



WADDESDON

Summer Menus

Menu One

Canapés

Chicken Liver, Parsley and Garlic Crostini
Lahem B'ageen (Lamb, Tomato and Pinenut Pastries with Allspice)
Mini Yorkshires with Rare Roast Beef and Horseradish
Blinis with Smoked Salmon, Lemon Crème Fraiche
Mini Pissaladière
Tuna Tartare with Green Peppercorns, Ginger and Lime Zest
Baba Ganoush with Carasau ~ Rosemary Flat Bread Crudities and Dips
Fattoyer
Broad Bean, Pecorino and Mint
Artichoke and Gorgonzola Bruschetta

Wedding Breakfast

Fillet of John Dory with Cucumber and Noilly Prat

Rare Roast Loin of Lamb with Gratin Dauphinoise.
Seven Hour Braised Shoulder of Lamb
with a rich Rothschild Red Wine Sauce
Asparagus Spears and Pea Shoots.

White Peach Pavlova, Passion Fruit Coulis

Coffee and Macaroons

Menu Two

Canapés

Mini Yorkshires with Rare Roast Beef and Horseradish
Cherry Tomatoes filled with Coronation Chicken
Sweetcorn and Herb Pancakes with Smoked Duck and Caramelised Onions
Chicken Satay with a Peanut Dipping Sauce
Smoked Salar Salmon Tartlets with Chives and Crème Fraiche
Prawn and Cucumber Crowns

Welsh Rarebits
Wild Mushroom Tartlets, Truffle Oil

Wedding Breakfast

Torte of Ricotta, Peas, Asparagus and Mint with Parmesan Balsamic Dressed Salad
Italian Country Breads

Buffet

Hot Dishes

Roast Fillet of Kirtlington Beef with Field Mushrooms and Red Wine
Small Baked Potatoes with Butter

Grilled Breast of Chicken Stuffed with Onion,
Garlic, Bacon, Cream Cheese and Marjoram
Served on a warm Bean Salad

Escalopes of Salmon with Tarragon and Lemon
Served on Crushed New Potatoes with Chives

Moroccan Prawns and Courgettes with Chermoula Spices
Served with Roast Vegetable Cous Cous

Spinach and Oxford Blue Quiche with Herb Salad and Quince Dressing (v)

Salads

New Potato Salad with Spring Onions
Green Vegetable Salad with Parmesan Dressing
Noodles with Oriental Vegetables and Soy
Rocket Salad with Olives
Tomatoes and Roast Peppers with a Balsamic Dressing
Assiette of Ice Creams and Sorbets

Coffees, Teas and Waddesdon Mint Thins

Evening Food

Lamb Roast

Menu Three

Canapés

Smoked Chicken with Mustard Mayonnaise
Smoked Duck Breast with Radishes
Bresaola with Lemon Olive Oil
Puréed Borlotti Beans and Seared Tuna
Smoked Swordfish with Rocket and Lemon
Sun Dried Tomato, Olives and Parmesan with Basil
Mini Risotto Cake with Wild Mushrooms
Filo Pastry with Aubergine Purée, Roasted Peppers and Chilli Oil

Wedding Breakfast

Tuna Carpaccio with Herb Salad and Parmesan

Filet Mignon with a Tarragon Crust; Braised Beef with a Rothschild Red Wine Jus, Crushed New Potatoes with Spring Onions.

Wedding Cake

Evening Food

Pizzas

Menu Four

Canapés

Demi-Tasse of "Jigote" – Cuban Chicken Consommé
Lentil, Spinach and Pomegranate "Salad" on Spoons
"Cuban" Prawn Skewers "Creole"
Skewers of Chicken "Faisinjan" with Pomegranate and Walnut Sauce
Skewers of "Pulpeta" (Creole Sausage) with Olives and Tomato Salsa
Duck, Cucumber and Pomegranate Pancakes with Dipping Sauce

Wedding Breakfast

Tapas:

Salad of Smoked Chicken, Macademia Nuts and Pomegranate Dressing
"Escabeche" – Marinated White Fish with Peppers, Ginger and Vinegar
Cucumber and Avocado Salad with Chaurice Sausage and Tomato Salsa

Baked Sea Bream with "Salsa Esmeralda"

Casserole of Curried Kid with Rice and Beans in a Mango Salsa

Trio of Dessert:

French Lemon and Lime Tart

Pomegranate Sorbet

Chocolate Mousse

Coffee, Tisanes and Waddesdon Mint Thins

Evening Food

Cheese Buffet

BBQ (Minute Steaks, Pork Escalopes, Chicken Escalopes)

Menu Five

Canapés

Tomato, Mozzarella and Basil Bruschetta

Mini Bangers and Mash

Cherry Tomatoes filled with Coronation Chicken

Mousse de Foie Gras

Smoked Salmon Blinis

Pan de Mie with Seared Salmon, Quails Eggs and Hollandaise

Mini Peking Duck Pancakes with Hoisin Sauce

Thai Glazed King Prawns

Wedding Breakfast

Chicken Liver and Foie Gras Parfait.

