

WESTMINSTER COLLEGE

WEDDING MENU - GOLD AT £48.00 PER PERSON SPRING & SUMMER

STARTERS

Langoustine and clotted cream tart with tarragon and parsley served with mandarin jam and baby spinach

Or

Duck and pancetta salad with garlic croutons, pickled walnuts and rocket leaves with a honey and grain mustard dressing

Or

Crab and prawn bisque finished with Courvoisier cream and chopped chives

Or

Course homemade pork liver and duck terrine served with cider apple and sultana chutney and wholemeal bread

Or

Scottish smoked salmon on a bed of rocket leaves drizzled with a lime chilli and soy sauce dressing

Or

Stuffed fillet of sole with dill and lemon served with carrot ribbons and lime cream

Or

King prawn cocktail served in a tortilla basket with shredded lettuce, tomato concasse and a rich seafood cocktail sauce infused with brandy

Or

Thai spiced chicken noodle soup with fresh chillies and coriander accompanied by a vegetable wonton

Or

Fan of Galia melon served with summer fruits compote infused with mint

Or

Oak smoked loin of venison pan seared and thinly sliced on mixed salad leaves with cassis jus



MAIN COURSES

Lemon sole paupiettes stuffed with a prawn mousse served with a Pernod and basil cream sauce

Or

Pan seared ostrich fillet with a potato and mustard puree served with a red wine and port reduction

Or

Marinated fillet of sea bream with pickled summer vegetables served with a beetroot puree and sautéed potatoes

Or

Sweet and sour aubergine served with a chilli and peanut vegetable salad

Or

Blackened monkfish on a bed of julienne vegetables served with a champagne and chervil sauce

Or

Wild mushroom and pepper risotto with saffron and coriander drizzled with truffle oil

Or

Artichoke and fennel struddle with toasted pine nuts and a tomato and basil cream sauce

Or

Roast rib of beef with sage Yorkshire pudding, fondant potatoes and seasonal vegetables, garnished with horseradish cream, roasted baby onions, and rich merlot jus

Or

Herb crusted rack of lamb on puy lentils cooked with bacon and leeks served with roast parsnips baby carrots and redcurrant and port sauce

Or

Supreme of free range chicken stuffed with mozzarella, cheddar, thyme and redcurrants, served with rosemary roasted new potatoes, green salad and a light asparagus and lemon cream sauce



DESSERTS

Classic baked cheesecake served warm with Baileys cream

Or

Raspberry mille feuille served with raspberry sorbet

Or

Apple and frangipane tart with hot caramel sauce and cinnamon ice cream

Or

Black cherry and dark chocolate gateau with chocolate glaze and kirsch liqueur cream

Or

Pecan and maple tart served with fresh egg custard

Or

Dark chocolate tulip cup filled with a strawberry mousse served with wafer cones

Or

Caramelized individual lemon tart served with lime and lemon cream and fresh blueberries

Or

Pistachio and mandarin brownie with passion fruit cream

Or

Poached seasonal pears in a red wine syrup served with brown bread ice cream

Or

Raspberry strawberry and passion fruit pavlova served with Chantilly cream

FOLLOWED BY

Freshly brewed Fairtrade coffee and tea with chocolate mints

WESTMINSTER COLLEGE

WEDDING MENU - SILVER AT £38.00 PER PERSON SPRING & SUMMER

STARTERS

Seasonal vegetable terrine with salad leaves and tomato vinaigrette

Or

Chicken, apricot and coriander medley served with a walnut and apple dressing

Or

Smoked salmon tart with mixed leaves and a blue cheese dressing

Or

Potted shrimps in clarified butter with toasted wholemeal bread

Or

Smoked haddock and lemon soup with chive and chervil cream drizzled with herb oil

Or

Chicken liver and Brandy pâté with red onion jam and toasted French bread

Or

Caramelized onion and prosciutto glazed meatloaf with pineapple salsa and ciabatta bread

Or

Smoked cheese and pancetta salad with spiced beetroot served with a balsamic vinegar dressing

Or

Thai spiced prawn and crab salad with a lemon grass and ginger sauce

Or

Fennel, orange and mooli salad with a horseradish cream dressing



MAIN COURSES

Oak smoked breast of duck with melon soy and pickled ginger served on a root vegetable cake with an apple, mint and walnut dressing

