

MEADOWBROOK PRODUCE
WEDDING MENU`S

CANAPES

Chilled

Melon and Parma Ham
Smoked Salmon blini, soured cream
Crab tartlets
Bocconcini, semi dried tomato and olive skewer
Puff pastry old Winchester and parmesan straws
Duck liver pate on toast
Ratatouille tartlets

WARM

Honey glazed chipolatas
Smoked haddock and leek tartlet
Roast beef and Yorkshires
Char grilled Asparagus wrapped in prosciutto
Blue vinney "rarebits" and chutney
Thai fish cakes
Cajun chicken skewers

£8 for 4, £12 for 6

Wedding Breakfast Menu 1

STARTERS

Local game terrine
Rainbow beetroot Carpaccio, goat's cheese, candy walnut, aged balsamic
King Prawn cocktail
Smoked salmon & Dill Terrine
Baked Rosary goats cheese salad
Caesar salad, soft hen's egg, baby gem, anchovies

MAINS

Beef Bourgignon, baby onions, mash
Confit duck leg, new season potatoes, spiced carrots
Slow braised rib of beef "like ox-tail" mash
Fillet of sea bream, crushed new potatoes, butter sauce
Breast of free range chicken stuffed with mozzarella and basil, wrapped in prosciutto and served with potatoes Boulangère, sun blushed tomato and basil pesto

DESSERTS

Banoffee tart, with salted peanut ice cream
Apple blackberry crumble and custard
Chocolate brownie, white chocolate ice cream
White Chocolate Pannacotta, Strawberry sauce

£35.00 per person

Wedding Breakfast Menu 2

STARTERS

Smoked salmon cannelloni, avocado salsa, soft quail's egg, lemon dressing

Tian of Crab and Avacado

Duck and Sour cherry Terrine

Cured beef carpaccio, aged parmesan

Fish Soup, Rouille, crutons and cheese

MAINS

Cod and crab, herb crust, creamy mash, crushed peas, with a butter sauce

Beef fillet, wild mushrooms, caramelised shallots, red wine sauce

Herb crusted lamb shoulder, wilted spinach with dauphinoise potato

Guinea fowl breast, sautéed cabbage and chestnuts, parmentier potatoes, chicken sage and thyme sauce

DESSERTS

Dark chocolate tart, forest fruits ice cream

Blueberry cheesecake

Sour cherry bakewell, raspberry ripple ice cream

Apple tart tatin with vanilla ice cream or custard

£45.00

Wedding Breakfast Menu 3

Amuse bouche
Jerusalem Artichoke Soup with white truffle oil

STARTERS

Duck foie gras parfait, caramelised walnuts, pear chutney, bread
Spiced crab cake, crayfish salsa, sweet corn purée, fennel pollen
Smoked salmon terrine, pickled cucumber, watermelon and
pomegranate
Scallop, Pork Belly and Cauliflower

MAINS

Individual beef Wellington
Roast saddle of lamb, creamed leeks and roast potatoes, rosemary
sauce
Breast of Free range chicken, prawn and lobster
Roasted wild salmon, chorizo potatoes, basil dressing
Roast Halibut, roasted cauliflower, Girolles, Samphire, Beurre noisette

DESSERTS

Sticky Toffee Pudding
Classic crème brulee
Dark Chocolate Fondant
Pineapple tart tatin
Cheese Selection

£57.50 per person

EVENING BUFFET

Sandwiches

Coronation chicken, cheese and pickle, eggs and cress, ham and mustard, beetroot and hummus, fish finger, prawn cocktail, steak and onion

HOT/ WARM SAVOURIES

Chicken skewers Teriyaki, Cajun, Korean , Greek lamb skewers, Jerk pork, Beef churrasco, vegetable samosas, Jamaican goat kofta, Minted lamb kofta, Moroccan lamb kofta, beef curry kofta

HOT FORD BUFFET

Set Menu 1 - £17.50pp

Coq au Vin
Fish Pie, Lemon & Dill
Roasted Vegetable & Chickpea Tagine
Stuffed Jacket Potatoes
Seasonal Mixed Leaf Salad
Crusty Bread & Butter

Hazelnut Praline Profiteroles & Chocolate Sauce
Fruit Platter

Set Menu 2 - £20.00pp

Sage & Onion Pork Cassoulet, Roasted Root Vegetables
Thai Spiced Vegetable Curry, Rice
Seafood Paella
Buttered New Potatoes, Chives
Crusty Bread & Butter
-Seasonal Mixed Leaf Salad
Tomato, Red Onion & Basil Salad

Eton Mess
Mini Banoffee Pies



Set Menu 3 - £25pp

Beef Bourguignon, Saffron rice
Salmon en Croute
Vegetarian Shepherd's Pie, Sweet Potato Mash
Hassel back Potatoes, Smoked Bacon or Blue Cheese
Crusty Bread & Butter
Seasonal Mixed Leaf Salad
Coleslaw

Chocolate & Pecan Brownie, Raspberries
Mini Lemon Meringue Pies

Evening hog roast

OPTION 1

Succulent whole hog roast to include floury baps, mouth-watering crackling, apple, onion and sage stuffing and fruity apple sauce. Accompanied by fresh mixed green salad and buttered new potatoes.

