



DAVENPORT
HOUSE



Davenport House is proud to present the new season's menu collection. All dishes are prepared from fresh locally sourced ingredients in the house by our talented kitchen team and hand finished for your occasion.

Each menu features a vegetarian choice and beyond this we are able cater for other specific dietary needs including food allergies and cultural or faith considerations. We also offer a full vegan menu which is available on request.

When making your choices please be aware that one dish per course is served to all guests, except where special requirements apply.

We also offer flexibility across the collections and dishes can be changed out from one menu set to another. This may attract a supplementary charge and we have included details of these below.

We hope you enjoy the process of choosing the food to be served at your wedding, and please keep in mind that one of our culinary team at Davenport are available to guide and advise.



CLASSIC MENU

STARTER

Creamy Cauliflower Soup

Gruyere Cheese Crouté - Garlic Oil - Toasted Seeds

Shropshire Ham Terrine

Pineapple Carpaccio - Crispy Brie - Pineapple Ketchup - Pickled Pink Shallot

Crispy Cod Checks

Gochujang Butter Sauce - Lilliput Capers - Rocket

MAIN

Chicken Supreme

Fondant Potato - Bacon Jam - Heritage Kale - Jus

Roast Rack of Pork

Mash - Roast Pumpkin - Savoury Granola - Buttered Greens - Peppercorn Sauce

Sea Bass

Crushed New Potatoes - Curried Leeks - Beurre Blanc - Samphire

Potato Gnocchi

Courgette - Spring Onion - Lemon Mascarpone - Smoked Almond

DESSERT

Carrot Cake

Carrot, Orange & Vanilla Puree - Crystallised Walnut - Cream Cheese

Blackberry Cheesecake

Blackberry Gel - Hazelnut Sablé Crumb - Vanilla Ice Cream

'Davenport Mess' Pineapple Mousse

Coconut Meringue - Passionfruit Gel

Canapés are not included in this menu option, however you're welcome to add them on for £2.50 per canapé + VAT (minimum 3 canapés).

Please see separate canapé menu.

£78pp inc VAT

ELEGANCE MENU

STARTER

Lamb Belly Fritters

Crispy Lamb - Béarnaise Sauce - Rocket Salad

Slow Cooked Beef Croquette

Lyonnais Onions - Tarragon - Pecorino

Citrus Cured Salmon

Yuzu Gel - Cucumber - Lemon Crème Fraiche

Roasted Beetroot & Butterbean Houmous

Roasted Beets - Crystallised Walnut - Crispy Pitta Bread

MAIN

Sirloin of Beef

Wholegrain Mustard Dauphinoise - Maple Glazed Carrot
Sourdough Parsley Crumb - Beef Jus

Chicken Supreme

Wild Mushroom Ballotine - Caramelised Cauliflower Puree - Roast Florets
Parmesan - Crispy Kale

Porchetta

Basil & Garlic Stuffing - Creamed Potato - Roasted Cauliflower
Spring Cabbage - Pork Jus

Spiced Cauliflower Samosa

Saag Aloo - Garam Masala Dressed Lentils - Coriander Dressing

PRE-DESSERT

A sharp mini dessert to cleanse one's palette, to transition into something sweet

