

# WEDDING MENU SELECTOR



WARE  PRIORY



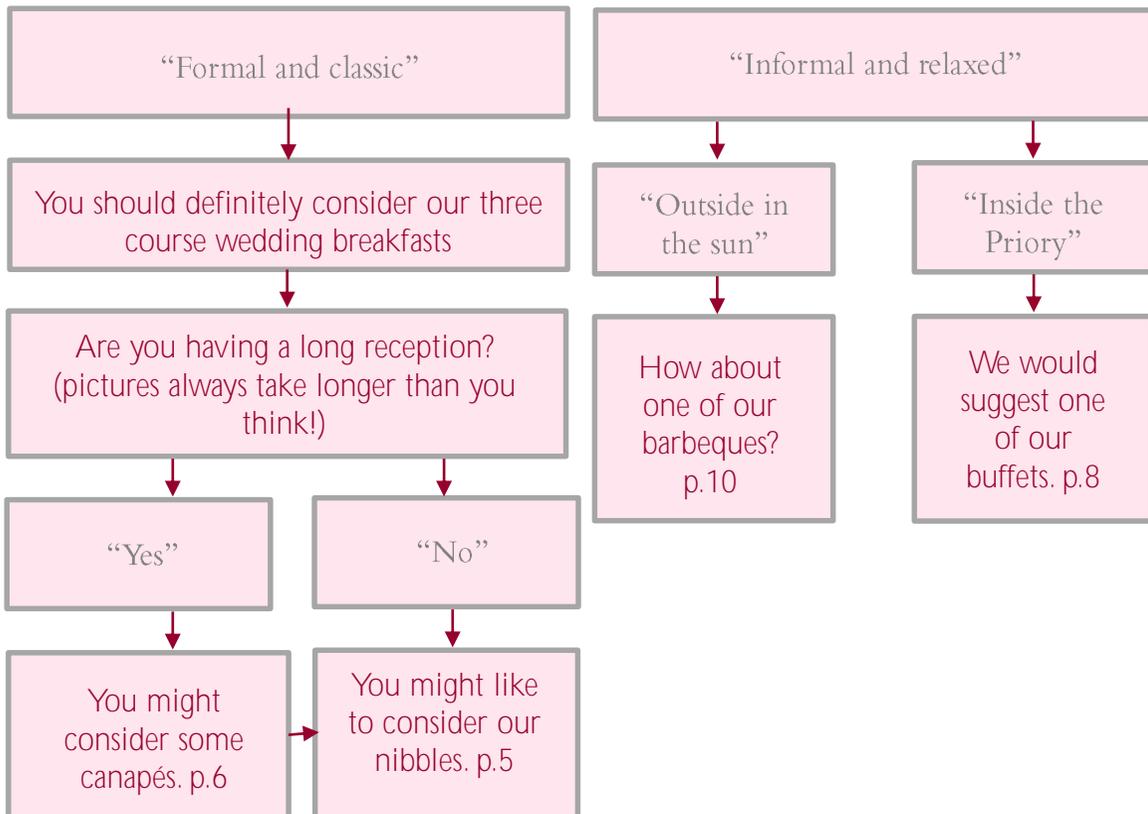
WARE  PRIORY

# Congratulations!

We relish the chance to meet with our prospective brides and grooms to help them create their dream menu....

Let's start at the beginning!

What do you want your big day to feel like?





WARE  PRIORY  
A TASTE OF SPRING & SUMMER

## Reception nibbles | £3.50 per person

## NIBBLES

Our short applewood cheese straws  
upgrade to our foot length version  
at £1.50 per person

Root vegetables crisps  
Beetroot, parsnip and carrot

Petite pretzels  
with salt

Olives  
black and green



# Reception canapés | £9.60 per person

To include six canapés per person

## CANAPÉS – MEAT

SERVED HOT

Pulled BBQ lamb shoulder  
with beetroot crème fraîche on summer new potatoes  
and feta crumble

Spiced puri bread with lime and Cajun chicken  
topped with mango purée

Duck gyoza  
with cherry hoi sin sauce

Mini pie  
with mash and parsley liquor

Mini Yorkshire puddings  
with red onion marmalade, honey sausage  
and watercress salad

SERVED COLD

Ham hock with pea purée  
on sour dough

Rare roast beef  
with Yorkshire pudding, baby watercress  
and horseradish cream