½ hog serves 70 £525.00

Whole hog serves 100/120 £650.00

OPTION2

“Going the Whole Hog”

Succulent whole hog roast to include floury baps, mouth-watering crackling, apple, onion and sage stuffing and fruity apple sauce. Accompanied by fresh mixed green salad, pesto and pine nut pasta, curried rice salad, roasted vegetable couscous, homemade chunky coleslaw and buttered new potatoes.

Also includes rustic bread with butter.

Whole hog £800.00

DESSERTS BUFFET

Chocolate mousse with mixed berry compote
Warm sticky toffee pudding
Delicious homemade pavlova with summer fruits
Caramelised apple tart
Strawberry shortbreads
Chocolate brownie with fresh raspberries
and clotted cream
Eton mess
Classic lemon tart
Classic vanilla cheesecake

Meadowbrook
BBQ Menu

Mains

Red Meats

Beef cheeks marinated in port

“Hillbilly” chilli

Smoked brisket Nachos

Meat balls

Spare ribs brined in Bbq sauce and bourbon whiskey

Lamb kofta's

Minute Steak

(Served with Onion Confit)

Surf `N` Turf

(Minute steak and Peeled prawns)

Wagu Brisket

(Served in a Pretzel bun)

Goat curry in a pot

(Served with a pitta bread)

Korean Chicken Skewers

(Marinated in Gocujang Sauce)

Duck Satay Skewers

(Served with Peanut satay sauce)

Pulled Lamb Shoulder

(Served in a pretzel bun)

Pork and Chicken

Tasso Ham (Pork collar, cured, rub applied and cooked)
St Louis style pork spare ribs
Brunswick stew
Smoked Pork belly
Smoked Buffalo wings
Meadowbrook – style Porchetta
Bourbon –brined Turkey
Pulled pork

Fish and Seafood

Prawns Skewers
(5 peeled and Deveined prawns)
Grilled Lobster
Oak smoked sticky chicken
Smoked scallops white wine butter sauce
Blackened Sea bass tacos with grilled pineapple salsa
Hot smoked salmon
(Served with honey, lime, Almonds)
Mackerel W/ horseradish crème fraiche

Burgers

Pork and Chorizo Burger
“House” burger
100 day aged Brisket burger
Lamb “Mediterranean” Burger
Lamb and Mint Burger
Hamburger
Beef and King prawn burger

Sausages

Old English Pork
Cumberland
Mergeuz (spiced lamb)
Hot `n` spicy
Venison
Beef and Horseradish

Sides

Tabbouleh
Potato Salad W/ crème fraiche and chives
Roast veg and fresh herb cous cous
Rainbow slaw
Charred Corn with garlic butter
Charred Broccoli with Pecorino and lemon
Meadowbrook Smoked baked beans
Burnt beets W/ balsamic and goats cheese
Hassel back Potatoes with Garlic and Parmesan
Heirloom tomato salad W/ basil and pickled shallots
Baby gem with blue cheese dressing and pine nuts
Honey roasted butternut squash and charred chicory
Barbequed baby aubergine and leeks W/ toasted quinoa and
hazelnuts
Mac `N` Cheese (Made with Meadowbrook Pasta)

Desserts

Pecan pie
Key lime pie
Banana Pudding
Sour cherry pie
Lemon meringue pie
Eton Mess
Victoria Sponge
Fruit Platter
Local Cheese Platter, Grapes, Celery, Exotic Fruit Chutney, Peters yard
Biscuits **(Supplemented)**

Sunday Roasts

Pork loin
Dry rub-brined chicken
Roast leg of pork
Rib eye joints
Whole beef fillets

More formal parties

Beer marinated rump steaks
Sirloin steaks
Lamb saddle chops
Spatch-cock Poussin, garlic butter
Seafood mixed grill
Smoked fore rib chop, smoked shallot butter
Pork chop T-bones
Smoked rib eye steaks

Prices from £25.00 per head and minimum guest numbers apply.

Afternoon Tea

Sandwiches

Rare Roast Beef
Horseradish, Thyme

Tuna Mayonnaise
Sweet corn, Red Onion

Old Winchester Mature Cheddar
Pickle

Free Range Egg Mayonnaise
Chive, Dijon Mustard

Savouries

Pork Scotch Egg
Sage Breadcrumbs, Apple Chutney

Smoked Salmon Vol au Vent
Dill Mousse, Pickled Cucumber

Mini Asparagus Quiche
Parmesan



Sweets

Coffee & Walnut Carrot Cake
Cinnamon Butter Cream, Lime Crisp

Chocolate Sacher Cake
Apricot Jam, Chocolate Shard

Lemon Posset
Charred Merguine, Candied Orange Zest

Honey & Raspberry Macaroon

Freshly Baked

Plain & Fruit Scones
Strawberry Jam, Dorset Clotted Cream