DESSERT

Chocolate & Cherry Brownie

Whipped Chocolate Ganache - Cherry Gel - Kirsch Cherries

Honey Tart

Lime Gel - Ginger Biscuit - Yoghurt Sorbet

Dark Chocolate Tart

Salted Caramel - Hazelnut - Vanilla Ice Cream

Lemon Meringue Tart

Toasted Italian Meringue - Lemon Curd - Crystallised Lemon

Includes 4 canapés per person - Please see separate canapé menu

£102pp inc VAT

OPULENCE MENU

STARTER

Beef Carpaccio

Beef Fillet - Crispy Kale - Aged Parmesan - Black Truffle - Marrow Mayo

45c Chalk Stream Trout

Confit Potato - English Wasabi - Pickled Cucumber - Apple Gel

Char Sui Pork Belly

Chicken Broth - Pickled Shimeji Mushroom - Tempura Lions Mane Mushroom

Heritage Tomato & Feta Tart

Basil Pesto - Chicory Salad - Extra Virgin Olive Oil

MAIN

Lamb Rump

Creamed Mash - Roasted Shallot - Beetroot Purée - Cavolo Nero - Lamb Sauce

Wild Mushroom & Hazelnut Wellington

BBQ Tenderstem Broccoli - Mushroom Ketchup - Chicory Salad

Fillet of Beef

Short Rib Tortellini - Black Truffle Pomme Anna
Buttered Greens - Bordelaise Sauce

Lamb Cannon

Pressed Belly - Confit Garlic Croquette
Jerusalem Artichoke Puree - Braised Chicory

PRE-DESSERT

A sharp mini dessert to cleanse one's palette, to transition into something sweet

DESSERT

Honey Parfait

Compressed Strawberries - Strawberry Gel - Pâté De Fruit - Micro Basil

Framboisier Cake

Raspberry Mousse - Fresh Raspberries - Marzipan - Raspberry Gel

Apples & Blackberry Frangipane Tart

Granny Smith Compote - Tempered Chocolate Shell

Chocolate & Coffee Entremet

Genoise Sponge - Milk Chocolate & Coffee Ganache
Tahitian Vanilla Ice Cream

PETIT FOURS

Includes 6 canapés per person - Please see separate canapé menu

£132pp inc VAT

SHARED DINING EXPERIENCE

Choose one starter, main course & dessert option

STARTER

Tear & Share

Confit Garlic Stuffed Bread - Baked Camembert - Caramelised Red Onion Jam

The Curer

Prosciutto Ham - Honey Glazed English Ham - Shropshire Salami
Tomato & Basil Bruschetta - Comté Cheese - Caperberries - San Marzano Tomatoes Salad
(supplement £5.50ph)

'Seacuterie'

Smoked Salmon - Haddock Croquettes - Tempura King Prawn - Smoked Mackerel Pate
Tartare Sauce - Herb Focaccia (supplement £12ph)

Meze

Crudités - Confit Garlic Houmous - Crispy Pitta Breads - Cherry Tomato Salad
Stuffed Red Pepper - Kalamata Pitted Olives - Cous Cous - Greek Feta - Tzatziki
(supplement £4.50ph)

MAIN

Baked Chicken & Pancetta Penne

Fennel & Orange Salad - Caprese Salad - Stuffed Portobello Mushrooms
Mozzarella Stuffed Garlic Bread

Roast Rack of Shropshire Pork

Hasselback Potatoes - BBQ Tenderstem Broccoli - Roasted Pear Chutney
Savoy Cabbage - Pork Jus (supplement £6.50ph)

Roasted Chicken on The Crown

Dauphinoise Potatoes - Honey Glazed Carrots - Tarragon & Onion Stuffing - Chicken Jus

Roasted Sirloin of Beef

Beef Fat Roast Potatoes - Yorkshire Pudding - Honey Glazed Root Vegetables - BBQ Hispi
Cabbage with a Horseradish Emulsion & Crispy Onions - Beef Jus (supplement £14ph)

DESSERT

Lemon Meringue Tart

Raspberry Doughnut - Lemon Curd - Toasted Marshmallow
Raspberry Gel - Lemon Sherbet

Tiramisu

Shropshire Coffee-soaked Lady Fingers - Vanilla Mascarpone
Marsala - Bitter Dark Chocolate

'Treat' Board

Chocolate & Orange Brownie - Rhubarb & Custard Doughnut
Peanut Butter & Salted Caramel Cheesecake (supplement £10.50ph)

Chocolate Tapas

Chocolate & Salted Caramel Brownie - Chocolate Ganache - Nutella Filled Doughnuts
Belgian Chocolate Ice Cream (supplement £10.50ph)