Harissa spiced confit chicken  
with a compressed watermelon & coriander jelly

Filo shot of grilled chicken and radish slaw  
with hazelnut dressing

## CANAPÉS – FISH

Salt cod croquette  
with a lemon aioli & red sorrel

Smoked haddock potato cake  
**with a poached quail's egg** and hollandaise

Salmon  
in honey sesame and wasabi

Grilled haddock  
and London Pride rarebit toasts

SERVED COLD

Prawn ceviche  
with coriander leaves & mango on tortilla chip boats

Tandoori cured salmon  
with creamed goats cheese  
on black onion seed oat cake

Potted crab  
with pickled radish and brown shrimp  
butter on sour dough croute

Smoked salmon blini  
with soft cheese and keta pearls

Ginger and lemon grass charred king prawn  
and piquillo pepper

Ficelle toast and mackerel  
with pickled beetroot and horseradish foam

## CANAPÉS – VEG

Pan-fried bubble & squeak  
**with a fried quail's egg**

Twice baked cheese and chive soufflé  
topped with herb crème fraîche

Summer squash, dill, feta and chilli  
on English muffin bottom

Feta, pepper and quinoa cakes  
with pickled cucumber, black olives and  
lemon & dill aioli dollops

SERVED COLD

Goats cheesecake bites  
with red onion marmalade

Broad bean paté  
on toast with torn mozzarella, basil and lemon oil

Basil infused goats cheese wrapped in courgette  
with a black olive & parmesan wafer

**Quail's** egg florentine  
with spinach & hollandaise on muffin

Truffled mascarpone  
with asparagus and baked parmesan on brioche

Filo salad shot of fennel, pear & pomegranate  
with goats cheese crumble  
and a lemon & honey dressing

## 3 course wedding menus | £42.35 per person

To include three courses and tea, coffee and petite fours. Please choose two starters including a vegetarian option, two main courses, again including your vegetarian option, and one dessert for all guests  
Children's menus, for younger guests aged 11 and under, £21.20 per child

### STARTERS

Chicken liver parfait  
with apricot chutney and caraway toasts

Ham hock  
with pancetta powder, a sweet summer pea mousse  
and black truffle with lemon dressing

Tian of smokehouse mackerel  
with pickled and roasted beetroots, garden broad  
beans and a horseradish swipe

Smoked salmon timbale  
lemon purée, horseradish jelly and baby celery  
£1.00 supplement per person

Smoked duck, apple & celeriac remoulade  
with quince jelly and apple purée finished with  
scattered pickled baby veg  
£2.00 supplement per person

Butternut squash soup  
with cream sour cream swirl and toasted seeds (v)

Sweet summer pea mousse  
goats cheese, minted peas, grilled asparagus  
and a black truffle and lemon dressing (v)  
We also love this dish served with crispy lardons for  
the meat eating guests

Colourful tomato salad  
yellow and red tomato salad with mozzarella, basil leaf  
coriander cress and pine kernels (v)

### MAIN COURSES

Lamb cooked two ways  
braised shoulder and lightly minted rump, sweet  
potato layer dauphinoise and mustard spring greens  
£2.00 supplement per person

Trio of pork  
roasted loin of pork, treacle baked belly of pork and  
slow cooked shoulder of pork with apple, spinach  
purée, candied carrot, baby potatoes and crackling

Pan-seared guinea fowl breast  
and green peppercorn confit leg croquette, with oyster  
mushrooms, lemon dressed courgette and yellow  
pepper timbale with minted pea purée

Spinach, sun dried tomato and ricotta rolled chicken  
with butternut purée, roasted peppers and salsa verde

Crispy fried sea bass  
saffron potato tower, crab spring roll, lemon scented  
greens, salsa verde drizzle sauce and roasted  
cherry tomatoes

Salmon & sunblushed tomato pomme purée  
spring vegetables and classic lemon beurre blanc

Chargrilled asparagus spears  
with lemon, courgette ribbon salad and gruyère potato  
layers, cumin roasted tomato & garden basil purée (v)

Baked red onion tart tatin  
**goats' cheese crumble top**, red & yellow beetroot  
layer dauphinoise & peppery rocket (v)

