Relaxed wedding menus

Catered by Staining Lodge

THE *Glass House*
WEDDING & EVENTS



Canapes

Honey mustard Chipolatas
Mini BBQ pulled pork brioche
Scampi & fat chip
Thai fishcake with sweet chili dip
Cheddar & sun blushed tomato croquette (v)
Cheese & chive tart (v)
Mushroom arancini, garlic mayo (v)
Mini roast beef, Yorkshire pudding, horseradish mayonnaise
Cauliflower fritter, curried mayonnaise

3pp included
upgrade to 4 canapes: £3.00pp
upgrade to 5: £4.50pp



The Main Course

Please choose one menu item for all guests.
£5pp supplement for a 2-option choice menu.
Menu options must be supplied in advance and noted on the back of guest's name cards.
Bespoke menu options are available.

Classic Roast Chicken (gf)
French trimmed chicken breast, roast & mashed potato, honey & thyme roasted carrot, tenderstem broccoli, sausage sage & onion stuffing, gravy

Marry Me Chicken (gf)
French trimmed chicken breast, mash, tenderstem broccoli, sundried tomato parmesan & herb cream sauce.

Chicken Supreme (gf)
French trimmed chicken breast, fondant potato, tenderstem broccoli, honey & thyme roasted carrot, cream, mushroom, white wine sauce.

Beef Bourguignon (gf)
Horseradish mash, tenderstem broccoli, mushroom, bacon, red wine jus.

Herb Crusted Cod (gf)
Mashed potato, tenderstem broccoli, creamed leeks, dill white wine sauce

Meat & Potato Pie
Mashed potato, garden peas, gravy

Chicken and Leek Pie
Mashed potato, garden peas, gravy

Cumberland Sausages (gf)
Mashed potato, garden peas, onion gravy

Vegetarian/vegan options: please choose one option for all dietary requirements i.e the vegan option for vegans and vegetarians

Cheese & Onion Pie (v)
steak cut chips, garden peas

Lentil & Sweet Potato Pave (ve) (gf)
lentils and sweet potato encased in puff pastry, mash, vegan gravy

Caramelised Cauliflower Steak (ve) (gf)
roast trimmings and vegan gravy

Menu upgrades:
Cauliflower Cheese, chipolata sausage or Yorkshire pudding: £1pp supplement each





Bbq

served buffet style

Angus beef burger, Cumberland sausage, peri peri chicken, coleslaw, heritage tomato & basil salad, garden salad, corn on the cob chilli, & black pepper butter, steak cut chips

Grazing Table

served buffet style

Roast ham, roast turkey, cured meats, cheese & chive quiche, cheddar cheese, crackers, bread rolls, olives, pickles, chutney, sausage rolls, coleslaw, heritage tomato & basil salad, garden salad, rosemary & garlic roast new potatoes

Mediterranean Inspired Buffet

Bowls of Olives & Hummus

Choose 1: Garlic Focaccia, Warm Pitta bread

Choose 2 Salads: Caprese Salad, Rocket & Parmesan Salad, Greek Salad, Pesto Pasta, Mediterranean Cous Cous

Choose One Potato: Sea Salt or Parmesan Fries, Rosemary & Garlic Roasted New Potatoes

Choose One of the Following Combinations:

Chicken Milanese, Arrabbiata Pasta

Souvlaki Chicken

Mediterranean Vegetable Skewer with Tzatziki

Childrens Menu

Please Choose One:

Chicken Goujons, Fries, Peas

Sausage, Chips, Peas

Margherita Pizza, Fries





Upgrades

Upgrade to a 3-course menu from £15.95pp

Starters

Focaccia with sea salt & rosemary	£3.95pp
Soup, house bread & butter: (v) (gf) Roasted tomato & red pepper, leek & potato, broccoli & stilton, pea & mint, French onion	£8.00pp
Parma ham, mozzarella, tomato, rocket, Basil, balsamic	£8.50pp
Mushroom & stilton tartlets, thyme, balsamic glaze (v) (gf)	£8.50pp
Chicken liver pate, orchard chutney, sourdough croutes	£8.95pp
Smoked salmon, lemon crème fraiche, (gf) pickled cucumber, capers, house bread	£8.95pp
Thai fishcakes, cucumber & sweet chilli relish, rocket	£8.95pp
Antipasti sharer: deli meats, Manchego cheese, olives, roasted peppers, pickles, rocket, house bread	£8.95pp