£78pp inc VAT

For 2 choices per course please add a supplement of £30 per person

VEGETARIAN MENU

STARTER

Heritage Tomato Salad

Burrata - Black Garlic Ketchup - Basil Oil

Roasted Pumpkin Soup

Savoury Pumpkin Seed Granola - Buttermilk - Tarragon

Scotch Egg Bhaji

Curried Mayo - Pickled Raisins - Potato Nest

Roasted Beetroot & Butterbean Hummus

Roasted Beets - Candied Walnuts (VE)

Cumin Roasted Squash and Burrata

Toasted Pistachio - Coriander Cress

MAIN

Spiced Cauliflower Samosa (VE)

Saag Aloo - Garam Masala Dressed Puy Lentils

Honey Roasted Cauliflower Steak (VE)

Cauliflower Puree - Pickled Grapes - Fresh Mint
Compressed Raisins - Mint Oil

Slow Cooked Harissa Chickpeas

Grilled Halloumi - Coconut Yoghurt - Confit Garlic - Coriander

Wild Mushroom & Heritage Kale Gnocchi (VE)

Tempura Oyster Mushroom - Toasted Pine Nut

Squash & Blue Cheese Wellington

Pickled Shallots - Squash Puree - Savoy Cabbage

DESSERT

Chocolate Praline Brownie (VE)

Hazelnut - Raspberry Gel - Raspberry Sorbet

Treacle Tart (VE)

Lime Emulsion - Ginger Biscuit Crumb - Lemon Sorbet

Rhubarb & Custard Doughnut

Rhubarb Gel - Poached Rhubarb

£78pp inc VAT

MENU SUPPLEMENTS

It is possible to tailor-make your menu choice from the full collection of options we have available.

The supplement pricing to migrate to one, or two value bands is as follows:

ONE BAND

For example:

Classic to Elegance or Elegance to Opulence

Starter (£4.20 inc VAT)

Main Course (£8.40 inc VAT)

Dessert (£4.20 inc VAT)

TWO BANDS

This applies when choosing a course from the Classic to Opulence

Starter (£8.40 inc VAT)

Main Course (£16.80 inc VAT)

Dessert (£8.40 inc VAT)

CANAPÉS

Menus include canapés as described.

Additional canapés can be ordered at £3.00 each inc VAT

All prices listed are per person

CHILDREN'S MENU

STARTER

Vegetable Crudities

Hummus

Garlic Bread

Rocket

MAIN

Cheeseburger / Veggie Burger (V)

Chunky Chips - Tomato Sauce

Chicken Goujons

Fresh Peas - Chunky Chips

Penne Pasta, Meatballs

Cherry Tomato Sauce - Garlic Bread

Butchers' Sausage / Veggie Sausages (V)

Mash - Carrots - Peas - Gravy

DESSERT

Double Chocolate Brownie

Vanilla Ice Cream

Fresh Seasonal Fruit Salad

Pouring Cream

White Chocolate Cookies

Chocolate Milk Shake

£30pp inc VAT

INDIAN FUSION MENU

STARTER

Cumin Roasted Squash & Burrata

Toasted Coriander Vinaigrette - Toasted Pistachios - Coriander Cress

Tandoori Chicken & Mango Salad

Curried Mayonnaise - Toasted Cashews

Devonshire Crab Pakora

Lime & Coriander Mayonnaise - Avocado Mousse - Pickled Green Chilli

MAIN

Tandoori Lamb Rump

Aubergine Chutney - Burnt Onion Powder - Roast Heritage Baby Carrots
Fresh Mint

Roast Cornfed Chicken Supreme

Sweet Potato Fondant - Blackened Red Pepper & Chilli Puree
Curry Leaf Oil - Pickled Fennel

Madras Cauliflower Steak

Spiced Cauliflower Puree - Pumpkin Seed Oil - Cauliflower Crisps
Pickled Grapes - Fresh Mint - Mint Oil