### DESSERTS

Rhubarb heroes  
Chilled rhubarb, raspberry and rosemary crumble  
shot, rhubarb and custard cheese cake and  
rhubarb sorbet

**Pimm's**-spiked summer berry terrine  
with lavender shortbread and sweetened yoghurt

Classic lemon tart  
with English raspberry sorbet

Chocolate tranche  
mango purée, mango sorbet and meringue kisses

All the excitement of the sweet shop  
Chocolate orange marshmallow  
Rhubarb & custard macaroon  
Lemon verba sherbet & strawberry lolly  
Highland toffee shot & apple cream

Cheesecake trio  
Raspberry cheesecake with mint leaf  
Salted caramel cheesecake with toasted nut brittle  
Dark chocolate and ginger cheesecake

# Hot fork buffet menus | £40.00 per person

To include three hot dishes, three house sides, two desserts and tea, coffee and petite fours  
 Children's menus, for younger guests aged 11 and under, £20.00 per child

## OUR HOT MAIN COURSES

Please select three hot dishes including an option for your vegetarian guests.

### FISH

**Fisherman's pie topped**  
 with crunchy cheddar mash

Pan seared fillet of coley  
 with a caper lemon butter sauce

Salmon fishcakes, dill hollandaise

Marsala spiced pollock  
 with pickled carrots and coconut

Smoked haddock and salmon kedgeree  
**hen's egg, curry oil**

### MEAT

Slow cooked blade of beef Bourguignon  
 served with horseradish dumplings

Lancashire hotpot of slow cooked lamb shoulder,  
 rosemary potatoes

Chicken, smoked bacon, mushrooms and leek pie

Slow cooked shin of beef cobbler in local ale  
 with dumplings

## MEAT

(continued)

South Indian style chicken curry  
 with coconut milk and curry leaves

Lamb tagine with raisins, almonds  
 and black pepper

## VEGETARIAN

Gratin of butternut squash and sweet potato  
 with goats cheese

Potato gnocchi, sautéed woodland mushrooms  
 & leeks with truffle oil

Chargrilled courgette, pepper  
 and aubergine lasagne with basil and ricotta

Seasonal vegetable and butterbean cassoulet

Spinach and blue cheese quiche

## ALSO INCLUDED

Hot jacket potatoes

Potato salad  
 with mayonnaise, yoghurt and chive

Hot seasonal vegetables  
 with herb butter

## SIDES

Please choose three sides

Creamy country slaw  
 with poppy seeds

Penne with basil pesto  
 marinated red and yellow peppers

Fusilli with red pesto  
 and chargrilled vegetables

Rainbow coleslaw  
 with carrot and red cabbage

Tomato, red onion cucumber and olive

Classic Waldorf salad

Lettuce leaf and mixed herb salad

## Hot fork buffet menus

### DESSERTS

Lemon cheesecake  
with raspberries

Chocolate mousse  
with strawberries

Mini toffee Eton mess nest

**Pimm's** jelly with berries

Berry buckets  
with mint leaf

Gin, tonic trifle  
with cucumber

Raspberry ripple choux buns  
with chocolate & toasted hazelnuts

Mini ice cream cones with classic favourites  
and sorbets

Ice Cream: vanilla, raspberry ripple and chocolate

Sorbets: lemon, mango and green tea

Fruit brochette  
with elderflower coulis



## Barbeque menus | £34.00 per person

To include three BBQ items, three sides and one dessert and tea, coffee and petite fours. Extra main choices £6.60  
Children's menus, for younger guests aged 11 and under, £17.00 per child

### OUR CLASSIC BBQ

Please choose three BBQ items, three sides and one dessert

#### MEAT

Grilled jumbo Cumberland sausage  
with sweet balsamic onions, all American mustard  
and served with soft rolls

Smokey BBQ pulled pork buns  
with homemade pickles

Chorizo burgers  
in sesame seed buns with chipotle tomato jam

Cajun spiced chicken breast  
with mango salsa

Spiced chorizo  
patatas bravas and olive skewer

Angus beef burger  
with bacon jam and crispy shallots

Spiced lamb kebab  
with red lentil dhal

Grilled confit belly of pork  
with cider & sage relish

### FISH

King prawn skewer  
with chilli & coriander

Banana leaf wrapped sea bass  
with soy, chilli & ginger

### VEGETARIAN

Jumbo marinated and grilled halloumi skewers (v)  
with sun dried tomato and lemony yellow courgette

