



# Westminster College

## Wedding Menus 2020

### Savoury and sweet canapés

Homemade pâté on rosemary toast with fig relish

English beef with mustard mayonnaise in a mini Yorkshire pudding

Crôte-Monsieur – smoked ham and vintage cheddar with tomato flavoured butter

Honey and sesame seed oven baked pork sausages

Cambridge smoked salmon blini with lime crème fraîche

Blue swimming crab with lemon dill and horseradish cream barquette

Scallop on a potato rosti with a pea puree

Mini duck spring rolls

Fine puff pastry, plum tomatoes, feta and black olives (V)

Cambridge blue cheese, oatcake, dates and real ale chutney (V)

Mini tartlet of bocconcini with slow cooked cherry tomatoes and oregano oil (V)

Polenta cake with basil paste and roasted vegetables (V)

Gazpacho shot (V)

Grilled asparagus with balsamic dressing and parmesan (V)

Bitter chocolate and orange mousse with a honeycomb topping

Cherry pie with whipped cream

Eton mess on individual spoons

Fresh fruit kebabs with mascarpone dip

Hazelnut chocolate brownies with white chocolate drizzle

*\*Some of the canapés can be adapted for special dietary requirements*

*All prices quoted include vat @ 20%*

# Wedding Breakfast Menu

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*Please select from the following two dishes for starter and main, including vegetarian options if desired, and one dessert*

## Starters

Home-made ravioli filled with mascarpone, sun dried tomatoes and herbs, with a truffle and Morello mushroom cream sauce

Home cured salmon with beetroot and citrus, asparagus and orange salad with a balsamic dressing

Smoked chicken salad with gem lettuce, Parmesan, avocado and mango salsa

Pan fried sea-bass fillet, with spring peas and a cockle chowder sauce

Oven baked bread coated goat's cheese, spring leaf salad with walnut and pomegranate

Smoked duck breast, duck liver parfait and a fennel and orange salad

Spinach risotto with gorgonzola, sautéed wild mushrooms and spring herbs

Blow torched cured mackerel, rhubarb puree, pickled carrot ribbons and lemon emulsion

## Main Courses

Sous-vide strip loin beef medallion, brisket croquette, compressed Anna potatoes, baby carrots, caramelized onion batons, wilted baby spinach and a red wine jus

Pan fried corn fed chicken fillet, chicken wing confit, baby courgettes, mushroom puree, Parisienne potatoes and a madeira sauce

Pork fillet wrapped in pancetta and sage, slow cooked five spice pork belly, creamed potatoes, caramelised apple, baby carrots, spring greens and a port jus

Sous-vide Guinea fowl supreme, guinea fowl leg bon-bon, sautéed wild mushroom, butternut squash, rosti potatoes with a white wine and chicken jus

Honey glazed breast of duck, leg confit frittata, pak choy, baby vegetables, mashed sweet potato with a five spice jus

Hazelnut and herb crusted Cannon of lamb, baby carrots, aubergine puree, sprouting broccoli, dauphinoise potatoes, lamb jus

Pan fried stone bass filet, baby fennel, pea puree, crushed new potatoes with a butter and grape sauce

Monkfish wrapped in Parma ham, grilled asparagus, galette potatoes and red pepper essence

*All prices quoted include vat @ 20%*

## Vegetarian main courses

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Layered aubergine with a rich tomato and basil sauce, buffalo mozzarella and Parmesan, sautéed courgettes, fennel, beetroot and spring leaf salad (V)

Dolce latte spinach and mushroom tart, braised shallots, baby carrots, rosti potatoes (V)

### Desserts

Individual tiramisu, red wine poached pear and clotted cream ice-cream

Grand Marnier panna cotta, pistachio cake and almond ice-cream

Lemon tart, strawberry compote and crème fraîche

Passion fruit crème glazed with chocolate, caramelised orange with passion fruit purée and orange sorbet

Chocolate and mint cake, vanilla ice cream, mint jelly

Mango three ways: cake, purée and salsa with strawberry ice cream

Chocolate fondant, vanilla ice cream and raspberry compote

Baked cheesecake with fruits of the forest and hazelnut ice cream

### Followed by

Freshly brewed fair trade tea and coffee with homemade petit fours

*Please note: most dishes can be adapted to suit various dietary requirements, please speak to our wedding co-ordinator for more details*

*All prices quoted include vat @ 20%*

# Savoury Evening Buffet

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£11 per additional evening guest

*Please select 6 options including vegetarian if necessary*

Home-made sausage rolls

Vegan mushroom rolls

Arancini

Home-made vegetable spring rolls

Crudités served with home-made hummus

Assorted olives

Assorted crostini's (pâtè, tomato, cheese)

Spicy chicken drumsticks

Pickled vegetables

Roast vegetable tartlets

Mini quiches

Aubergine and ricotta involtini

Selection of breads served with butter and olive oil

Assorted cold meats

Caprese salad

New potato and grain mustard salad

Coleslaw

Mixed leaf salad

Assorted cheeses served with celery, crackers and chutney - £3.50 supplement per person

Fish platter - £5.50 supplement per person

## Desserts

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*Available as addition to our full day package for £4 per person per choice*

Chocolate and pecan brownies

Vanilla and mascarpone cheesecake

Eton mess

Lemon meringue tartlets

Millionaire's cheesecake with salted caramel

Or

Your favourite dessert!

*All prices quoted include vat @ 20%*



## Reception Bar

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Our bar will open for your evening reception in the Dining Hall. We operate a non-draught bar as standard but for an additional cost we can hire in draught equipment.

Below is an example bar list; however, we are constantly reviewing our offerings so it is subject to change.

### Spirits

- Smirnoff Red Vodka £3.00 – 25 ml
- Gordon's Gin £3.50 – 25ml with mixer
- Bell's Whisky
- Jack Daniel's
- Morgan's Spiced Rum
- Bacardi Rum
- Malibu
- Archers

### Prestige Spirits

- Bombay Sapphire Gin £3.50 – 25ml
- Absolut Vodka £4.00 – 25ml with mixer
- Mount Gay Rum
- Courvoisier
- Disaronno
- Southern comfort
- Cointreau

### Port

- House port £2.50 – 50ml

### Whiskey

- Glenfiddich £3.50 – 25ml
- Dalwhinnie £4.00 – 25ml

## Wines

- Apaltagua Gran Verano Sauvignon Blanc £3.70 – Small (125ml)
- Apaltagua Gran Verano Cabernet-Sauvignon £4.70 – Large (175ml)
- Apaltagua Gran Verano Carmenere Rosé £19.00 – 75cl bottle

## Bottled Ciders

- Bulmers Original (568ml) £4.00
- Bulmers red berries and lime (568ml)

## Bottled Beers and Lagers

- Becks £3.00
- Peroni £3.50
- Becks Blue £2.80
- Abbot Ale (500 ml) £4.00

## Soft Drinks

- Coke / Diet Coke £1.50
- Belvoir elderflower pressé £2.50
- San Pellegrino Limonata / Aranciata £2.50
- J20 Orange & Passionfruit £2.50
- J20 Apple & Mango £2.50
- Frobisher orange, Apple £2.00
- Juices -Pineapple, Cranberry, Tomato £2.00
- Still or sparkling mineral water £4.00 – Large

Although the above example is our standard stock, we are happy to discuss other options if you have a favourite drink that is not listed. Please do let us know and we can investigate sourcing it for your special day!