



ASHRIDGE
WEDDINGS

Wedding menu

Seasonality - At Ashridge we pride ourselves on using local British produce, therefore vegetables and accompaniments may change depending on the season.
Please choose one starter, one mains, one dessert, plus a vegetarian option for all your party.
All guests must be catered for.

Starters

- English heritage tomato tart, buffalo mozzarella, confit shallot, radish salad, pickled cress (v)
- Cream of celeriac, caramelized apple, truffle oil infusion (v)
- Shrimp cocktail - king size shrimp, seafood sauce, spiced guacamole
- Pressing of ham hock and confit corn-fed chicken, celeriac remoulade, toasted sourdough
- Crispy goat's cheese crottin, beetroot puree, red onion and fig parcel (v)
- Dorset crab cake, spiced king prawn, yuzu emulsion, mango and papaya salad
- London gin cured salmon, hot smoked salmon rillette, radish and fennel salad
- Plum vine English tomato soup (v)
- Chicken liver parfait, cranberry and Port jelly, toasted brioche

Sharing Platters

Our sharing platters are a fun interactive way to begin your celebrations, allowing guests to break bread and enjoy a combination of flavours. This is served as an alternative to a starter.

- **Classic Antipasti**
Italian salami, cured meats, sun dried tomatoes, a variety of herbed olives, roasted peppers, courgette and aubergine, artichoke hearts, 1st pressing virgin olive oil, and a selection of Artisan breads
- **Middle Eastern Mezze**
Grilled smoked aubergine with garlic, fattoush salad, olives, grilled sweet peppers, falafel, hummus, baba ganoush, tzatziki, feta cheese, toasted pitta, dolma-stuffed vine leaves, za'atar spiced cold chicken
- **Asian Platter**
A selection of sushi rolls with pickled ginger and wasabi, sweet cured salmon and halibut, Vietnamese rolls, prawn and mango salad, crunchy Asian salad, a selection of hot dim sum with gyoza dipping sauce

Main courses

- Roast sirloin of beef, braised shin cottage pie, seasonal greens, madeira essence
- Ashridge Estate venison, red cabbage tart, butternut squash, sauce grand-veneur (£5 supplement per person)
- Pan fried fillet of cod, grilled crevette, Thermidor potatoes, baby vegetable fricassee, vermouthe cream
- Grilled fillet of wild sea-bass, brown shrimp, spinach, cocotte potatoes, lobster bisque emulsion (£5 supplement per person)

Main courses continued

- Roast rack of English lamb, confit Shepherd's pie, market vegetables, rosemary and Port jus
- Vanilla braised corn-fed chicken, champ potato, greens, fricassee of wild mushrooms
- Roast breast of Gressingham duck, butternut squash, baby onions, thyme pressed potatoes
- Tornado of beef fillet, horseradish crust, celeriac dauphinoise, market greens, bordelaise sauce

Vegetarian Menu

- Forest mushroom and sage frittata, ratatouille compote, Tuscan Provençale sauce
- Aubergine, spinach and lentil moussaka, confit of potato
- Seasonal wild mushrooms and market vegetable risotto
- Wild mushroom, spinach, artichoke and quinoa pithivier
- Aubergine cannelloni, stuffed with ratatouille Provençale, tomato concasse
- Okra masala with black dhal tortilla, accompanied by a beetroot kasundi with chilli coriander and lime juice
- Butter roasted potato gnocchi, squash, greens and sage butter
- Double baked Wookey Hole cheese soufflé, chive lemon butter, seasonal market vegetables

Desserts

- Chocolate indulgent pavé, vanilla honeycomb ice cream, seasonal wild berries
- Tonka bean crème brûlée with lavender and orange scented biscotti
- A Trio of Ashridge Classics – Chocolate and passion fruit dome, lemon meringue pie and homemade raspberry sorbet, raspberry compote
- Baked Alaska, seasonal berry coulis
- Warm sticky toffee pudding, and vanilla-pod ice cream
- Pineapple parfait, passion fruit pithivier, tropical fruit salsa
- Black forest gateaux, kirsch soaked griottine cherries
- Tiramisu – a classic Venetian dessert, sponge infused with coffee, marsala wine and mascarpone
- Wild raspberry and white chocolate cheesecake

CHILDREN'S MENU

Starters

- Melon and strawberry kebabs with fruit coulis
- Cheesy garlic baguette
- Vegetable crudité strips, cherry tomatoes and cool cottage cheese

Main courses

- Goujons of sole, thick cut chips, mayonnaise and garden peas
- Prime cheese burger, French fries and salad
- Strips of chicken with mashed potato and seasonal vegetables
- Local pork sausages, creamed potato, vegetables and gravy
- Penne pasta with tomato and basil sauce

Desserts

- Mini knickerbocker glory
- Fresh fruit salad
- Banana split with chocolate ice cream and vanilla cream

CANAPÉS

Please select up to 5 options (£14 supplement per person)

Hot selection

- Balsamic onion and brie tart (v)
- Chicken skewers marinated in lemon and Moroccan spices
- Crab cake flavoured with dill, served with homemade tartare sauce
- Indian spiced beef koftas with sweet plum glaze
- Mini poppadoms topped with tandoori chicken and sweet mango chutney
- Moroccan spiced lamb and date mini samosas
- Salmon tempura with wasabi and lime mayonnaise
- Seared salmon teriyaki
- Shredded peking duck wrapped in a sesame pancake
- Smoked haddock with Welsh rarebit

Cold selection

- Balsamic onion and brie tart (v)
- Cherry tomato and basil pesto galette (v)
- Creamed stilton, pear and rocket on walnut bread crostini
- Gazpacho shooters (v)
- Marinated herring served on rye bread with dill and mustard dressing
- Quail's egg and wild mushroom tart (v)
- Smoked salmon and herb crème fraiche on mini crumpets
- Wild mushroom and sage tart (v)

WEDDING EVENING BUFFETS

Please note that 100% of adult guests must be catered for.

Street Food

- **Best of British** (£24 per person)
 - Fish and chip cones – Strips of breaded haddock with hand cut chips and mushy peas
 - Mini Shepherd's pie pots – Slow braised lamb topped with creamy mashed potato
 - Sausage and mash – Pork chipolatas, mashed potato and onion gravy
 - Golden Yorkshire pudding filled with creamed leeks and Wookey Hole cheddar (v)
- **Burger and Dog Stand** (£24 per person)
 - German Bratwurst – A classic pork dog with sauerkraut, crisp onion, curry mayonnaise
 - Corn 'N' Guac Tofu – Tofu dog with corn salsa, guacamole, shallots, spicy mayonnaise (v)
 - Angus Beef burger – House pâté with wally gherkin, iceberg lettuce, onion, thousand island dressing and toasted brioche
 - Chip cones
- **Asian Street Food** (£24 per person)
 - Grilled chicken shawarma – Warm paratha wrap, mint, yogurt, lime and cilantro, chutney and salad
 - Vegetarian chickpea curry with pilau rice and naan (v)
 - Korean harataha bun – Braised pulled pork with spring onion, cilantro, hot kimchi sauce, in a soft steamed bun
 - Lamb keema curry with fragrant rice and garlic naan
- **Mediterranean** (£24 per person)
 - Venetian style paella – Chorizo, chicken, smoked paprika and mixed seafood
 - Falafel with hummus, tomato, cucumber and salad, chilli and mint sauce, served with warm pitta (v)
 - Croquitos – Croquette stuffed with chicken and ham
 - Arancini – Sun dried tomato and buffalo mozzarella rice balls (v)