DESSERT

Cardamon Set Cream

Caramelised Pineapple - Toasted Coconut

Lime Marinated Pineapple Carpaccio

Coconut Sorbet - Pineapple Gel - Micro Coriander - Toasted Coconut

Smoked Tea & Dark Chocolate Mousse

Candied Peanuts - Orange Zest

£78pp inc VAT

VEGAN MENU

STARTER

Avocado Panzanella

Ludlow Sourdough - Heirloom Tomato - Torn Basil - Lime

Sweet Potato and Ginger Soup

Carrot Crisp - Coriander

MAIN

Slow Cooked Chickpeas Harissa

Coconut Yoghurt - Crispy Feta - Mint

Kale & Pumpkin Seed Pesto Gnocchi

Tempura Oyster Mushroom

Jackfruit in Puff Pastry

Confit Garlic Potato - Barbecue Tenderstem Broccoli - Apple Puree

DESSERT

Chocolate Praline Brownie

Raspberry Gel - Shropshire Raspberry Sorbet

Rhubarb & Ginger Cheesecake

Poached Rhubarb Gel

£78pp inc VAT

AFTERNOON TEA MENU

FRESHLY CUT SANDWICHES

Rare Sirloin of Hereford Beef, Fresh Horseradish, Rocket

Oak Smoked Salmon, Dill Cream Cheese, Pickled Cucumber

Cured Shropshire Ham, English Mustard Emulsion, Pickled Carrot

Mature Cheddar & Beer Braised Onion

SAVOURY

Potato Rosti

Quail Egg - Mushroom Jam

Pork & Pineapple Sausage Roll

Roast Pineapple

SCONES

White Chocolate & Rose Plain

Rum & Raisin

Cornish Clotted Cream, Mixed Berry Jams

PATISSERIE

Coconut & Mango Pavlova

Mango Salsa - French Meringue

Chocolate & Cherry Entremet

Morello Cherry Gel - Chocolate Sponge & Mousse

Strawberry & Elderflower Tart

Crème Patisserie - Sweet Pastry

Lemon Meringue Pie

Toasted Marshmallow - Lemon Thyme - Curd

£78pp inc VAT

CANAPÉS

£3 per canapé inc VAT

We suggest choosing a minimum of 4

Please note that some menu options include canapés, and you are welcome to order in addition to these.

VEGETARIAN

Parmesan & Chive Scone
Caramelised Red Onion – Feta

Carrot Pakora
Green Chilli Chutney – Pickled Carrot

Bhaji Burger
Mint Yoghurt – Coriander

Crispy Feta
Shropshire Honey – Pink Peppercorn

Cheese & Onion '99'
Shallot Mousse – Bamboo Cone
Cheddar Cheese – Spring Onion

Smoked Cheddar Croquette
Chilli Jam – Worcestershire Gel

Some of the vegetarian canapés can be offered in vegan variants if required

FISH & SEAFOOD

Smoked Haddock Fisheake
Lemon & Parsley Puree – Crispy Leek

Taramasalata
Sourdough Croute – Roquito Pepper
Smoked Paprika

Mussell Arancini
Lemon Gel – Tarragon

Teriyaki Cured Salmon
Yuzu Gel – Puffed Wild Rice

Spicy Tuna Roll Sushi
Nori Seaweed – Avocado – Black Sesame

Mackerel Tartare
Confit Garlic – Sourdough Croute
Oyster Emulsion

MEAT

Crispy Slow Cooked Beef
Confit Garlic Aioli – Pecorino Cheese

Crispy Chicken Taco
Chipotle Mayo – Pickled Shallot

Lamb Bon Bon
Mint Yoghurt – Pickled Cucumber

Beef Burger
Maple Cured Bacon – Manchego Cheese

Beef Bolognese Fritter
Tomato Gel – Parmesan

Egg & Chips
Beef Fat Potato Rosti – Fried Quail Egg
Mushroom Ketchup

Ham Hock Terrine
Crispy Chorizo – Roasted Red Pepper Emulsion

Steak 'n' Chips
Crispy Potato Chip – Rare Sirloin of Beef
Chervil Mayo

DESSERT CANAPÉS

£3.60 per canapé inc VAT (Minimum of 3 canapés)

