

Twilight Wedding Menus

Canapes: 3pp included

Upgrade to 4 canapes: £3.00pp/Upgrade to 5: £4.50pp

Honey mustard glazed Chipolata sausages

Mini BBQ pulled pork brioche

Mini cottage pie

Fish n chip cones

Mozzarella & sunblushed tomato croquette (v)

Cheese & chive tart (v)

Mushroom arancini, pesto mayo (v)

BBQ Jackfruit brioche (ve)

Please choose one menu item for all guests

Varied and bespoke menus are available but may be subject to a supplement

Dietary requirements and allergies are catered for upon request

Grazing Table: served from rustic trestle table: roast ham, cured meats, cheddar cheese, crackers, bread rolls, olives, chutney, warm sausage rolls, coleslaw, tomato salad, green salad, deli selection, warm roasted new potatoes.

Optional additions:

Warm cheese & chive quiche: £2pp

Sliced roast turkey: £3pp

Poached salmon pieces: £4pp

Prawns in baby gem lettuce: £4pp

Takeaway Style Hot Snacks

(choice of two, one per person, served 50/50 split on a first come first served basis)

Jumbo Fish Finger Butty & chips

Angus beef cheese burger, Cajun spiced wedges

Cajun chicken burger, chipotle mayo, bun, lettuce, Cajun spiced wedges (£1pp)

Slow cooked BBQ pulled pork on a bun, Cajun spiced wedges.

Mac N Cheese, garlic bread

Chicken curry, rice, poppadom (vegetarian/vegan version available)

Nachos: beef chili, cheese, sour cream, salsa

Meat & Potato Pie, Mushy Peas, Gravy

All served butler style in disposable boxes/plates.

Children's menu: Chicken goujons & fries or margherita pizza

Optional upgrades/additions

Crockery/cutlery: £2pp

Crisps & olives on 8 tables: £200.

Crisps, olives & sausage rolls on 8 tables: £250.

Glass of Prosecco: £7.50pp/Bottle of Peroni: £5pp

Tea/coffee station: £3.50pp

Dessert table £395 (feeds 80).

Shepherd hut help yourself bar: £395.00

Late night snack: picnic baskets of sandwiches, sausage rolls & bowls of crisps set up on a table: £495 for 40 guests £10 per additional guest

To add a hot evening snack, please enquire about options, prices start at £14.50pp.

Event Co-ordinators: Cieran and Laura
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