

Woodhill Hall

Exclusive, Quirky & Magical

Food & Drink Menus 2017/18



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Wedding Menus 2017

If you have ever visited Woodhill Hall, you will know that food and drink play an enormous part in what we offer to you and your guests. Our catering team is one of the most experienced, creative and humorous bunch of people in the North East of England

Unlike other wedding venues which deal with large volumes of weddings with speedy turnaround times, at Woodhill Hall we relish the fact that we can offer you a fine dining experience that can be savoured and enjoyed.

Here our catering team have devised some sample menus with guideline prices. However, we can work with you to develop and create the perfect bespoke menu of your choice. We offer complete freedom in that respect.

Many couples find that our optional Food Tasting events are beneficial in deriving their final food and drink choices. We host these events on a regular basis usually on a Thursday evening. Please call or email us if you would like more details.

We are proud to say that all our produce is sourced from local suppliers and we continue each week to look for new and exciting food and drink products from the North East of England to offer our guests. It goes without saying that all our food is cooked in house to ensure the high quality, flavour and freshness that our couples and their guests should expect.

We ask that you confirm your menu choices with us 1 month before your wedding.

Please inform us of any dietary requirements and we will endeavour to accommodate these

And finally, we love hearing about new food and drink ideas and welcome your suggestions. The quirkier the better!

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Canapés

Please choose 3 options

£5.95 per person

Cold Canapes:

Smoked Salmon & Horseradish Forks

Gravalax & Pickled Cucumber

Brie, Tomato Salsa & Chive Crostini

Pate & Red Onion Marmalade Crostini

Pearls of Melon with Parma Ham Skewers

Cherry Tomato & Mozzarella Skewers with Baby Basil

Avocado & Pea Shoot with Radish Crostini

Spinach & Halloumi Bites

Marinated Mushrooms with Tarragon Lettuce

Hot Canapes

Red Onion & Goats Cheese Tart

Stilton, Avocado & Hazelnut Spoons

Salmon & Dill Fishcakes

Sticky Sausages with a Sweet Chilli Sauce

Roast Beef & Yorkshire Pudding with Horseradish

Roasted Mediterranean Vegetable Skewers

Battered Tempura Tiger Prawns with a Sweet Chilli Sauce

Mini Beef Wellingtons

Spiced Belly Pork

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Starters

3 Course Wedding Breakfast. £38.50pp

Please choose up to two options

Chicken Caesar Salad with Parmesan Shavings & Crunchy Croutons

Brie and Sun Dried Tomato Tart with Basil Pesto (V)

Carpaccio of Melon with Compote of Berries & Champagne Sorbet (V)

Duck Liver Pate with Onion Marmalade & Crispy Bread

Seasonal Soup

Prawn Salad with a Mango Salsa

Creamy Mushrooms on Toasted Brioche (V)

Ham Hock Terrine

Sun Dried Tomato & Mozzarella Salad

Twice Baked Chees Soufflé with Hazelnut Salad

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Sharing Starters

Mediterranean Sharing Platter

An additional £6.50pp

A selection of Mediterranean dips

Selection of Flat breads & dipping oils

Marinated Greek Olives

Feta Cheese

Italian Feast Grazer

An additional £8.00pp

A selection of antipasto meats including Prosciutto Ham, Chorizo and Parma Ham

Mediterranean Breads

Dipping Oils

Olives

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Mains

3 course wedding breakfast. £38.50pp
Please choose up to two options

Cannon of Sirloin with Pan Haggerty & Roasted Vegetables

Oven Roasted Chicken Supreme with Mushroom & Tarragon Sauce

Slow Braised Shoulder of Lamb with Crushed Peas & Rosemary Jus

Confit Pork Belly with Gratin Dauphinos & Smoked Bacon

Braised Featherblade of Beef Bourguignon with Herb Crushed Potato

Poached Salmon with a Lemon Herb Sauce, New Potatoes & Asparagus

Roast Topside of Beef with Yorkshire Puddings & Red Wine Gravy

Braised Lamb Shank with Basil Mash & Roasted Root Vegetables

Fillet of Seabass with Fondant Potato & Warm Citrus Salad

Chicken Breast stuffed with Mozzarella in a Tomato & Basil Sauce

Vegetarian

Broccoli & Brie Pithivier with pink Peppercorn Sauce

Goats Cheese & Roast Pepper Tartlet with Rocket & Balsamic Salad

Stuffed Peppers with Grilled Mediterranean Vegetables

Asparagus & Broad Bean Risotto

Vegetarian Lasagne served with Garlic Bread

Spinach Ravioli with Chargrilled Mediterranean Vegetables & Butternut Squash Puree
(vegan)

Wild Mushroom & Lentil Cottage Pie

Creamy Polenta with Mushrooms, Chickpeas & Olives

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Desserts

3 Course Wedding Breakfast. £38.50pp

Please choose up to two options

Lemon Posset with Homemade Shortbread

Baileys & Vanilla Bean Crème Brule

Eton Mess with Strawberry Coulis

Shortbread, Cream and Strawberry Stacks

Chocolate & Orange Tart

White Chocolate & Raspberry Cheesecake

Sticky Toffee Pudding with Homemade Fudge Chunk Ice Cream

Spiced Poached Pears with Ginger Ice Cream

Assiette of Chocolate Sharing Dessert – Mini White Chocolate and Raspberry Cheesecake, Chocolate Brownie and Dark Chocolate Rum Pot