Lemon Meringue Pie

Shortbread Base- Lemon Curd
Torched Meringue

Vanilla & Raspberry Cheesecake

Biscuit Base - Raspberry Gel - Vanilla Cream

Salted Caramel Chocolate Bon Bon

Dark Chocolate Shell - Salted Caramel Centre

Ferrero Rocher Doughnut

Chocolate Custard - Praline Frosting
Candied Hazelnut

Black Forest Terrine

Chocolate & Cherry Mousse
Genoise Sponge - Kirsch Cherries

Sumptuous dessert canapés that are designed to be circulated to be served after evening food.

EVENING FOOD

BBQ

Choose any 2 of the following to be cooked on our outdoor swing BBQ

Slow Cooked Lamb Shawarma

Toasted Flatbread - Mint Yoghurt - Coriander - Pomegranate

Chicken Shish

Pickled Red Onion - Curried Mayo - Lettuce Salad - Naan

Lamb Koftas

Hummus - Tomato & Pomegranate Salsa - Tzatziki - Toasted Flatbread

Chargrilled Halloumi (V)

Lettuce - Hummus - Chipotle Mayo - Pickled Chilli - Flatbread

Woodland Mushroom Shawarma (VE)

Toasted Flatbread - Pomegranate Molasses - Tahini - Mint - Coriander

Jerk Chicken

Boneless Thigh - Traditional Jerk Marinade - BBQ Pineapple Flatbread - Lime Mayo

Vegetarian & Vegan options are catered separately

£19.20pp inc VAT

BBQ FEAST

All of the below, cooked on our swing BBQ in front of your guests, served with salads, sauces and garnishes

ON THE BBQ

Devilled Chicken Skewers

Mint Raita

BBQ Mackerel

Chilli, Pineapple & Red Onion Salsa

Halloumi, Pepper & Fennel Skewers

Mushroom Shawarma Skewers

Corn on the Cob

GARNISH

Toasted Flatbreads

Chipotle Mayo

Pickled Red Onion

SALADS

Heirloom Tomato

Basil - Mozzarella

Roasted Tomato Cous Cous

Heritage Leaf Salad

Balsamic Dressing

Spiced Rice Salad

Caesar Salad

Crouton - Cos - Anchovy - Parmesan

£45pp inc VAT

EVENING FOOD

WOOD-FIRED PIZZA OVEN

Wood fired pizzas : choice of 3 toppings

Farmhouse

Wild Mushroom & Serrano Ham, Tomato Base, Buffalo Mozzarella

Florentine

Free Range Egg, Spinach, Tomato Base, Buffalo Mozzarella

Chorizo

Roquito Pepper Pearls, Tomato Base, Mozzarella

Truffle

Wild Mushrooms, Truffled Ricotta, Parmesan, Truffle Oil

Margherita

Tomato Base, Buffalo Mozzarella, Torn Basil

Nduja

Spicy Pork Nduja, Tomato Base, Spring Onion, Mozzarella

Vegan & Gluten-Free adaptations are available

£19.20pp inc VAT

OYSTER BAR

Fresh Oysters served raw & shucked

Choose from a selection of classic dressings & pickles
to create your perfect flavour combination
(3 oysters per portion)

THE OYSTERS

Colchester & Native Oyster

DRESSING & PICKLES

Mignonette
Pickles Beetroot
Pickled Cucumber
Chilli Oil
Chive Oil
Pickled Pink ginger
Sake Vinegar
Tabasco

£14pp inc VAT

EVENING FOOD

POSH SANDWICHES & BURGERS

One option to cater for all guests
Vegetarian & Vegans to be catered for separately

Flat Iron Steak Sandwiches

Grilled Ciabatta - Caramelised Red Onion - Rocket - Parmesan
Béarnaise - Chimichurri