Escalope of Salmon with Crispy Gremolata Crust

Baby Spinach with Garlic and Lemon

Crushed New Potatoes and Chives

Trio of Desserts:

Chocolate Marquise

Raspberry Pavlova

French Lemon Tart

Coffee, Tea, Tisanes and Waddesdon Mint Thins

Evening Food

Simple BBQ of Minute Steaks, Sausages and Chicken.
Served with Bread Rolls Ready with Salad in and Relishes

Seafood Platter of:

Dressed Salmon

Home-Cured Salmon

Prawns

Dressed Crab

Menu Six

Canapés

Crostini with Smoked Chicken and Mustard Mayonnaise

Mediterranean Vegetable Tarts

Chicken Satay

Vegetarian Pancakes with Hoi sin Sauce

Parma Ham and Fig Bruschetta

Smoked Salmon Blinis

Mini Yorkshires with Rare Roast Beef and Horseradish

Thick Cut Chips with Mayonnaise

Roast Pepper and Parmesan Bruschetta

Wedding Breakfast

Trio of Giant Prawn Salads

Roast Rack of Ludgershall Lamb with a Herb Crust,

Gratin Dauphinoise and Lamb Jus

Fricassée of Asparagus, Peas, Broad Beans, Leeks and Mint

Trio of Desserts:

Vanilla Cheesecake

Apple and Blackberry Crumble

Lemon Meringue Tart

Coffee and Waddesdon Mint Thins

Evening Food

Fajita Station

BBQ

Home Made Burgers

Chicken and Corn Skewers; Garlic Butter

Prawn and Cherry Tomato Skewers; Chilli Dipping Sauce

Roast Vegetables Skewers; Provençale Sauce

Baps, Baguettes, Green Salad, Butter

Menu Seven

Canapés

Bruschettas of Smoked Chicken with Mustard Mayonnaise

Prawn, Cucumber and Sweet Chilli Bruschetta

Seared Tuna and Tapenade Bruschetta

Mozzarella and Wild Rocket Pesto Bruschetta

Roasted Vegetables with Thyme Bruschetta

Lahem B'ageen (Lamb, Tomato and Pinenut Pastries with Allspice)

Shish Taouk (Chicken Skewers) with Toum (Garlic Mayonnaise)

Stuffed Roasted Red Pepper with Mascarpone and Herbs

Wedding Breakfast

Anti-pasti

Smoked Swordfish with Rocket and Lemon

Spanish Meats

Roast Mediterranean Vegetable and Basil Tart

Vegetarian Pasta

Free Range Chicken braised with Fennel, Rosemary and White Wine, Crispy Pancetta, Risotto Cake
with Thyme and Mascarpone

Trio of Dessert:

French Lemon Tart

Vanilla Crème Brulée

Chocolate and Walnut Negrita

Coffee, Tea, Tisanes and Waddesdon Mint Thins

Evening Food

Homemade Burgers

Chicken Drumsticks Marinated in Spices, Yoghurt & Lime

Vegetable Skewers
Tomato, Pepper, Basil & Onion
Green Vegetable Salad
Green Salad
Potato Salad
Baps, Mini Baguettes and Ciabattas
Chutneys & Sauces

Menu Eight

Nibbles

Thai Pork Cocktail Sausages
Chicken Wings with Sweet Chilli Dip
Sesame Cracker of Deep Fried fish with Pickled Garlic
Rice Cake of Chilli, Prawn and Pork

Wedding Breakfast

Roast Scallops with Pea Purée and Crispy Bacon
Pea Shoots and Lemon Sabayon
Roast Aylesbury Duck "Montmorency"
(Confit Legs Glazed with Port and Roast Breast)
Dauphinoise Potatoes
Trio of Desserts:
Chocolate Mousse with Strawberry "Leather"
Chocolate Tart with Strawberries
Crème Brûlée
Coffee, Tisanes and Waddesdon Mint Thins

Evening BBQ

Pig Roast
A Selection of Traditional Sausages including Glamorgan Sausages (v)
Homemade Burgers
Waddesdon Green Salad
Baps, Mini Baguettes and Ciabattas
Chutneys & Sauces