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BBQ Banquet

£45pp

Homemade Beef & Red Onion Burgers

Peppered Pork Loin Steaks

Lemon & Thyme Chicken Thighs

Pork & Chorizo Sausages

Ribs & Wings with a Marinade

Chicken Kebabs

Lamb Kofta

Seafood Kebabs

Vegetarian burgers (v)

Roast Rosemary New Potatoes

Vegetable Kebabs (v)

Salads:

Tomato, Cucumber & Fresh Coriander Salad

Homemade Coleslaw

Homemade New Potato Salad

Green Garden Salad

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The Big Fat Greek Wedding Mezze

£42.50pp

Starter

A selection of Greek dips, tzakiki, humus and Mediterranean breads

Fassolia - Giant butter beans in a tomato & herb sauce

Tyropitakia - Feta & mint parcels in filo pastry

Marinated Greek Olives

Main

Lamb Kleftico

Chicken Souvlaki

Grilled Halloumi on Traditional Flat Breads with Rocket Salad

Greek Salad

Lemon Roasted Potatoes

To conclude (choose one)

Traditional Greek desserts of Baclava

Or

Choose a dessert from the Colonel's menu

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The Woodhill Vintage Tea

£30.00 per person

Freshly Made Sandwiches to Include;

Smoked Salmon

Egg Mayonnaise

Ham & Wholegrain Mustard

Cream Cheese & Chives

Freshly Baked Scones to Include;

Fruit Scone

Northumberland Nettle Cheese Scone

Homemade Shortbread

Strawberry & Chocolate Tart

Meringues filled with Raspberry Fool

Lemon Posset

Served with Tea in Vintage Crockery

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The Woodhill Northumbrian Tea

£30.00 per person

Corned Beef Pasties

Homemade Sausage Rolls

Ham & Pease Pudding Stottie

Home Baked Northumberland Cheese Scones

Home Baked Fruit Scones

Apple Turnover

Pickled Onions

Served with Tea

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Sorbets

£3.50 per person

Northumberland Gin, Parma Violet & Blackcurrant Sorbet

Limoncello with Lemon & Lime Sorbet

Champagne Sorbet

Passion Fruit & Mango Sorbet with Passoa

Tea & Coffee

£2.50 per person

Tea & Coffee served with a chocolate

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Evening Dining

Please choose one option plus a vegetarian option (if required)

Buns & Dogs £10pp. Choose from Hot dogs, Bacon or Sausage sandwiches served in brioche buns with Cajun spiced wedges

Signature Suppers (Choose one option) £12.00 per person

Deep Fried Mini Fish & Chips with condiments

Paella served in Coconut Shells

Pulled Pork in Crusty Rolls with Seasoned Potato Wedges

Beef Chilli & Rice with Tortilla Chips

Homemade cheese burgers with skin on fries

Thai Yellow Curry (V)

Bean & Vegetable Burritos (V)

Vegetarian Hotdogs (V)

Sizzling Sliders £15pp

Burgers, Cajon Chicken Thighs, Pulled Pork with Sage, Tomato & Mozzarella

All served with Skin on Fries

Farmhouse Buffett £14.00pp

Home cooked ham, scotch eggs, farmhouse pate, pease pudding, piccalilli & chutney, pork pie, stottie cake, pickled onions

BBQ Blowout £18.50 pp

Burgers, Lemon Chicken Thighs, Pork & Chorizo Sausage, Lamb Kofta all served with a green salad & Roast Potatoes.

Cheese Board £12.00pp

A selection of Northumbrian and Continental cheeses with Chutneys & Crackers.

Served with a measure of Port per person

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Children's Menu

Please choose one option

£12.50 per person

Main

Pasta Bolognese with Cheesy Garlic Bread

Plain or Cheeseburger with Skin on Fries

Cumberland Sausages & Mash with Gravy & Vegetables

Battered Chicken Fillets with Skin on Fries & Peas

Dessert

Fresh fruit Salad

Ice Cream

Ice Lolly

Strawberries & Ice Cream

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Drinks Packages

The Wow

£17.50 pp

One glass of Prosecco, Bucks Fizz or Bottled Beer for the drinks reception after your ceremony.

Half a bottle of wine per person for during the meal –

a choice of Sauvignon Blanc, Curious Shiraz and a Pink Zinfandel

A glass of Prosecco for the toast

The Showstopper

£19.50 per guest option

As above with a cocktail from our cocktail menu for your drinks reception

The Crowd Pleaser

£9.00 per guest non – alcoholic option

Soft drink of your choice for the reception drink, including the option of a non – alcoholic cocktail

Jug of juice for the table

Soft toast drink of your choice – for example sparkling elderflower fizz

All packages include jugs of still iced water on the tables