



Wedding Menus

THE VICARAGE

HOLMES CHAPEL





In the mood... for food!

We know that one of the best bits about your big day is gathering everyone in for a seriously good feed! When you've been up on your feet, saying your vows, table hopping to see family & friends we've got you covered for that all important refuel.

Each of our menus has been meticulously designed to give you and your guests the very best food and drink for your big day. From street food to a sit down dinner, we've got all aspects of cuisine covered!

Sit, eat and feast on your new life as newlyweds!





Canapes

Cold Canapes

Chicken Liver Mousse
Pressed Ham Hock, Piccalilli
Bruschetta Crostini, Baked Feta
Roasted Beetroot & Goats Cheese Rye
Smoked Salmon Blini
Smoked Mackerel Pate En croute

Hot Canapes

Mini Croque Monsieur
Confit Duck Croquette
Parmesan and Mushroom Veloute
Truffled Cheese Gougeres
Smoked Haddock Tartlet
Tempura Cod Cheeks, Pea Puree

Sweet Canapes

Mini Wild Berry Eton Mess
Manchester Tartlet
Chocolate Orange Éclair
Mini Lemon Meringue

Choose from a selection of 3 or 5!





Street Food Menu

Cheeseburger Sliders

Posh Dogs

Beef Chilli Flat Bread

Thai Chicken Satay

Mexican Chilli & Rice Bowl

Salt & Pepper Squid,

Cajun Chicken Thighs

Falafel & Sweetcorn Succotash Bowl

Pizzas!

Classic Margherita

American Pepperoni

Hawaiian Ham & Pineapple

Three Cheese

Very Vegetarian

Serve up some slices at the end of the night!

Choose from a selection of 3 or 5!





Classic Wedding Breakfast

Starters

Roasted Vine Tomato Soup
Basil Crème Fraîche

Chicken Liver Parfait
Orchard Apple Chutney, Toasted Brioche

Pressed Ham Hock
Chilled Pea Puree, Pickled Shallots, Sourdough Shards

Smoked Mackerel Pate
Crostini, Compressed Cucumber, Dill Oil

Haddock Fishcake
Egg Yolk Puree, Watercress Veloute

Mains

Pan Roast Chicken Breast
Potato, Greens, Wild Mushroom, Café au Lait Sauce

Braised Blade of Beef
Horseradish Mash, Confit Carrot, Onion, Red Wine Sauce

Hake Fillet
Braised fennel, Crushed Dill Potatoes, Beurre Blanc

Sea Trout
Beetroot, Fondant Potato, Sea Vegetables,

Black Olive Crumb
Potato, Olive, Chickpea, Lemon Casserole

Dessert

Dark Chocolate & Walnut Brownie
Vanilla Ice-Cream

Apple & Raspberry Crumble
Crème Anglaise

Sticky Toffee Pudding
Butterscotch Sauce, Clotted Cream Ice-Cream

Selection of Ice-Cream OR Sorbet





Elite Wedding Breakfast

Starters

Cheddar & Leek Tartlet

Caramelised Onion Puree, Baby Leaves

Whipped Chicken Parfait,

Fig, Blackberry Gel, Ginger Bread Crisps

Beef Shin Roulade

Layered Potato, Bearnaise, Crisp Shallots

Salmon Gravavlax

Compressed Cucumber, Pickled Fennel

Smoked Haddock Fishcake

Creamed Leeks, Salmon Roe

Mains

Roasted Sirloin of Beef

Yorkshire Pudding, Potato, Root Mash, Cabbage, Red Wine Sauce

Pressed Pork Belly

Spiced Apple Puree, Hispi Cabbage, Cider Sauce

Cod Loin

Parmentier Potato, Chorizo, Artichoke, Tarragon Emulsion

Seabass Gnocchi

Tomato Ragu, Basil Oil

Roast Aubergine

Confit Peppers, Lentils, Puffed Wild Rice

Dessert

Earl Grey Crème Brulee

Lemon Shortbread

Spiced Carrot Cake

Candied Carrot, Rum & Raisin Ice-Cream

Dark Chocolate Torte

Caramelised White Chocolate, Vanilla Ice-Cream

Mango & Passionfruit Eton Mess



Say 'Cheers'!



Drinks Reception

Signature

Prosecco Glass
Orange Juice
Bottle of Beer

Premium

Aperol Spritz
Hugo Spritz
Italiano Spritz
Pimms
N'Aperol

Elite

Glass of Champagne
Bottled Lemonade
Bottled Peroni

Wine Packages

Signature Wine

Half a bottle of Red, White Or Rose

Premium Wine

Half a bottle of Red, White Or Rose

Elite Wine

Half a bottle of Red, White Or Rose

ASK ABOUT

Spritz Station | Pimms Station

Hot Chocolate Stand | His & Hers Cocktails

Toast to the newly-weds in style!

Upgrade to Champagne!