Sweet potato, aubergine & mint burger (v)  
with smoked mozzarella and peppered  
beefeater tomatoes

Grilled figs (v)  
with honey & manchego

Courgette, pea & mint feta cakes (v)

### WE ALSO INCLUDE ...

Baked jackets

Potato salad with chives and yoghurt

Corn on the cob

Artisan breads and tapenades

### SIDES

Watercress, rocket & feta  
with raspberry vinaigrette

Asian slaw  
with roasted pumpkin seeds

Classic Waldorf salad

Creamy country slaw  
with poppy seeds

Strawberry, tomato & basil salad  
with parmesan shavings

Cucumber, radish & black pepper  
with broad beans

Golden beets, barley, chard  
and lemon dressed crumbled feta

Garden herb & leaf salad  
with edible petals

Penne with basil pesto  
marinated red and yellow peppers

## Barbeque menus | continued

To include three BBQ items, three sides and one dessert. We also include tea, coffee and petite fours

### SIDES (continued)

Baked sweet potato  
with sour cream & basil leaves

Couscous  
with apricot, mint & tomato

Summer orzo  
with artichoke hearts, tomatoes, basil & lemon

Potatoes in their own jackets  
with cracked sea salt, thyme and chorizo

Classic superfood salad  
with chargrilled broccoli, peas, mint leaves and tossed  
in a raspberry dressing

Quinoa tabbouleh  
with chickpeas, blueberries and toasted seeds

Whole wheat pearl couscous  
with dried cranberries, rocket and walnuts

Citrus carrot and red cabbage slaw with gingers  
edamame and black sesame

Heirloom tomato salad  
with broad beans, radish, lemon and feta

Crushed summer peas, mint and lemon  
with spiced raspberry dressing

### DESSERTS

Lemon curd parfait  
with rose cream & toasted almonds

**Pimm's**-spiked petit summer pudding

Beetroot torte  
with a raspberry cream

Berry buckets  
with black pepper foam

Elderflower tea cups  
with elderflower & gooseberry cream  
topped with lime dust

Elderflower prosecco jelly  
with raspberries

Gin, tonic trifle  
with cucumber

Raspberry ripple choux bun puffs  
with chocolate & toasted hazelnuts



## Children's menus | £12.60

For our younger guests, aged 11 and under, who are not selecting from the main menus. Please choose one starter, two main courses, including your vegetarian option, and one dessert

### STARTER

Tomato soup (v)  
with basil cream swirl

Rainbow melon salad (v)

### MAIN COURSE

Tricolour pasta, tomato and basil sauce (v)  
with garlic herb bread

Simply chicken  
roast free range chicken, new potatoes and  
seasonal vegetables

Macaroni cheese (v)  
and garlic dough balls

Mini Cumberland sausages and mashed potatoes  
with baked beans or peas & gravy

Cheese and tomato pizza (v)  
with skinny fries

Mini fish pie topped  
with cheesy mash

Classic burger and chips

### DESSERT

His or Hers cupcake  
(blueberry or strawberry)  
topped with sweeties

Balls of ice cream  
chocolate, strawberry or vanilla  
topped with chocolate sauce

Mixed fruit salad topped  
with vanilla ice cream





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There are many choices when it comes to drinks.  
We have several options to suggest that suit all budgets.  
We also have soft drinks packages for adults and children.

## CLASSIC

Thirty minute reception  
**Pimm's** or G&T  
Classic elderflower pressé

Wedding breakfast wines  
Half a bottle of cellar red or white wine per person  
Chilled jugs of tap water with lemon  
Sparkling water

Toast  
Glass of sparkling wine  
upgrade to Champagne £5.40 per person

Extra **drinks ...**  
A cash bar serving wines, draught beers, soft drinks  
and spirits will be open throughout your day

£25.80 per person

## LUXE

Forty five minute reception  
**Pimm's**, G&T or sparkling wine  
Classic elderflower pressé

Wedding breakfast wines  
Unlimited service of cellar red or white wine  
Chilled jugs of tap water with lemon  
Sparkling water

Toast  
Glass of sparkling wine  
upgrade to Champagne £5.40 per person

Extra **drinks ...**  
A cash bar serving wines, draught beers, soft drinks  
and spirits will be open throughout your day