Or

Steamed salmon fillet with a lime and dill cream sauce on a bed of julienne vegetables

Or

Corn-fed supreme of chicken with a mango and ginger salsa, served with mixed hand fried vegetable crisps

Or

Baked whole peppers stuffed with goat's cheese and olives with a sweet tomato jam

Or

Roast strip loin of beef with herb flavoured Yorkshire puddings, horseradish sauce and a rich red wine jus

Or

Half baked avocado with Roquefort cheese and toasted pine nuts with a red currant sauce, sesame toasted stir fried seasonal vegetables

Or

Asparagus, feta cheese and fennel seed wholemeal tart with carrot purée, roast beetroot and a light sesame seed dressing

Or

Fillet of sea bass on a bed of black olive mash with a piquant sauce

Or

Poached skate wing with a caper and anchovy butter with fresh dill sour cream, sautéed potatoes and wilted spinach

Or

Medallion of pork loin with caramelized cider apples and a red wine reduction served with rissolées potatoes and sautéed spring green vegetables



DESSERTS

Summer pudding with lime Mascarpone

Or

White chocolate and mandarin panna cotta

Or

Strawberries and cream with homemade shortbread

Or

Passion fruit fool served in a brandy snap basket

Or

Crème caramel served with fresh raspberries

Or

Pecan and chocolate tart with mango ice cream

Or

Dark chocolate and cherry dacquoise, dark chocolate cream and black cherries sandwiched between almond meringues

Or

Individual date pudding with butterscotch sauce and vanilla ice cream

Or

Moist orange cake with a cheesecake cream topping

Or

Caramelized banana and toffee parfait with chocolate syrup

FOLLOWED BY

Freshly brewed Fairtrade coffee and tea with chocolate mints

WESTMINSTER COLLEGE

WEDDING MENU - GOLD AT £48.00 PER PERSON AUTUMN & WINTER

STARTERS

Scottish smoked salmon with dressed mixed leaves served with lightly fried capers and caramelized shallots with toasted brioche

Or

Pan seared breast of Partridge served on a celeriac rosti with a rich red wine jus

Or

King prawn and lobster tail salad with fennel, orange and Chinese leaf topped with a lemon and chive mayonnaise

Or

Ham hock and green pea soup with deep fried parsley toasts

Or

Stuffed beef tomato with saffron and vegetable couscous topped with boiled quails egg and hollandaise sauce

Or

Pan seared red snapper fillets on stir fried Thai vegetables with a chilli and coriander vinaigrette

Or

Winter vegetable and pearl barley broth with homemade pumpkin seed bread

Or

Corn and clam chowder with crispy leeks and corn bread

Or

Red onion and feta cheese tart with wilted spinach and a red pepper puree

Or

Terrine of seasonal winter vegetables with a homemade tomato and basil chutney served with crusty bread



MAIN COURSES

Medallions of pan seared beef fillet, served on a celeriac and apple mash coated in a red wine and blackberry glaze

Or

Pan seared trout fillets with capers and almonds served on a bed of wilted sorrel served with steamed new potatoes, sugar snap peas and roasted cherry tomatoes

Or

Hazelnut crusted rack of lamb with Boulanger potatoes and seasonal vegetables served with a red wine, redcurrant and juniper scented jus

Or

Medley of wild mushrooms and Brie served in a puff pastry parcel on a bed of char-grilled vegetables with an orange and cranberry sauce

Or

Pan seared fillet of halibut with sea salt roast potatoes, baby vegetables and Hollandaise sauce

Or

Pumpkin, butternut squash and red pepper risotto with shallot marmalade drizzled with homemade mixed herb oil

Or

Steamed roulade of salmon and sole with spinach and nutmeg cream served with saffron rice and roasted caramelised baby onions

Or

Ricotta, basil and sun-blushed tomatoes ravioli topped with toasted pine nuts served with a char-grilled red pepper sauce

Or

Local shoot pheasant breast oven baked served with roast potatoes, parsnip and swede purée, roasted baby carrots and a whiskey flavoured game jus

Or

Roasted Cajun coated fillet of pork with caramelised pears, cardamom scented rice and green beans



DESSERTS

Terrine of forest fruits set in champagne jelly with blackberry sauce

Or

Westminster cheese board served with celery, apple, grapes and homemade chutney

Or

Warm apple and sultana tart served with vanilla sauce and vanilla ice cream

Or

Pecan and blueberry cheesecake served warm with a sticky toffee sauce

Or

Devils on horseback, prunes filled with mango chutney wrapped in bacon served on mini toasts

