



MENU

MAGNOLIA WEDDING PACKAGE

POST-CEREMONY RECEPTION DRINKS

One drink per guest, selected from the options below

BUCKS FIZZ

Fresh orange juice and prosecco, served in a flute

PIMM'S NO.1

Served over ice with lemonade, cucumber, mint, lemon and strawberries

HOUSE WINES

Red, white or rosé

SHERRY

Sweet, medium or dry

BOTTLED BEERS

NON-ALCOHOLIC SPARKLING WINE

CLASSIC PROSECCO

Chilled water and a selection of cordials are always available.



MENU

POST-CEREMONY RECEPTION DRINKS UPGRADES

Increase post-ceremony drinks from 1 to 2 or 3

SIGNATURE WEDDING COCKTAILS

Add a modern summer touch to your reception

WHITE PEACH & MANGO BELLINI
CUCUMBER & MINT GIN COOLER
ST CLEMENTS SPRITZ
STRAWBERRY & BASIL FIZZ
YUZU & LYCHEE BUBBLE PUNCH

CANAPÉ BOATS

Served to each guest in elegant bamboo boats

Vegetable Spring Roll
Spinach Pakora
Thai Chicken Skewer
Crispy Mini Vegetable Samosa
Individual Sweet Chilli Dip

POST CEREMONY FOOD UPGRADES

LIGHT TEA

Served on afternoon tea stands in the library

Trimmed finger sandwiches, kettle crisps, freshly baked scones with Chantilly cream, strawberries and preserves

HOT CONES

Served canapé-style as guests mingle, in newspaper-print cones

Battered Cod

Southern Fried Chicken

Halloumi Sticks

Served with double-cooked salt & vinegar chips and sauces

GRAZING TABLE

Served from the library on bespoke grazing platters

Continental meats and cheeses with pickles, olives, stuffed peppers, chutneys, savoury biscuits and breads

WEDDING BREAKFAST

TO START

Please choose up to 3 options for your guests

POTTED HAM HOCK & PARSLEY TERRINE

With homemade piccalilli and a freshly baked baby baguette

CHERRY TOMATO & MOZZARELLA BOCCONCINI SALAD (VG)

With micro basil, wild rocket, ciabatta crisp and balsamic glaze

CHEF'S SEASONAL HOMEMADE SOUP

Spring pea and fresh mint with baby pea shoots

or

Field mushroom minestrone with orzo pasta (VG)

ROSEMARY-BAKED CAMEMBERT (VG)

Served with a crusty mini baguette and sweet pickle.

TRIO OF SALMON

Oak smoked, hot smoked and poached salmon

Served with cucumber, salad leaves and crème fraîche

SMOOTH CHICKEN PÂTÉ

With spiced apricot chutney and naan bread

WARM GOAT'S CHEESE & ROASTED ONION TART (VG)

With dressed rocket and fig & onion coulis

(VG dishes can be adapted for vegan or dairy-free guests)

REFRESHER COURSE

Champagne sorbet with pomegranate

MAIN COURSE

Please choose up to 3 options for your guests

BUTTER-ROASTED SUPREME OF CHICKEN

With sage and onion stuffing, pigs in blankets, Yorkshire pudding, roasted fondant potato and rich gravy

ORGANIC BAKED FILLET OF COD

Served on an edamame, pea and spinach risotto

ROASTED RACK OF ENGLISH LAMB (£2.50 SUPPLEMENT)

With Rioja and redcurrant sauce and dauphinoise potato

OUTDOOR-REARED BELLY OF PORK

Slow cooked and served on bubble and squeak with baby carrots and cider jus

SLOW-COOKED BEEF BRISKET

With roasted root vegetables, crushed new potatoes, rich red wine sauce and caramelised baby onions

ROASTED VEGETABLE MAIZE TART (VG+)

With basil and pumpkin seed crumb

(VG dishes can be adapted for vegan or dairy-free guests)

DESERTS

Please choose up to 3 options for your guests, or opt for the
Sweet Buffet Table

STICKY CHOCOLATE BROWNIE

Served warm with vanilla bean ice cream

SUMMER BERRY MESS (VG)

Mixed berries, Chantilly cream and crisp meringue in kilner
glasses

VANILLA CHEESECAKE

With warm brandied cherries and dark chocolate

THE MINI TRIO

Lemon & orange tart, raspberry & rose cheesecake and
chocolate brownie bites

Served with fresh strawberries and whipped cream

TOFFEE APPLE CRUMBLE

With vanilla bean ice cream

WHITE CHOCOLATE PANNA COTTA MARTINI

With fresh raspberries

(VG dishes can be adapted for vegan or dairy-free guests)

SWEET BUFFET TABLE

A selection of desserts for guests to enjoy

BAKED VANILLA CHEESECAKE

FRESH STRAWBERRIES

CHOCOLATE BROWNIE CAKE

CLASSIC LEMON TART

DRINKS WITH WEDDING BREAKFAST

Half a Bottle of Wine per Guest (selected from our wine list)

Chilled Water Served to Tables

A Glass of Prosecco to Toast the Speeches
(served before, during or after dinner)

Tea, coffee and infusions with macarons can be added at £3.50
per person

(Tea and coffee are available throughout from the marquee bar)

EVENING CATERING

Served from our Street Food Horsebox (weather permitting)

Please choose one menu

All options below are included in the wedding package.

RITO BAR & LOADED FRIES

Choose your base:

Cool or Spicy Doritos (in the bag)

Skin-On Fries

Loaded with a selection of:

Cheese whizz, crumbled feta, pulled pork, salsa, sour cream, pit beans, jalapeños, sweet pickled pink onions and crispy onions

THE MAC SHACK

Creamy, cheesy mac & cheese with toppings including:

Crispy onions, jalapeños, pulled pork, pigs in blankets, chicken gyros, pit beans

BURGER BAR

Quarter-Pound Beef Burgers

Crispy Fried Chicken Burgers

Vegan Burgers

Served in brioche buns with streaky bacon, burger cheese and fried onions

CYPRUS CAFÉ

Chicken Gyros

Fried Halloumi

Chickpea Falafel

With sweet pickled pink onions and mint yoghurt, chilli and garlic sauces

HOG ROAST BAPS

Slow-Roasted Pulled Pork

Vegan Burgers

Served in brioche baps with sage & onion stuffing, apple sauce and mustards

BAVARIAN GRILL

Bratwurst Sausages

Turkey Hot Dogs

Plant-Based Bangers

With sauerkraut, crispy onions, German mustard, curry mayo and ketchup

HOT CONES

Served canapé-style as guests mingle, in newspaper-print cones

Battered Cod

Southern Fried Chicken

Halloumi Sticks

Served with double-cooked salt & vinegar chips and sauces

FINGER BUFFET

Selection of Trimmings Finger Sandwiches

(tuna & cucumber, egg & cress, ham & tomato, cheese)

Hot Pork Sausage Rolls

Crispy Vegetable Spring Rolls with Sweet Chilli Dip

Chicken Goujons with BBQ Dip

Breaded Mozzarella Dippers

Picnic Egg & Pork Pie Platter

Mini Vegetable Samosas

Crudités with Hummus

DIETARY REQUIREMENTS

We are happy to cater for dietary requirements and food allergies with prior notice.

Unfortunately, we are unable to accommodate requests made on the day.

Menus can be viewed on our website:

<https://nursteadcourt.co.uk/food-drinks/>

To discuss your catering and drinks requirements please contact our in-house caterer Lee:

lee@biteme-catering.co.uk or phone: 07989 585297.