



*A perfect venue for weddings and partnerships*

## THREE COURSE DINNER MENUS

### STARTERS

Potted Ham Hock and Parsley Terrine  
with home-made piccalilli & a freshly baked baby baguette

Cherry Tomato & Mozzarella Bocconcini Salad  
with Red Basil\* & Wild Rocket  
Ciabatta Bread with Oil & Balsamic Vinegar  
*\*seasonal – green basil when not available*

Our Chefs Seasonal Favourite Home-Made Soups -  
Spring Pea and Fresh Mint, garnished with baby pea shoots  
Field Mushroom Minestrone, with orzo pasta

Rosemary baked Camembert with a crusty mini baguette & sweet pickle

Trio of Salmon: Oak Smoked Salmon Finger, “hot” Smoked Salmon & Poached Salmon  
salad served with a cucumber crème fraiche

Smooth Chicken pate  
with spiced apricot chutney & naan bread

Warm Goats Cheese & Roasted onion tart  
with dressed rocket and a fig & onion coulis

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Champagne sorbet



## MAIN COURSES

Butter-Roasted Jambonette of Chicken  
with sage and onion stuffing, pigs in blankets, Yorkshire pudding, roasted fondant potato & rich gravy.

Organic Fillet of Baked Cod  
served on an edamame, pea and spinach risotto

Roasted Rack of English Lamb (*£2.50 supplement*)  
on a Rioja and redcurrant sauce with dauphinnoise potato

Outdoor Reared Belly of Pork  
slow cooked & served on an apple and cabbage mash with Chantenay carrots and a cider jus

Slow Cooked Rond of Beef  
served on a bed of roasted root vegetables, with rich red wine sauce & caramelised baby onions

Gressingham Duck and wild mushroom charlotte  
with bubble and squeak, roasted carrots and a port and wild mushroom sauce

Emmental cheese & beetroot soufflé

## DESSERTS

**Trio of desserts:** Choose three desserts from the below -

Pecan pie

Marbled chocolate cheesecake

Glazed apple flan

Key lime pie

Lemon cheesecake

Mississippi Chocolate cake

Raspberry ripple cheesecake

Tart au citron

Tart au chocolat

Each trio platter is served with fresh cream and strawberries

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Freshly brewed coffee, infusions & macaroons



NURSTEAD  
COURT

## CARVERIES AND HOT FORK BUFFET

### **'Diamond' Summer Carvery**

Maple & Orange Glazed Home Baked Ham  
Sage & Onion Roasted Crown Turkey  
Individual goats cheese & caramelised onion tarts (V)  
Traditional Potato Salad with Crispy Bacon  
Fresh Pesto & Pine Nut Pasta Salad  
Country Coleslaw  
Minted Sliced Cucumbers  
Beef Tomatoes with Torn Basil  
Tossed Mixed Leaves  
Fresh Bread Board  
Condiments, Pickles & Relishes

### **'Pearl' Summer Carvery**

Rare-Roasted Topside of British beef  
Individually Dressed Salmon Portions  
Jumbo Crevettes & King Prawns  
Hot, Buttered New Potatoes  
Caesar-style Fusilli Pasta  
Wild Mushroom & Rice Medley  
Beetroot and Mandarin Salad  
Traditional Greek Salad  
Tossed Leaves  
Fresh Bread Board  
Condiments, Pickles & Relishes

### **'Diamond' Hot Fork Buffet**

Traditional Chicken Chasseur with Tomatoes, Button Mushrooms &  
Fresh Tarragon  
Slow-Braised British Beef in a Rich Red Wine and Caramelised Onion Jus  
Wild Mushroom & Smoked Paprika Ragout  
Steamed White Rice  
Hot, Buttered New Potatoes  
Mixed Battered Vegetables  
Fresh Bread Board



## HOG ROASTS & BBQs

### **The Whole Hog (Minimum 85 guests)**

A whole, Free-Range Hog 8 Hour Slow Roasted & Carved at the spit by Our Chefs  
Selection of Home-Made Stuffings  
Hot, buttered New Potatoes  
Country-Style Coleslaw  
Caesar-Style Pasta Salad  
Sliced Beef Tomatoes with Torn Basil & a Balsamic Drizzle  
Tossed Mixed Leaves  
Fresh Bread Board  
Condiments, Pickles & Relishes  
Home-Made Bramley Apple Sauce

