

Stock Bailey

CATERING

Old Brook Barn Package 2018

Canapes

Pressed smoked salmon with wasabi mayonnaise (GF)
Rare roast beef fillet with celeriac & horseradish remoulade crostini
Aerated Goat's cheese mousse with red onion marmalade on a crostini (v)

Wedding Breakfast
(Please choose one starter, one main course & dessert)

Starter

Ham Hock terrine with a mixed leaf salad
Prawn & Crayfish Cocktail
Sharing Platter of Antipasti
(To include cured meats, rustic breads, olives, roasted peppers & Manchego cheese)

Main Course

Roasted chicken breast with Dauphinois Potatoes & white wine cream sauce
Slow cooked Pork Belly with a sage potato cake & Cider jus
Served with a panache of vegetables

Dessert

Chocolate Butter-crunch Torte with Chantilly Cream
Lemon Curd Cheesecake with Raspberry Coulis

Evening Food

Chicken & Tzatziki Wraps
Sausage or Bacon Baps

Package

The package price is £60.00 per head inclusive of VAT.

This offer is valid all season, inclusive of weekends.

Children under the age of 12 are charged at £30.00 per head inclusive of VAT.

Additional evening guests are charged at £8.00 per head inclusive of VAT.

(All prices are inclusive of VAT)

