

Wedding Menus

Martin Lovell

Menu 1

Starters

Chefs Soup of the Day (your choice)
Served with artisan breads

Ham Hock
Root vegetable & puy lentil terrine,
home made piccalilli, crostini

~

Baked Goats Cheese
Beetroot, watercress & walnuts

Main Courses

Pot Roast Pork Loin
Chorizo-kale bubble
& squeak, butter bean
& tomato cassoulet

~

Cod Fillet
Cheddar rarebit, champ
mash, spinach shallot-
red wine butter sauce

~

Honey Roast Parsnip
With leek crumble, champ
mash, spinach, shallot-red
wine butter sauce (V)

(All with seasonal vegetables
family served to your table)

Desserts

Pear Tart Tatin
Clotted cream, rum & raisin syrup

~

White Chocolate
With vanilla pannacotta,
passion fruit & shortbread

~

Cheesecake
Roast banana & butterscotch

Menu 2

Starters

Chefs Soup of the day (your choice)
Served with artisan breads

Salmon
Confit, lime pickled vegetables,
ginger & lemon grass puree

~

Woodland Mushrooms
“On toast”, garlic & parsley,
Parmesan snow

Main Courses

Herefordshire Beef
Slow cooked blade, fondant
potato, celeriac purée,
savoy, forestiere jus

~

Chicken Breast
Pearl barley, charred leeks,
roast broccoli, button
mushrooms & parmesan

~

Braised Pear Barley
Charred leeks, roast
broccoli, button mushrooms
& parmesan (V)

(All with seasonal vegetables
family served to your table)

Desserts

Chocolate
Brownie, orange, almond
& grand marnier

~

Passion Fruit Tart
with its own ice cream

~

Sticky toffee pudding
Toffee sauce, vanilla pod ice cream

Menu 3

Grazing Boards

Cured Meats

With olives, tomatoes, pickles, mozzarella, parmesan

Box Baked Camembert

With roast garlic, caramelized red onion chutney, rustic breads, balsamic & olive oil

Main Course Food Station

Chicken Cassoulet “Chasseur style”

Pulled Pork

Apple & crackling

Butternut & Chick Pea Tagine

Lemon, apricot & coriander

Baby Potatoes

Garlic & rosemary

Panache of Vegetables

Dessert Station

Seasonal Fruit Crumble

With sauce anglaise

Rich Chocolate Torte

Candied orange & chantilly cream

(All of menu 3 is available for your guests to help themselves and enjoy from the food stations)

Canapé Menu

Smoked haddock & potato salad in filo

Shrimp & spinach bahjis

Curried chicken risotto cakes

Parma ham & basil

Mascarpone pin wheels

Smoked trout & horseradish pancakes

Pork & apple rillettes, wholemeal croute

Smoked salmon blinis with caviar

Parfait of duck liver & pistachio en croute

Goats cheese with italian parsley & sundried tomato on feuilleté

Tiger prawns with chilli & lime

Quails egg “benedict” on toasted muffin with pancetta & hollandaise

Confit free range pork, sage & black pudding, granny smith puree

Salmon & king prawn brochette, “tikka style” raita dip

Spinach & potato pakoras, cumin seed & coriander yoghurt

Seared marinated tuna, nicoise salsa, grilled new potato

Rare beef & stilton toastie

Savoury profiteroles with wild mushroom, roast garlic & truffle oil

Vine riped cherry tomatoes, thai spiced crabmeat

Skewered chicken yakitori

Panko king prawns, katsu sauce

Pork & leek chipolatas, mustard mash & gravy

Ratatouille, bocconcini & pesto pizettes

Bruschette of goats cheese, beetroot relish

Baby sheppard’s pies or cottage pies

Baby yorkshires & roast beef

Canapé Selection Menu

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Canapé Menu

Smoked Haddock &
Potato Salad In Filo

Shrimp & Spinach Bahjis

Curried Chicken Risotto Cakes

Parma Ham & Basil
Mascarpone Pin Wheels

Smoked Trout &
Horseradish Pancakes

Pork & Apple Rillettes,
Wholemeal Croute

Smoked Salmon Blinis with Caviar

Parfait Of Duck Liver &
Pistachio En Croute

Goats Cheese with Italian Parsley
& Sundried Tomato on Feuilleté

Tiger Prawns with Chilli & Lime

Quails Egg "Benedict"
On toasted muffin with
pancetta & hollandaise

Confit Free Range Pork,
Sage & Black Pudding,
Granny Smith Puree

Salmon & King Prawn Brochette,
"Tikka Style" Raita Dip

Spinach & Potato Pakoras, Cumin
Seed & Coriander Yoghurt

Seared Marinated Tuna, Niscoise
Salsa, Grilled New Potato

Vine Riped Cherry Tomatoes,
Thai Spiced Crabmeat

Rare Beef & Stilton Toastie

Baby Yorkshires & Roast Beef
Savoury Profiteroles
With wild mushroom, roast
garlic & truffle oil

