

The Old Vicarage Country House

Menus

A lovely selection of nibbles to be enjoyed during your Drinks Reception

Canapes

Parma Ham, Sweet Melon, Buffalo Mozzarella

Smoked Salmon, Cream Cheese & Caper Blini

Chicken Satay Mini Skewer

Mixed selection of Mini Tarts

Pumpkin & Blue Cheese - Forest Mushroom

Leek & Onion - Tomato & Mozzarella

Spinach & Feta - Antipasti Vegetable

Mediterranean Antipasti

Charcuterie Meat Board

Marinated Olives

Feta

Sundried Tomatoes

Bread Sticks

Platinum 3 Course Meal

MAIN

STARTER

Marinated Salmon,
Chive Oil, Herb Crème Fraiche, Walnut Bread

Venison Carpaccio,
Beetroot Salsa, Horseradish Cream

Seafood Pithivier, Champagne Foam

Asparagus Soup, Truffle Oil

Moules Mariniere, Crusty Bread

Langoustine & Crayfish Cocktail

Rabbit Rilette,
Carrot & Coriander Chutney, Sour Dough
Bread

Fillet of Mackerel,
Shaved Fennel, Rocket Pesto

Gazpacho, Olive Bread

Seasonal Soup, Home-made Bread

Ham Hock Terrine, Spiced Pineapple Chutney,
Toasted Focaccia

Goats Cheese & Red Onion Tart,
Poached Pear & Walnut Salad

Roasted Wood Pigeon,
Braised Red Cabbage, Potato Fondant, Thyme Jus

Fillet of Beef topped with Mushroom Gratin,
Hand-cut Chips, Roast Vine Tomatoes

Braised Pork Belly, Puy Lentils,
Potato Fondant, Buttered Seasonal Vegetables

Rump of Lamb Nicoise

Salmon, Pomme Puree,
Buttered Seasonal Vegetables, Basil Oil

Chicken Ballotine, Crushed New Potatoes,
Roasted Mediterranean Veg, Pesto

Pan Fried Pork Medallions,
Mustard Linguine, Mushroom Cream

Tandoori Lamb,
Jewelled Cous Cous, Mango Salad

Fillet of Sea Bream, Lemon Caper Butter,
Crushed New Potatoes, Buttered Seasonal Vegetables

Open Chicken Pie,
Mash Potato, Buttered Seasonal Vegetables

Seasonal Vegetable Strudel, Parmentier Potatoes,
Roasted Mediterranean Veg, Pesto

Beef Cheek Bourguignon,
Mash Potato, Buttered Seasonal Vegetables

DESSERT

Pink Grapefruit, Orange & passion Fruit Ter-
rine,
Mint & Almond Sorbet

Cherry Soup, Caramel Ice-cream

Apple Tart Tatin,
Calvados Sauce, Mixed Berries

Champagne Jelly, Mixed berries, Lime Sorbet

Raspberry & White Chocolate Cheesecake,
Honeycomb Ice-cream

Apple Parfait,
Warm Berry Compote, Honeycomb

Lime Panna Cotta, Tequila Sorbet

Calvados Rice Pudding Crème Brulee, Apple
Crisp

Lemon Tart, Raspberry Puree

Chocolate & Orange Brownie,
Candied Orange, fresh Cream

Eton Mess,
Chantilly Cream, Strawberries, Meringue

Gold 3 Course Meal

STARTER

Asparagus Soup, Truffle Oil

Moules Mariniere, Crusty Bread

Langoustine & Crayfish Cocktail

Rabbit Rilette,
Carrot & Coriander Chutney, Sour Dough
Bread

Fillet of Mackerel,
Shaved Fennel, Rocket Pesto

Gazpacho, Olive Bread

Seasonal Soup, Home-made Bread

Ham Hock Terrine, Spiced Pineapple Chutney,
Toasted Focaccia

Goats Cheese & Red Onion Tart,
Poached Pear & Walnut Salad

MAIN

Braised Pork Belly, Puy Lentils,
Potato Fondant, Buttered Seasonal Vegetables

Rump of Lamb Nicoise

Salmon, Pomme Puree,
Buttered Seasonal Vegetables, Basil Oil

Chicken Ballotine, Crushed New Potatoes,
Roasted Mediterranean Veg, Pesto

Pan Fried Pork Medallions,
Mustard Linguine, Mushroom Cream

Tandoori Lamb,
Jewelled Cous Cous, Mango Salad

Fillet of Sea Bream, Lemon Caper Butter,
Crushed New Potatoes, Buttered Seasonal Vegetables

Open Chicken Pie,
Mash Potato, Buttered Seasonal Vegetables

Seasonal Vegetable Strudel, Parmentier Potatoes,
Roasted Mediterranean Veg, Pesto

Beef Cheek Bourguignon,
Mash Potato, Buttered Seasonal Vegetables

DESSERT

Champagne Jelly, Mixed berries, Lime Sorbet

Raspberry & White Chocolate Cheesecake,
Honeycomb Ice-cream

Apple Parfait,
Warm Berry Compote, Honeycomb

Lime Panna Cotta, Tequila Sorbet

Calvados Rice Pudding Crème Brulee, Apple
Crisp

Lemon Tart, Raspberry Puree

Chocolate & Orange Brownie,
Candied Orange, fresh Cream

Eton Mess,
Chantilly Cream, Strawberries, Meringue

Create your own 3 Course Menu for your guests to enjoy. Please select one option for each of the Starter, Main Course & Dessert.
A Vegetarian Menu Option will also be available for your vegetarian guests.