Hot Dogs, Shropshire Pork Sausage

Caramelised Onions - Mustard - Brioche Roll

Dirty South Burger

Smashed Patty - Crispy Onions - BBQ Glaze - Garlic Mayo
Shropshire Cheddar

Roast Sweet Potato Falafel (VE)

Mint Yogurt - Brioche Bun - Baby Gem

Smokey Paprika Chicken Ciabatta

Romaine Lettuce - Toasted Ciabatta - Dijon Mayonnaise

Charred Halloumi (V)

Coriander - Tamarind Sauce - Pomegranate - Brioche Roll

Vegetarian & Vegan options are catered separately

£16.80pp inc VAT

Vegetarian & Vegans to be catered for separately

CIRCULATED EVENING FOOD

Slow Cooked Pork Shoulder

Rhubarb Gel - Sausage Meat Stuffing - Brioche Roll

Buttermilk Fried Chicken Burger

Buttermilk Chicken - Chipotle Mayo - Mozzarella
Baby Gem Lettuce - Brioche Bun

Loaded Skin-on Fries (V)

Loaded with Mozzarella - Chipotle Mayo - Crispy Onions - Chilli

Spanish Paella

Chicken Thigh - Chorizo - Saffron - Mussels - Arborio Rice
Roquito Pepper Pearls

Fish 'n Chips

Beer Battered Cod - Skin-on Fries - Crispy Capers

Chipotle Chicken Tacos

Avocado - Sour Cream - Pickles - Soft Flour Taco - Coriander

Tempura Tofu (VE)

Sticky Garlic & Chilli Glaze - Lettuce - 'Brioche'

Chargrilled Chicken Caesar Salad

Parmesan - Sourdough Croutons - Romaine Lettuce - Anchovy

Moules Marinière

White Wine Cream Sauce - Parsley - Crusty Bread

Maple Glazed Harissa Chicken Wings

Tabbouleh - Heritage Tomato Salad

Chargrilled Peach (V)

Roasted Tomato & Fennel Cous Cous - Crumbled Feta

1 Choice £14.40pp inc VAT
2 Choices £22.80pp inc VAT

WEDDING BREAKFAST DRINKS COLLECTIONS

CLASSIC

2 servings per guest

Davenport House Classic Sparkling

A half bottle per guest

**Davenport House Classic
Red and White Wines**

*A serving of Davenport House
Classic Sparkling for The Toast*

£30 inc VAT

ELEGANCE

2 servings per guest

pick one of the following;

**Davenport House Prosecco
Davenport House Prosecco Tower
Pimm's No 1**

A half bottle per guest

A choice of

**Davenport House Elegance
Red and White Wines**

*A serving of Davenport House
Prosecco for The Toast*

£40 inc VAT

OPULENCE

2 servings per guest

Pick one of the following;

**Davenport House Prosecco Tower
Opulence Cava
Davenport House Prosecco
A split service of Prosecco & beers
Peach, Strawberry or Passionfruit Bellinis**

A half bottle of Wine per guest

A choice of

**Davenport House Opulence
Red and White Wines**

*A serving of
Crémant de Loire Brut for The Toast*

£50 inc VAT

THE DAVENPORT

2 servings per person

Pick one of the following;

Davenport House Champagne
Davenport House Cocktail

A half bottle of wine per guest

A choice of

The Davenport Menu Luxury
Red and White Wines

A serving of

Dessert Wine or Port

A serving of

Davenport House Champagne for The Toast

*For a choice of additional Luxury Champagnes
on The Davenport Menu,
there is a £10.00pp surcharge*

£60pp inc VAT

DRINKS SUPPLEMENTS

To upgrade to a champagne toast on the

Classic Menu - £16.00pp,

Elegance Menu - £14.00pp,

or Opulence Menu - £12.00pp

To upgrade to a champagne reception on the

Classic Menu - £32.00pp,

Elegance Menu - £28.00pp,

or Opulence Menu - £20.00pp