£28.80 per person

## DIAMOND STUDED LUXE

One hour reception  
**Pimm's** or sparkling wine  
Classic elderflower pressé  
upgrade to Champagne £6.30 per person

Wedding breakfast wines  
Unlimited service of cellar red or white wine  
Chilled jugs of tap water with lemon  
Sparkling water

Toast  
Glass of sparkling wine  
upgrade to Champagne £5.40 per person

Extra **drinks ...**  
A cash bar serving wines, draught beers, soft drinks  
and spirits will be open throughout your day

£33.90 per person

## CHILDREN'S DRINK PACKAGES for those aged 11 and under

Classic fruit juices and house fizzy drinks  
for your drinks reception

Jugs of iced mineral water with dinner service,  
plus any of your reception drinks too.

£8.80 per child

## ADULT SOFT DRINK PACKAGES

Sparkling elderflower pressé for your drinks reception

Orchard muddles during dinner service (cloudy apple,  
elderflower and mint) and  
jugs of iced tap water with lemon.  
Sparkling elderflower for the toast.

£13.75 per person



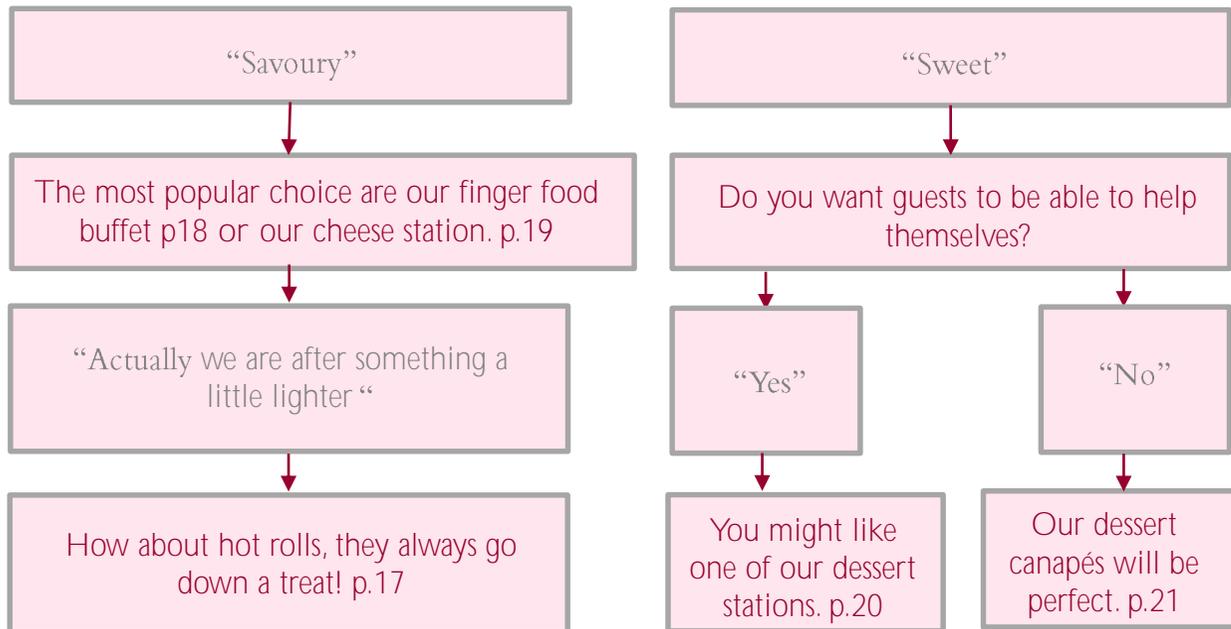


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Evening guests joining you? No problem!

Perhaps you just want to make sure that everyone is full!  
There are plenty of options to choose from....

This is one of life's biggest questions!



Remember you will have your cake too so we can always cut this for you and add this to your evening offering for your guests!