Silver 3 Course Meal

STARTER

Gazpacho, Olive Bread

Seasonal Soup, Home-made Bread

Ham Hock Terrine, Spiced Pineapple Chutney,
Toasted Focaccia

Goats Cheese & Red Onion Tart,
Poached Pear & Walnut Salad

MAIN

Fillet of Sea Bream, Lemon Caper Butter,
Crushed New Potatoes, Buttered Seasonal
Vegetables

Open Chicken Pie,
Mash Potato, Buttered Seasonal Vegetables

Seasonal Vegetable Strudel, Parmentier Potatoes,
Roasted Mediterranean Veg, Pesto

Beef Cheek Bourguignon,
Mash Potato, Buttered Seasonal Vegetables

DESSERT

Lemon Tart, Raspberry Puree

Chocolate & Orange Brownie,
Candied Orange, fresh Cream

Eton Mess,
Chantilly Cream, Strawberries, Meringue

The

Childrens Menu

Main

Beef Burger, Fries, Peas

Fish, Chips, Peas

Macaroni Cheese, Garlic Bread

Chicken Goujons, Mash Potato, Peas

Dessert

Vanilla Ice-cream, Chocolate Sauce

To accompany the 3 Course Meal. Please choose 2 options for your guests to choose from.

Wedding Breakfast BBQ

Home-made Chuck Steak beef burger

Home-made Pork & Leek Sausage

Jerk Chicken Wings

Marinated Lamb Kebab

Sticky Ribs

Grilled Mackerel Fillet

Floured Rolls

Caramelised Onions

Seasonal Mixed Leaf Salad

Creamy Colesaw

New Potato Salad

Pesto Pasta Salad

Greek Salad

Wedding Breakfast Hog Roast

Spit Roast Pork

Crispy Crackling

Sage & Onion Stuffing

Floured Rolls

Home-made Apple Sauce

Seasonal Mixed Leaf Salad

Creamy Colesaw

New Potato Salad

Pesto Pasta Salad

Greek Salad

Dessert Buffet

A fabulous finale to one of our informal dining options.
A choice of two individually plated Desserts from your guests to help themselves.

Lemon Tart, Raspberry Puree

Chocolate & Orange Brownie,
Candied Orange, fresh Cream

Eton Mess,
Chantilly Cream, Strawberries, Meringue

Vintage Afternoon Tea

Our Full Afternoon Tea is served on our beautiful collection of Vintage Floral China.

Selection of Finger Sandwiches

Home-made Sausage Rolls

Fruit & Plain Scones, Home-made Jam, Clotted Cream

Selection of Cakes, Macarons & Biscuits

Tea & Coffee

Drinks Package

Platinum

Welcome Drink - Glass of Prosecco, Peach Bellini or Kir Royal
Wedding Breakfast - Half bottle of Wine from the Platinum Selection
Toast - Glass of Champagne

Gold

Welcome Drink - Glass of Pimms
Wedding Breakfast - Half bottle of Wine from the Gold Selection
Toast - Glass of Rose Sparkling Wine

Silver

Welcome Drink - Glass of Bucks Fizz
Wedding Breakfast - Half bottle of Wine
Toast - Glass of Prosecco

Afternoon Tea

Welcome Drink - Glass of Pimms
Wedding Breakfast - Glass of Rose Sparkling Wine
Toast - Glass of Prosecco

Evening Buffet

Create your own Buffet - You may choose a minimum of six items.

Honey roast Ham

Nachos, Guacamole, Sour Cream, Cheese, Jalepeno Peppers

Pate & Fresh Bread

Vegetable Spring Rolls & Sweet Chilli Sauce

Vegetable Crudites & Hoummus

Mozzarella & Tomato Salad

Selection of Quiche

Seasonal Mixed Leaf Salad

Selection of Sandwiches

Creamy Coleslaw

Vegetable Samosas

New Potato Salad

Sticky Chicken Wings

Pesto Pasta Salad

Pizza Slices

Greek Salad

£2 Supplement per person, per item

Tempura Prawns & Sweet Chilli Sauce

King Prawn Platter

Smoked Salmon, Chive Crème Fraiche

Goats Cheese & Red Onion Tart

Charcuterie Meat Selection

Chicken Satay Mini Skewer

The

Evening Reception

Rustic Ploughman's

A delicious selection, beautifully presented on rustic wooden boards.

Whole Wedges of Cheese
Cheddar, Brie & Blue Cheese

Garnished with Celery, Grapes,
Apple & Pickled Onions.

Selection of Quiche

Charcuterie Meat Selection

Pate

Fresh Bread Rolls

Biscuits for Cheese

BBQ

Home-made Chuck Steak beef burger

Home-made Pork & Leek Sausage

Jerk Chicken Wings

Floured Rolls

Caramelised Onions

Seasonal Mixed Leaf Salad

Creamy Colesaw

New Potato Salad

Hog roast

Spit Roast Pork

Crispy Crackling

Sage & Onion Stuffing

Floured Rolls

Home-made Apple Sauce

Creamy Colesaw

Pesto Pasta Salad

Rotisserie Chicken

Half a Spit-roast Chicken, Baked Potatoes, Creamy Coleslaw & Mixed Leaf Salad.

Traditional Fish & Chips

Beer-battered Fish, Thick-cut Chips, Mushy Peas, Home-made Tartar Sauce & Lemon Wedges.
Served in traditional trays with wooden forks.

Curry & Rice

An authentic Curry, Rice Naan Bread & Mango Chutney.

Spanish Paella

Saffron infused Rice, combining delicious Seafood, Meats & Vegetables.

Mexican Chilli

Spiced Mexican Beef Chilli, Rice, Nachos & Sour Cream.

Gourmet Mini Buffet

Fish & Chip cones, Lime Tartar
Mini Burgers, Cheese, Dill Pickle
Bacon Rolls, Tomato Chutney
Mature Cheddar & Red Onion Paninis