheim Piccalilli & Sour Dough
£12.75

Roasted Piquello Peppers with Portabella Mushrooms
Parmesan Biscuit Basil Oil & Aged Balsamic (v)
£12.75

Welsh Goats Cheese & Green Herb 'Panna Cotta',
Crispy Cumbrian Ham & Pea Shoot Salad
£14.00

Roulade of Salmon & Crayfish,
Radish & Fennel Salad, Pumpkin Oil
£14.50

Hand Sliced London Cure Smoked Salmon
With Traditional Garnish
£14.95

Whole Roasted Artichoke, Green Bean & Chickpea Salad
Gazpacho Sauce (v)
£15.25

Cornish Crab & Avocado Tower
Chilled Tomato & Lobster 'Broth'
£16.25

Seared Blue Fin Tuna with Black Sesame,
Pickled Japanese Vegetables, Wasabi Relish
£18.00

MAIN COURSES

LAMB

Saddle of Local Lamb, Garlic & Thyme Gratin
Wilted Spinach & Seasonal Vegetables, Port & Redcurrant Sauce
£39.25

Roast Rump of Lamb, Corned Lamb Hash
Buttered Cabbage, Vegetable Parcel, Red Wine Reduction
£40.25

Rack of Foxbury Lamb with Lemon & Brioche Crust
Crushed New Potatoes, Seasonal Greens, Garlic & Rosemary Jus
£48.00

BEEF

Braised Blade of Beef, Oxtail & Stout Sauce
Celeriac & Potato Mash
Roasted Roots with Honey & Bacon
£34.50

Aged English Sirloin with Horseradish 'Yorkies'
Roast Potatoes & Seasonal Vegetables
£50.00

Seared Fillet of English Beef, Wild Mushrooms & Spinach Pie
Fondant Potato, Crushed Root Vegetables
£66.00

Fillet of English Beef, Spinach & Asparagus, Broad Bean & Pea Pesto
Rosti Potato & Hollandaise Sauce
£75.00

POULTRY

Corn-fed Chicken with Chard & Mozzarella,
Olive Oil Mash, Buttered Greens.
Wholegrain Mustard Sauce
£35.00

Free Range Chicken with Green Herb Mousse & Parma Ham,
Roasted Cherry Vine Tomatoes & Churchill Potato Cake
£33.50

Pan Roasted Guinea Fowl with Crispy Sage
Cherry Vine Tomatoes, Butternut & Blue Cheese Risotto
£40.00

PORK, DUCK & GAME

Roast Saddle of Pork with Lemon & Ginger Rub
White Bean & Potato Puree, Baby Vegetable Tart
£33.50

Roasted Breast of Duck
Braised Pak Choy & Chilli Noodles
£40.00

Pork Tenderloin with Local Bacon, Braised Red Cabbage,
Potato & Apple Fondant
£33.50

FISH & SEAFOOD

Roast Fillet of Hake with Pinenut & Cheddar Crust
Parsley & Garlic Mash, Celeriac & Wild Mushrooms
£35.00

Pan-fried Atlantic Sea Bass
Warm Fennel, Pepper & Potato Salad, Green Pea Reduction
£39.00

Tournedos of Salmon with Scallop Beignet
Lobster Mash, Baby Vegetable Chowder
£39.00

Roasted Loin of Monkfish with Parma Ham
Spaghetti Vegetables, Seafood Risotto & Basil Oil
£45.00

If you wish to add a fish course to one of our proposed three course menu options a supplement of £19.50 per person will apply. The fish course can be chosen from the above selection of fish and seafood dishes.

VEGETARIAN MAIN COURSES

£33.50

Open Shallot & White Asparagus Tart
With Pea Shoots & Herb Salad

Aubergine & Mozzarella Charlotte
With Garlic & Tomato sauce

Wild Mushroom & Oxford Blue Ravioli
Wilted Greens & Truffle Oil

Spiced Chickpea & Potato Cake
With Chilli Chutney, Cucumber & Red Onion Salad

Please note that all prices are inclusive of VAT at the prevailing rate and subject to an increase on 31st August 2009