Or

Double chocolate brownie with pistachio ice cream and cherry compote

Winter berry pudding with vanilla bean ice cream

Or

Trio of desserts: Homemade mini fresh cream éclairs with chocolate fudge topping, Mandarin crème caramel. Brown bread butter ice cream served in a mini brandy snap basket

Or

Warm rhubarb and cinnamon crumble served in a pastry case with stem ginger ice cream

Or

Hot mulled fruit salad with cinnamon ice cream and toasted almonds

FOLLOWED BY

Freshly brewed Fairtrade coffee and tea with chocolate mints

WESTMINSTER COLLEGE

WEDDING MENU - SILVER AT £38.00 PER PERSON AUTUMN-WINTER

STARTERS

Butternut squash and plantain soup with crème fraiche

Or

Cream of celery and stilton soup with herb flavoured croutons

Or

Home made pork terrine with apple chutney and French bread

Or

Warm duck and bacon salad with mixed salad leaves and an oriental sweet chilli dressing

Or

Spinach and prawn pancakes topped with a Gruyère cheese sauce

Or

Pan seared beetroot cured salmon served on mixed salad leaves with a beetroot and horseradish dressing

Or

Caramelized pepper and goat's cheese tart served with rocket leaves and balsamic syrup

Or

Buffalo mozzarella and beef tomato salad with fresh basil served with crispy pancetta and a hazelnut and red wine vinaigrette

Or

Chicken liver and pistachio pâté with Port jelly and garlic toasts

Or

Roast shallot and mushroom puff pastry parcel with a tomato and red pepper sauce



MAIN COURSES

Warm salad of pan fried pheasant breast with watercress, potato and walnuts served with vintage Sherry vinaigrette

Or

Roasted breast of duck on a truffle oil flavoured potato cake served with a maple vinaigrette

Or

Fillet of salmon en crouete with spinach pâté served with a wild berry sauce

Or

Portobello mushroom with char-grilled vegetables and melted camembert with spiced tomato chutney

Or

Wild mushroom risotto with grated Parmesan and basil oil

Or

Oven baked breast of guinea fowl stuffed with mushroom pâté and served with a blackcurrant jus

Or

Trout fillet on a bed of crushed steamed new potatoes flavoured with dill and served with beetroot pesto

Or

Oven baked herb crusted cod fillet served with a rich tomato sauce and crushed new potatoes

Or

Roast saddle of lamb served with chateau potatoes and seasonal vegetables with a Port and rosemary sauce

Or

Stuffed courgettes with apricot and almond cream cheese stuffing served with salsa Verdi and couscous



DESSERTS

Pear, chocolate and almond crumble served with candy cones

Or

Dark chocolate and orange liqueur tort with candied oranges

Or

Warm apple and blackberry crumble tart with vanilla cream

Or

Classic crème brûlée with cinnamon biscuits

Or

Home made carrot cake with geranium cream topping

Or

Pear and walnut toasts topped with Cambridge blue cheese and Port jelly

Or

Coconut and mango cheesecake with lime cream

Or

Cold black cherry soup with vanilla mascarpone and crushed amoretti biscuits

Or

Apricot and almond charlotte with warm egg custard

Or

Blood orange and white chocolate fool in a Brandy snap basket

FOLLOWED BY

Freshly brewed Fairtrade coffee and tea with chocolate mints

WESTMINSTER COLLEGE

EVENING BUFFET MENU – GOLD AT £18.00 PER PERSON

CHOOSE ONE OPTION

DELUXE FINGER BUFFET

Please choose 8 options

COLD SELECTION

Cajun chicken and lime mayonnaise wrap
Tuna with cracked black pepper and chives in lemon mayonnaise on polenta cake
Suffolk honey roasted ham with peach relish on wholemeal bread
Asparagus and egg with hollandaise sauce on ciabatta bread
Char-grilled peppers with melted goat's cheese on poppy seed bread
Smoked salmon and cream cheese with crispy capers on blinis
Poached duck egg on French bread with paprika mayonnaise