Desserts

Cream tea: small scone, jam, clotted cream, small Victoria sponge	£6.95pp
Cheesecake (v) choose one: Lemon, raspberry & white chocolate, Lotus Biscoff.	£8.50pp
Eton Mess (gf)	£8.50pp
Lemon tart, torched meringue, raspberry coulis	£8.50pp
Apple crumble & custard tart, ice cream	£8.95pp
Sticky toffee pudding, caramel sauce, vanilla ice cream (v)	£8.95pp
Triple chocolate brownie, salted caramel ice cream (v) (gf)	£8.95pp
Trio of desserts: raspberry cheesecake, chocolate brownie, lemon tart	£9.95pp
Cheese platter (v) (gf)	£8.95pp
Sharing cheeseboard as additional course	£5pp
Dessert table feeds 50 please see separate menu	from £345

(gf) the dish can be made gluten free upon request *

Tea/coffee station £3.50pp

***(gf) can be made gluten free**



Evening Snack Menu

80 included in the package, additional guests:
Served in disposable boxes or on bamboo plates

Please choose one of the following

Picnic basket
Served from a rustic trestle table: picnic baskets of sandwiches, sausage rolls, chips

Pizza station
3 slices of pizza per person served by the slice
Margherita & Pepperoni, Meat Feast, Fungi feast

Takeaway Style Hot Snacks
Please choose one for all guests, served butler style

Angus beef cheeseburger & fries
Buttermilk chicken burger, garlic mayo, lettuce, fries (£1pp)
Cumberland sausage butty & chips
Slow cooked BBQ pulled pork, brioche bun, Cajun spiced wedges.
Mac N Cheese, garlic bread
Thai Chicken curry, rice, poppadom's
Jacket potato with chili & cheese or cheesy beans

If you wish to supply your own cake of cheese,
we will dress this and supply: plates, knives, crackers,
butter, olives, grapes and fruit instead of the evening snack.

Event Co-ordinators: Cieran and Laura
TEL: 01253 891336. E: glasshouse@stainingloge.co.uk

Twilight wedding menus

Catered by Staining Lodge Kitchen

THE Glass House
WEDDING & EVENTS



Canapes

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Scampi & fat chip
Thai fishcake with sweet chili dip
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Cheese & chive tart (v)
Mushroom arancini, garlic mayo (v)
Mini roast beef, Yorkshire pudding, horseradish mayonnaise
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Burger Station
choose 2

Angus Beef | Buttermilk Chicken | BBQ pulled pork

Fries, Coleslaw

Pie Station
choose 2

Meat & Potato | Chicken & Leek | Cheese & Onion

Mash, Gravy, Garden Peas

Chippy Tea
choose 2

Beer Battered Fish | Meat & Potato Pie | Sausages

Chips, Gravy, Curry Sauce, Mushy peas

Asian Inspired
choose 2

Thai Green Curry | Katsu Chicken Curry | Chicken Tikka Curry

Poppadom's, Rice, Crispy Chilli or Hoisin Beef Noodles, Prawn Crackers

Mexican Inspired

Beef Chilli, Chipotle Chicken with Rice, Tortilla Chips, Cheese,
Sour Cream, Guacamole, Salsa

GF/DF/Vegetarian/Vegan: we will suggest options that complement the chosen menu.

The Main Course

please choose one of the following combinations:
these can be served buffet style or to table.
If served to table, you may offer your guests a choice,
organise pre-orders and note these on a table
plan/place cards or we can do a 50/50 split.
Upgrade to any main course from the Relaxed Menu for £5pp.

Optional Upgrades

Glass of Prosecco:	£7.50pp/Bottle of Peroni: £5pp
Tea/coffee station:	£3.50pp
Shepherd hut help yourself bar:	£395

Late Night Snack

Sausage butty & chips: (minimum 50 guests catered for)	£14.95pp
Picnic baskets: sandwiches, sausage rolls & crisps	£495
	For 50 guests £10 per additional guest
Pizza station: 30 pizzas: (3 slices pp based on 80 guests)	£595
Deli grazing table for 50:	£795



Dessert Table

please choose 6 desserts

cookies - kinder bueno, mars bar, biscoff
brownies (n) - salted caramel, nutella, snickers, mars bar, kinder bueno, biscoff
individual cheesecake - strawberry, raspberry, biscoff
donuts - sugared mini donuts
traybakes - chocolate, carrot, lemon
indvidual tarts - lemon meringue, custard, apple tart
macarons
mini victoria sponge - please choose from pink or neutral

60 guests - £345
80 guests - £445
100 guests - £545

Ice Cream Tubs

add this package for your drinks reception or as a dessert
if staining lodge is your caterer

choose your 2 flavours:

- vanilla
- chocolate
- strawberry
- salted caramel
- raspberry swirl
- sorbet available upon request

50 guests £250 (£3.50pp after 50)
add a flake for 50p per person!