DESSERTS

Earl Grey Tea Panna Cotta
With Rum & Raisins & Almond Biscotti
£11.00

Pavlova of Seasonal Berries (v)
White Chocolate Mousse & Frosted Fruits
£11.00

Warm Bread & Butter Pudding (v)
With Blenheim Marmalade & Vanilla Sauce
£12.00

Coconut & Ginger Brulee (v)
Blenheim Honey Baked Shortbread
£12.00

Dark Chocolate Tart, Sweet Roasted Pineapple(v)
Served with Local Clotted Cream & Cinnamon Biscuit
£12.50

Blenheim Whisky & Orange Trifle
With Vanilla Custard, Fruit Jelly & Soft Whipped cream
£12.50

Strawberry & Champagne Cheesecake (v)
Red Berry Sauce, Caramel Biscuit
£13.50

White Wine & Vanilla Poached Pear (v)
With Crisp Brandy Snap & Dark Chocolate Ice Cream
£13.50

Summer Plate of Desserts (v)
Glazed Lemon Tart, Mini Summer Fruit Pudding, Strawberries & Ice cream
£14.95

Chocolate Trilogy (v)
Dark Chocolate Brownie, Glazed Chocolate Brulee, Chocolate Orange Sorbet
£14.95

CHEESE PLATTER

A Plate of Local Cheeses served with Blenheim Palace Chutney, Grapes & Biscuits

Oxford Blue
Wigmore
Cemey Black Ash
Hereford Hop

£14.00 per person or £75.00 per table (Based on 10 per table)

If you wish to have your wedding cake as a dessert the cake service fee will be £9.75 which will include crockery, cutting and plating by our Chefs as well as service to your guests table.

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A SELECTION OF SET MENUS CHOSEN FROM OUR A LA CARTE MENUS

Menu A £59.75 per person

Roasted Piquello Peppers with Portabella Mushrooms
Parmesan Biscuit Basil Oil & Aged Balsamic (v)

Corn-fed Chicken with Chard & Mozzarella,
Olive Oil Mash, Buttered Greens.
Wholegrain Mustard Sauce

Coconut & Ginger Brulee
Blenheim Honey Baked Shortbread

Freshly Brewed
Triple Certified Organic, Fair Trade Coffee
Belgian Pralines

Menu B £65.75 per person

Welsh Goats Cheese & Green Herb 'Panna Cotta',
Crispy Cumbrian Ham & Pea Shoot Salad

Saddle of Local Lamb, Garlic & Thyme Gratin
Wilted Spinach & Seasonal Vegetables, Port & Redcurrant Sauce

Dark Chocolate Tart, Sweet Roasted Pineapple
Served with Local Clotted Cream & Cinnamon Biscuit

Freshly Brewed
Triple Certified Organic, Fair Trade Coffee
Belgian Pralines

Menu C £79.90 per person

Hand Sliced London Cure Smoked Salmon
With Traditional Garnish

Aged English Sirloin with Horseradish 'Yorkies'
Roast Potatoes & Seasonal Vegetables

Chocolate Trilogy
Dark Chocolate Brownie, Glazed Chocolate Brulee, Chocolate Orange Sorbet

Freshly Brewed
Triple Certified Organic, Fair Trade Coffee
Belgian Pralines

Please note: All of our menus include After Dinner Fair Trade Coffee, Clipper Fair Trade Teas & Belgian Pralines

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CHILDRENS MENU

(Up to 12 years)

Freshly Made Soup with Roll & Butter (v)
Homemade Fish 'Nuggets' with Tomato Ketchup
Vegetable Sticks with Pitta Bread & Dips (v)

Pan-fried Chicken with Potatoes & Fresh Vegetables
Sausage & Mash with Gravy & fresh Vegetables
Pasta with Tomato & Mozzarella (v)

Ice Cream with Strawberry Sauce
Chocolate Pots with Biscuits
Fresh Fruits with Yoghurt & Honey
£20.00

Please choose **one** set menu for all children under 12 to have.

For 12 to 16 Year Olds Small Portions of Your Menu Choice Available
From £30.00

EVENING BUFFETS AND SNACKS ARE AVAILABLE, PLEASE ASK YOUR EVENT PLANNER

Food Provenance

Where possible our meat & poultry is purchased locally from Foxbury Farm Burford as well as regionally sourced farms within the United Kingdom.

Fresh fish is sourced as required from waters around the United Kingdom.

Fruit, vegetables and dairy are sourced locally when available and in season.

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