## Late night rolls | £6.50 per person

Choose a meat and vegetarian option

### FILLING CLASSIC ROLLS

Bacon rolls  
with brown sauce or ketchup

Sausage baps  
with raspberry ketchup

Smoked salmon  
and cream cheese bagels

Egg cobs (v)  
with Mexican beans and guacamole

Tomato, mozzarella and pesto (v)  
in English muffins



## Finger buffet | £16.00 per person

To include two sandwiches and four finger items

### FINGER BUFFET

Choose two sandwich options

### CLASSIC SANDWICHES

Choose two from the below:

Tuna, chilli & cucumber

Poached salmon with spiced prawns

Rare roast beef with watercress & horseradish

Goats cheese and roasted vegetables (v)

Cream cheese and slow roasted red pepper (v)

Grilled courgette with chilli & mint (v)

Mature cheddar cheese with sun-dried tomato (v)

### FINGER BUFFET

Choose four finger items

Pork sage and bramley sausage rolls

Chicken satay shots with mango coulis

Mini sausages  
with raspberry ketchup

### FINGER BUFFET

Scotch quails egg with piccalilli

Chilled minted pea soup sips  
with shredded ham hock

Beetroot gravlax crostini  
with beetroot jam and mint leaf

Tandoori salmon  
with mint raita

Prawn cocktail shots  
with Marie rose

Seared tuna niçoise served in baby gem

Baby plum tomato, black olive  
& mozzarella skewers (v)

Fresh fig & goats cheese tartlets (v)

Spinach, leek & roasted tomato quiche (v)

Tomato & basil muffins (v)

Sweet potato & rocket frita (v)  
topped with feta & mint pesto



# Cheese stations | £16.00 per person

## OUR CHEESE LEGENDS

Choose four from our below cheese selections

### BRITISH CHEESE SELECTION

- Stilton
- Somerset brie
- Mull of Kintyre mature cheddar
- Bath soft
- Cornish yarg
- Ash coated goats cheese

### CONTINENTAL CHEESE SELECTION

- Camembert
- Vignotte
- Port Salut
- Roquefort
- Taleggio
- Reblochon

Your selection will be served with the following

Celery, green tomato chutney, quince jelly, oat cakes, apple and walnut and sultana bread



## Dessert stations | £16.00 per person

Select include one station

### GARDEN PARTY FORAGE

Build your own Eton mess hampers  
Classic strawberry swirl & chocolate dipped meringues,  
bowls of clotted cream, lemon verbena crème fraîche  
& trugs of summer berries

Choose three options from the below

Shot glasses of strawberry & basil fool

**Pimm's** jelly tea cups  
with chilled elderflower custard

Strawberry & lemon verbena macaroons

White chocolate and raspberry cheesecake  
with raspberry pipettes

### THE MAD HATTER'S TEMPTATION

Raspberry brownie squares  
with sparkling chocolate

Rhubarb & custard tea fools

Lemon curd choux buns  
with iced tops and edible flowers

Summer consommé bottles  
with **"Drink Me"** tags

Strawberry & rose macaroons  
with gold dust

Bowls of berries

### THE DOUGHNUT TUB

Custard filled doughnuts  
Classic ring doughnuts  
Diddy Nutella doughnuts

#### Toppings to fight over....

Hot chocolate sauce  
Berry coulis  
Chopped nuts  
Cinnamon sugar shakers  
Mini mallows  
Rum 'cream guns'!

## Dessert canapés | £8.00 per person

Please select three options

### DESSERT CANAPÉS

Maple, bacon and pecan lollipops  
*although this one is not for vegetarian guests!*

White chocolate mousse  
with fresh raspberry & honeycomb

Eton Mess nest  
with seasonal berries

Marshmallow & chocolate popping candy lollipops

Lemon posset & candied lemon zest

Duo of chocolate cups & lemon posset  
with mango yolks and  
toasted sweet brioche dipper

Lemon dipped raspberry cream choux buns

Chocolate shot  
with an orange compote

Blackberry and basil crème brûlée

Rhubarb and custard macaroon

Mixed fruit brochette  
with lemon grass crème fraîche



Of course the sky's the limit.

We would love to chat with you more to design something truly special for your wedding day.

Whether it's making sure your favourite dessert features on the menu, or perhaps your hometown is reflected in your drinks choice. There are so many options.

**All of the 'essentials' are included right from the start**

- Cutlery, crockery and stemware
- Crisp white linen and napery
- Banqueting round tables and chairs
- Bar equipment
- Your catering and kitchen team

All prices quoted in this Menu Selector include VAT





WARE  PRIORY

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