Caistor Hall Hotel

NORWICH

Wedding Menus 2012

Canapé Menu

Goats Cheese & Red Onion Tartlets (V)

Mini Cup of Soup (V)

Smoked Mackerel & Horseradish Crème Fraiche

Mini Fishcakes

Beef Tartare

Thai Style Prawn Wonton

Mediterranean Vegetable & Mozzarella Tartlet (V)

Chicken Liver Pate on Melba Toast

Smoked Salmon Blinis

Confit Chicken & Parma Ham Roulade

Cod Barnedade in Tempura

Smoked Chicken, Celeriac Horseradish Mousse

Choose 3 canapés for £7.00 per person, 4 canapés for £7.50 per person, 5 canapés for £8.50 per person

All prices correct at time of printing and subject to change

Wedding Breakfast Menus

Starters

Homemade Fishcakes with Tomato Chilli Jam and Dressed Rocket £7.95

Home Cured Gravadlax with Celeriac Remulade and an Orange & Dill Dressing £8.25

Chicken Liver Pate with Fruit Chutney and Homemade Bread £7.50

Goats Cheese Brioche Croute with Red Onion Marmalade and Dressed Rocket (V) £7.50

Chargrilled Mediterranean Vegetable Salad with Feta & Mint Dressing (V) £7.25

Tomato, Balsamic and Mozzarella Salad with Basil Oil (V) £7.25

Ham Hock and Vegetable Terrine with Wholegrain Mustard Bread and Homemade Chutney £7.75

Poached Salmon Roulade with Prawn & Dill Mousse and a Pickled Cucumber Salad £7.50

Beef Carpaccio with Rocket & Parmesan Salad and Mustard Dressing £8.95

Soups

£6.50

Roast Tomato & Basil Soup

Leek & Potato Soup

Mediterranean Vegetable Soup with Mint Oil

Broccoli & Blue Cheese Soup

Chilled Cucumber Soup

All prices correct at time of printing and subject to change

Sorbet

Mango Sorbet £2.50

Lemon Sorbet £2.50

Champagne Sorbet £3.25

Raspberry Sorbet £2.50

Blackcurrant Sorbet £2.50

Orange Sorbet £2.50

Main Courses

Meat

Braised Belly of Pork with Fondant Potato, Spiced Apple Puree and a Cranberry & Apple Reduction £17.75

Locally Sourced Chicken Supreme with Fondant Potato, Wild Mushrooms and Madeira Sauce £17.95

Traditional Roast Beef with Yorkshire Pudding, Roast Potatoes and Pan Gravy £17.95

Roast Leg of Pork topped with Crispy Crackling, Apple & Apricot Stuffing, Roast Potatoes and Sage Jus £17.95

Roast Breast of Turkey with Cranberry Stuffing, Chipolata wrapped in Bacon, Roast Potatoes and Turkey Gravy £17.95

Confit Duck Leg with Boulangere Potatoes and Beetroot Jus £17.75

Medallions of Pork with Mustard Mash, Caramelised Apples and Sage Jus £18.00

Vegetarian

Wild Mushroom, Pine Nut and Tarragon Risotto £17.00

Red Onion & Goats Cheese Pativer with Dressed Rocket £17.00

Confit Potato Terrine with Roasted Summer Vegetables £17.00

All prices correct at time of printing and subject to change

Fish

Oven Roasted Cod with Olive Oil Mash, Bacon and Pea Purée £18.50

Grilled Fillet of Salmon with Dill Crushed Potatoes and a Spinach & Lemon Butter Sauce £18.00

Roasted Skate Wing with Lyonnaise Potatoes and Cider & Parsley Butter £18.00

Pan Fried Sea Bream Fillet with Warm Salad of New Potatoes, Prawns and a Lemon Garlic Dressing £18.50

Desserts

Baileys and White Chocolate Cheesecake with Tuille Biscuit £7.50

Blood Orange & Armagnac Brulee with Shortbread £7.95

Glazed Lemon Tart with Raspberry & Mint Salad and Crème Chantilly £6.95

Dark Chocolate Brownie with Berry Compote and Vanilla Ice Cream £7.50

Traditional Summer Pudding with Clotted Cream £6.95

Cheese & Biscuits with Celery, Grapes and Fruit Chutney £8.50

Classic Apple Tart Tatin with Vanilla Ice Cream £7.95

Glazed Strawberry Tart with Strawberry Ice Cream £8.25

Tea/Coffee & Mints £2.50

All prices correct at time of printing and subject to change

Wedding Menu Options

Option 1

Please choose one starter / soup, sorbet optional, one main course plus a vegetarian option
and one dessert so that all your guests are having the same.

Option 2

You may have a choice of two starters / soup, sorbet optional, two main courses plus a vegetarian option
and two desserts, in this case we **MUST** have a full guest pre-order supplied with your table plan
at least 4 weeks prior to your wedding date.

Our menus are flexible so please ask your wedding co-ordinator should you wish to tailor make your own menu.

Buffet Menus

Evening buffets must cater for 100% of your total expected evening guests.

Should you wish to personalise your own buffet or would like a **Hog Roast** or **BBQ**
please ask your wedding coordinator for prices and options

Buffet Menus

Hot Fork Buffet

£25.00 per person

Hot Carved Roast Beef

Hot Honey Roast Ham

Selection of the above served cold

Salmon Colublack

Vegetarian Wellington

Selection of Salads

Selection of Breads

Selection of Chutneys & Relishes

Finger Buffet A

£11.95 per person

Selection of filled mini Ciabatta

Sausage Rolls

Homemade Quiches

Fish Goujons with homemade Red Tartare Sauce

Crudités & Dips

Cheese Straws

Crisps & Nuts

Finger Buffet B

£13.95 per person

Selection of filled mini Ciabatta

Homemade Quiches

Seasoned Potato Wedges

Chicken Satay Skewers

Cod Brandade

Homemade Meatballs

Tomato & Mozzarella Croûtes

Olives, Crisps & Nuts

Spiced Chicken Pieces

Roasted Vegetable Bruchettas

Finger Buffet C

£17.95 per person

Selection of filled mini Ciabatta

Thai Chicken Choux Buns

Spicy Beef Skewers

BBQ Pork Ribs

Crisps, Nuts & Olives

Smoked Fish Roulade

Feta & Cherry Tomato Parcels

Seasoned Potato Wedges

Tempura Vegetables & Chicken

Dessert Buffet

£9.50 per person

Choose 3 of the following;

Chocolate Eclairs

Chocolate Tart

Lemon Tart

Frangipane Tart

Chocolate Brownie

Baked Cheesecake

Cheeseboard

£10.50 per person

Selection of local Cheese with Biscuits, Homemade Bread, Celery, Apple & Grapes and Homemade Pickles & Chutneys

Bacon Rolls

£8.50 per person

With choice of Potato Wedges or Chips

Fish & Chip Cones

£8.95 per person

Fish Goujons, Chips & Mushy Peas

All prices correct at time of printing and subject to change

Caistor Hall Hotel

NORWICH

01508 494998

email: info@caistorhall.com web: www.caistorhall.com