HOT SELECTION

Mixed grilled vegetables and houmous mini roulade
Mini Yorkshire pudding with rare beef and horseradish
Homemade sausage rolls with sage and red onion
Mini vegetable kebabs with Moroccan spices
Homemade fish cakes with sweet chilli and ginger dip
Basil gnocchi with tomato relish
Surf and turf skewers

Or

DELUXE GRAZING TABLE

CHEF'S CHEESE BOARD

Served with celery, grapes, apple, crackers, pickles and chutneys and Port jelly

Assorted marinated olives and char-grilled aubergines

And

FISH AND SEAFOOD PLATTER

Smoked salmon, peppered trout fillets, king prawns, potted Cromer crab, served with mustard and cress, wholemeal toast, lemon and caper mayonnaise, lemon wedges and cocktail gherkins

Or

THE CHARCUTERIE PLATTER

Cured meats, Suffolk honey roasted ham, Saucisson sec, homemade pâté, smoked duck and smoked sausage served with mixed homemade pickles, assorted mustards and cornichons

Or

VEGETARIAN PLATTER

Mini pepper and tomato tofu kebabs with Cajun spices
Tempura vegetables with soy sauce, chilli dip, and lime relish
Mixed grilled vegetables and houmous roulade
Artichoke and broad bean tart with watercress pesto
Red pepper houmous with assorted bread sticks and vegetable batons
Marinated black and green olives
Sun blushed tomatoes in herb oil

A Selection of rustic breads and rolls

DESSERTS

Supplement £3.50 per person + VAT

Please choose 2 options

A selection of seasonal fresh fruits with fruit coulis and cinnamon cream

Assorted mini éclairs toffee, coffee and chocolate made with fresh cream

Individual mixed berry Tiramisu with grated dark chocolate

Classic baked cheesecake with blueberry compote

Baked apricot charlotte with vanilla sauce

Strawberries and Raspberries Eton mess

Individual homemade caramelized apple tarts

White chocolate brownie

WESTMINSTER COLLEGE

EVENING BUFFET MENU – SILVER AT £12.50 PER PERSON

CHOOSE ONE OPTION

FINGER BUFFET

Please choose 3 options

Roast beef and horseradish on toasted granary bread
Tuna with cracked black pepper and chives in lemon mayonnaise on toast
Honey roasted ham with peach relish on wholemeal bread
Char grilled peppers with melted goat's cheese on poppy seed bread
Poached free range egg on French bread with paprika mayonnaise
Wild mushroom pâté and plum chutney on rye crackers



Please choose 3 options

Homemade Sausage rolls with sage and red onion
Mini vegetable kebabs with Moroccan spices
Chicken and pineapple kebabs with lime and paprika
Thai fish cakes with sweet chilli and ginger dip
Chicken tikka and minted yogurt pita bread pockets
Falafel in pita bread pockets with coriander and cucumber yogurt sauce

Or

GRAZING TABLE

Assorted British and Continental cheeses
Served with celery, grapes, apple, crackers, chutneys and Port jelly

Assorted marinated olives and char-grilled aubergines

Assorted charcuterie platter:
Saucisson sec, homemade pâté, slices of cured meats and cornichons

Medley of seasonal vegetables terrine with red pepper pesto

Assorted rustic breads and butter



DESSERTS AVAILABLE

Supplement £3.50 per person + VAT

Please choose 2 options

A selection of seasonal fresh fruits with fruit coulis and cinnamon cream
Assorted mini éclairs toffee, coffee and chocolate made with fresh cream
Individual mixed berry Tiramisu with grated dark chocolate
Classic baked cheesecake with blueberry compote
Baked apricot charlotte with vanilla sauce
Individual strawberries and raspberries Eton mess
Individual homemade caramelized apple tarts
White chocolate brownie

WESTMINSTER COLLEGE

EVENING BUFFET - AT £10.00 PER PERSON

HOT ROLLS

Please choose 3 options

BEEF BURGERS

Served with tomato relish and melted Cheddar cheese

Or

BACON ROLLS

Served with spicy brown sauce or tomato ketchup

Or

SAUSAGE ROLLS

Served with chilli relish and mustard

Or

QUORN SAUSAGE ROLLS

Served with chilli relish and Mustard

Or

CHAR-GRILLED HALLOUMI CHEESE

Served on toasted French bread with Red Onion Marmalade

Or

BREADED COD GOUJONS

Served with homemade Tartar sauce

Or

SPICY POTATO WEDGES

Served with sour cream