Skewered Chicken Yakitori

Panko King Prawns, Katsu Sauce

Pork & Leek Chipolatas,
Mustard Mash & Gravy

Ratatouille, Boccocini
& Pesto Pizettes

Bruschette of Goats Cheese,
Beetroot Relish

Baby Sheppard's Pies
or Cottage Pies

BBQ &
Hog Roast
Menus

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BBQ Menu 1

From the grill

**Honey, Lemon & Mustard
Chicken Skewers**

Grilled Courgette,
Sweet peppers & haloumi
With mint, garlic, chilli,
lemon & olive oil (v)

Gourmet Beef Burgers
Swiss cheese, pickle &
relish, brioche bun

Local Pork & Leek Bangers,
Caramelised onions &
grain mustard, soft roll

Jerk Spiced Salmon
With Mango Salsa

Salads and sides

**Tomato, Red Onion &
Balsamic Salad**

Fresh Apple Coleslaw

Mixed Leaf Salad

BBQ Menu 2

From the grill

**Honey, Lemon & Mustard
Chicken Skewers**

Local Pork & Leek Bangers,
Caramelised onions &
grain mustard, soft roll

Indian Spiced Lamb Kofte,
Pomegranate Raita

Grilled Courgette,
Sweet peppers & haloumi
With mint, garlic, chilli,
lemon & olive oil (v)

Gourmet Beef Burgers, Swiss
cheese, pickle & relish, brioche bun

Jerk Spiced Salmon,
Mango Salsa

Beef Medallions,
Some Peppered, Some Plain

Teriyaki King Prawns
With Katsu Dipping Sauce

(Please choose 5 of the grill items)

Salads and sides

Tomato, Fennel & Balsamic Salad

Beetroot, Pear & Feta Cheese Salad

New Potato, Shallot & Parsley Salad

Fresh Apple Coleslaw

Mixed Leaf Salad

Fresh Baked Artisan

Breads & Rolls

Something sweet

Yakatori Fruit Skewers,
Chocolate Fondue

Barbecue Banana & Butterscotch

American BBQ Menu

Slow-Cooked Smoked Beef Brisket

Sticky-Sweet Pork Ribs

Hickory Bbq Wings

Homemade Smoky
Cowboy Baked Beans

Warm Corn Bread

Jalapeño Slaw

Grilled Buttered Corn

BBQ Sauces

Hog Roast

Slow Roast Pork

Sage & onion stuffing,
bramley apple sauce soft
floured bap, crackling

(Whole pig on a spit roast
minimum x100, otherwise Slow
Roast Pork Shoulder will be used)

Salads and sides

Homemade Coleslaw

New Potato, Spring
Onion & Chive Salad

Tomato, Red Onion & Basil Salad

Mixed Leaf Salad

Street Food Menu

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Street Food

Authentic Indian Theme

Chicken Tikka Massala
or
Lamb Rogan Josh
or
King Prawn
or
Channa Masala (V)

All served with pilaf
rice & naan bread

Authentic Thai Theme

Red King Prawn Curry
or
Green Chicken Curry
or
Beef Rendang
or
Vegetable Green/Red Curry (V)

All served with steamed
jasmine rice

American

Slow cooked BBQ beef brisket,
or
Prime 6oz beef pattie

Served with slaw, pickles, relish &
swiss cheese in a soft brioche roll

Mexican

Fajitas Chicken Skewer
or
**Slow-Cooked Mexican
Chili Beef Brisket**

Served with flour tortilla, salsa,
guacamole & sour cream

Greek

**Spiced Lamb Kofta,
Tatziki & Greek Salad**
Served in a toasted pitta

Paella

Chicken & Chorizo
or
Seafood
or
Vegetable (V)

British

“Bangers & Mash”
Served with onion gravy
or
“Fish & Chips”
With mushy peas

French

Slow-Cooked Lamb Shoulder
Served with confit potato,
flageolet bean blanquette
or
Confit Duck Cassoulet
With Toulouse sausage
& haricot blanc

Chinese

Crispy Duck Noodles
With bamboo shoots,
cashew nuts & hoi sin
or
**Chicken & Green Peppers in
Black Bean Sauce, Egg Fried Rice**
or
Vegetable Noodles
With bamboo shoots,
cashew nuts & hoi sin