### **The BBQ**

#### **Freshly Charcoal-Grilled by Our Chefs**

Peppered Sirloin Steaks  
Piri-piri Chicken Portions  
Selection of Speciality Local Sausages  
Halloumi Cheese & Mediterranean  
Vegetable Skewers  
Jersey Royal Potato Salad with Crispy Bacon  
Cherry Tomato & Red Onion Salad  
Fresh Pesto & Pine Nut Fuseli  
Traditional Greek Salad  
Green Salad  
Fresh Bread Board  
Condiments, Pickles & Relishes



## **AFTERNOON TEA**

### **A selection of trimmed reception sandwiches to include:**

Cucumber  
Egg mayonnaise & mustard cress  
Carved ham and wholegrain mustard  
Cheddar with farmhouse chutney

Mini open bagels, topped with smoked salmon, cream cheese & chives

### **Petit Crolines (*a selection of warm cocktail pastries*) to include:**

Poached salmon  
Lightly spiced chicken  
Ham & smoked cheese  
Home-made Cherry & Sultana Scones  
with clotted cream, fresh English strawberries and a selection of fruit preserves

### ***Traditional afternoon tea cakes***

Coffee & walnut  
Lemon drizzle  
Victoria sandwich

All served with a selection of tea infusions (and freshly brewed coffee)



## **EVENING CATERING**

### **FINGER BUFFET**

Hot Pork Sausage Rolls  
Selection of Home-Made Quiche  
Freshly Cut Crudites with Aoili  
Seasoned Chicken-Fillet Skewers  
Petit Crolines (Ham & mushroom, cheddar & salmon)  
Barbecued Chicken Wings  
Asian Sharing Platter with a Sweet Chilli Dipping Sauce  
Trimmed Reception Sandwich Platters, with a Variety of Fillings to Suit All Tastes

### **SLIDERS**

*Originating in Kansas in the 1920's and re-interpreted at Nurstead Court in the 21st Century, these 'baby burgers' are a talking point as well as a delicious snack!*  
18 Hour Cooked, Pulled Pork Sliders, Served with Dill Pickle & American Mustard  
Shredded Hickory Chicken with Chipotle Mayo  
Falafel & Halloumi with Fresh Salsa  
All Served with Baby Fryer  
Baskets of Triple-Cooked Chips

### **EVENING BBQ**

*Our chefs toil over a sizzling grill while your guests build their own burgers and wraps.*  
100% Ground Beef Burgers  
Pork & Leek Jumbo Sausages  
Grilled Halloumi & falafel burgers  
Fried Onions  
Cheddar Slices  
Shredded Iceberg  
Sliced Beef Tomatoes  
Fresh Baps, Flatbreads & Long Rolls  
Chutneys, Pickles & Relishes

### **EVENING HOG ROAST (£220 supplement)**

A Whole, Free-Range Hog 8 hour Slow Roasted & Carved at the Spit by Our Chefs  
Home-Made Sage & Caramelized Onion Stuffing  
Shredded Iceberg  
Sliced Beef Tomatoes  
Fresh Floured Baps  
Relishes & Mustards  
Home-Made Bramley Apple Sauce



**NURSTEAD**  
COURT

**CONE-FOOD**

*An unobtrusive way of treating your party to tasty, hot snacks during an evening reception. Our waiting staff will circulate around the room, with no need for buffet tables or dedicated food areas.*

Fresh Haddock & Black Pepper Goujons  
Piri-piri Chicken Split Sticks  
Halloumi & Roasted Vegetable Skewers  
All Served with Triple-Cooked Chips & the Appropriate Condiments

**CHEESE & CHARCUTERIE BOARDS**

*Beautifully presented and garnished with fresh fruits and herbs, this option offers your guests the finest selection of British and Continental cheeses, meats and paté. We're always happy to include any of your own favourites.*

West Country Farmhouse Cheddar Truckle  
Wensleydale with Dried Cranberries  
Somerset Brie  
Shropshire Blue  
Cornish Yarg  
Air-Dried Ham (South Wales)  
Bresaola (Cornwall)  
Freshly Baked Boules & Baguette  
Hard-Baked Biscuits  
Home-Made Chutneys & Picallili  
Marinated Olives  
Fresh Fruits & Herbs to Garnish