Buffet & Bowl Food Menus

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Finger Buffet Menu

Wraps, rolls or open sandwiches

Rare Roast Beef & Fresh
Horseradish Relish

Chicken, Ham & Smoked
Cheddar Club

Thai Spiced Tuna & spring onion

Crayfish, Lemon & Rocket

Free Range Egg Florentine with
Mature Cheddar & Spinach

Roast Chicken with Apricot
& Almond Stuffing

Home Cured Salmon, Cucumber
Pickle & Creme Fraiche

Hummus, Red Pepper-
Tomato Salsa & Rocket

Honey Baked Ham, Grain
Mustard Mayo, Plum Tomato

Prawn, Avocado & Lemon

Mozzarella, Plum Tomato,
Basil & Black Pepper

Flaked Duck, Hoi Sin, Spring
Onion & Cucumber

Scottish Smoked Salmon,
Cream Cheese & Dill

Mature Cheddar, Farmhouse
Chutney & Red Onion

Free Range Egg
Mayonnaise & Cress

Flaked Tuna, Red Onion & Parsley

Home Made Pate &
Red Onion Relish

B.L.T.

Finger Buffet Menu

Finger buffet items

Lightly Salted Root
Vegetable Crisps

Crudities & Dips

Baby Beef & Wild
Mushroom Pasties

Skewered Chicken Tikka Style

Smoked Haddock, Leek
& Parmesan Tartlets

Goats Cheese, Red Onion
& Chive Beignets

Stuffed Oriental Vegetable
Tortilla with Oyster Sauce

Pork & Prawn Dim Sum,
Sweet Soy Sauce

Mini Toad in the Hole

Spinach & Mushroom
Pakora, Raita Dip

Mini Salmon & Asparagus

Cakes with Hollandaise

Lime, Ginger & Sesame
Chicken Skewers

Hot Salmon Strudel

French Onion Tart with
Bacon & Chives

Spiced Sausage Dumplings,
Tomato & Chilli Salsa

Pork & Leek Sausage Rolls

Fish Goujons, Homemade
Tartare Sauce

Tandoori Roast Chicken

Satay Beef, Peanut Sauce

Lamb Kofte with Cumin,
Mint & Garlic

Cold Fork Menu

Anti-Pasti Platter

Parma ham, salami, chorizo, artichokes, olives, grilled peppers, courgettes, Aubergines, sun-blushed tomatoes & baby mozzarella

Smoked & Poached Dressed Salmons

Horseradish mayonnaise, lemon & capers

Honey Baked Ham

Dijon mustard & sesame seed glaze, peach & onion chutney

Terrine of Smoked Trout

With cornish crab, prawns & avocado

Roast Scottish Beef Platter

Fresh horseradish relish & watercress

"Delice Fruits De Mer"

Lightly steamed fillets of fresh market fish rolled with salmon mousseline, asparagus & fresh herbs

Roast Herefordshire Turkey

With a cranberry, orange & port relish

Home Made Pate

With pickles & chutney

Cheese Board of Local Cheeses

With celery, grapes, chutney & biscuits

Roasted Vegetable, Red Pepper & Pesto Tart

Buffet Salad Menu

Rice Noodle Salad

With sweet potato, butternut & red pepper

Asian Slaw

With ginger, chili & sesame

Black Bean Cous Cous Salad

With coriander & lime

Pesto Penne Pasta Salad

With sun-blushed tomatoes, olives, toasted pine nuts, basil & parmesan

Firecracker Rice Salad

Smoked Bacon, Watercress, Spinach & New Potato Salad

Cherry Tomato & Basil Salad

Picked French Leaves

Wild Mushroom, Fennel & Feta Cheese salad

Fine Beans, Shallot & Asparagus Salad

Celery, Apple & Beansprout Salad

With citrus vinaigrette

Apple Coleslaw

Tomato, Avocado and Basil Salad

Cucumber and Mint Salad

Caesar Salad

Hot Fork Menu

Baked Seafood Crumble

With an aromatic herb crust,
roasted new potatoes

Thai Spiced Marinated Strips of Chicken

With coconut milk, bamboo shoots
& basil, steamed jasmine rice

Oven Baked Provencal tomatoes

With garlic and parsley

Lightly Spiced Beef & Red Pepper Goulash

With smoked paprika & red chillies

Baked Cod Florentine with Buttered Spinach

With mature cheddar,
fresh cream & chives

Wild Mushroom, Leek & Tarragon Strudel

Stir-Fry Crispy Duck

With cashew nuts, bamboo
shoots, spring onions, hoi
sin sauce & egg noodles

Seafood Hotpot

With fennel, saffron & vermouth,
parmentier potatoes

Woodland Mushroom, Spinach & Stilton Risotto

**Pork and leek sausages, cider,
apple & tarragon veloute**

Traditional Shepherds Pie

With rosemary & roast garlic mash

Braised Steak And Vegetable Pie

Simmered with ale

Chicken & Leek Cobbler

With sage and onion dumplings

Classic Chilli Con Carne

With red chillies, tomatoes
& kidney beans

Authentic Lamb Rogan Josh

With braised pilau rice

Buffet Dessert Menu

Cut & Skewered Fresh
Seasonal Fruits or Sliced
Seasonal Fruit Platters

Mango & Passion Fool,
Orange Shortbread

Dark Chocolate Torte,
Thick Double Cream

Raspberry Pavlova,
Raspberry Coulis

Vanilla Pod Cheesecake with
Homemade Lemon Curd

Cherry & Almond Bakewell
Tart, Chantilly Cream

Turkish Delight Creme
Brûlée, Choc Chip Cookie

Brioche Bread & Butter with
Apricots & Honey, Sauce Anglaise

Lemon & Almond Tart,
Vanilla Chantilly

Treacle Tart, Clotted Cream

Sticky Toffee Pudding, Caramel
Sauce & Whipped Cream

Chocolate Trifle with
Griottine Cherries & Kirsh

Seasonal Fruit Crumble,
Vanilla Custard Sauce

Bowl Food Menu

Baked Seafood Crumble
With an aromatic herb crust

**Red or Green Thai curry,
Steam Jasmine Rice**
(chicken, prawn or vegetable)

Baked Cod Florentine
With Buttered Spinach, Mature
Cheddar, Fresh Cream & Chives

Stir-Fry Crispy Duck
With cashew nuts, bamboo
shoots, spring onions, hoi
sin sauce & egg noodles

**Woodland Mushroom,
Spinach & Stilton Risotto**

**Pork and Leek Sausages, Mustard
Mash, Cider & Apple Gravy**

**Traditional Shepherds Pie,
Rosemary & Roast Garlic Mash**

**Traditional Cottage Pie,
Stilton & Parsley Mash**

**Braised Steak And Vegetable
Pie Simmered With Ale**

**Chicken & Leek Cobbler, Sage
And Onion Dumplings**

**Authentic Lamb Rogan
Josh, Braised Pilaf Rice**

**King Prawn Tagine,
Spiced Cous Cous**

**Sweet & Sour Pork
Belly, Steamed Rice**

**"Steak & Chips" Skewered
Sirloin, Big Chips & Bernaise**

"Fish & Chips" Mushy Peas

Classic Chilli Con Carne
With red chillies, tomatoes
& kidney beans

**Potato Gnocchi "Carbonara
Style" Pancetta & Parmesan**

Breakfast & Afternoon Tea Menu

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Breakfast Menu

Traditional English Breakfast

Grilled Smoked Back Bacon

Prime Pork Sausage

Roast Flat Cap Mushrooms

Slow Cooked Plum Tomatoes

Black Pudding

Baked Beans

Sauté Potatoes

Toast Or Fried Bread

Free Range Eggs

Cooked to your liking:
scrambled, poached or fried

Something to drink

Tea & Coffee

Afternoon Tea Menu

Finger sandwiches

Home Cooked Ham,
Mustard & Tomato

Free Range Egg
Mayonnaise & Cress

Rare Roast Beef, Horseradish
& Watercress

Mature Cheddar & Pickle

Flaked Tuna, Red Onion & Parsley

Smoked Salmon, Cucumber
& Black Pepper

Lightly Salted Root
Vegetable Crisps

Something sweet

Fruit Scones, Strawberry
Preserve, Fresh Strawberries
& Clotted Cream

Home Made Carrot Cake

Dark Chocolate & Pecan Brownie

Mini Caramel Eclairs

Something to drink

Freshly Brewed Colombian Coffee

English Tea Selection
& Fruit Infusions

Sunday Lunch Menu

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Sunday Lunch Menu

To commence

Chef Soup of the Day

**Pressed Confit Pork, Crackling,
Pickled Carrot, Caper Mayo**

**Smoked Salmon, Capers and
Shallot, Preserved Lemon**

**Wild Mushroom Brushetta,
Parmesan and Truffle Oil**

**Baked Goats Cheese, Beetroot,
Watercress & Walnuts**

To follow

**Traditional Sunday Lunch to
Share & Carve at your Table**
Accompanied by roast potatoes,
creamed mashed potato,
cauliflower cheese, vichy carrots,
Buttered seasonal greens

Whole Roast Chicken
With all the trimmings

**Roast Beef, Yorkshire Pudding,
Roast Gravy & Horseradish**

**Confit Woodland Pork Belly,
Black Pudding, Sage & Apple**

**Pot Roast Shoulder of Lamb, Roast
Garlic, Rosemary & Redwine**

To finish

**English & Continental
Cheese Board**
Quince, chutney, celery,
grapes & biscuits

Espresso Creme Brûlée
With amaretti biscuits

Glazed Lemon Curd Tart
Served with lemon
meringue ice cream

**Rich Dark Chocolate Torte,
Passion Fruit & Orange**

**Deconstructed
Blackberry Cheesecake**
With cassis sorbet