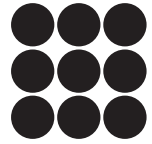




HUTTON
HALL



MILSOM[®]
CATERING

MILSOM ~ SAMPLE MENU

CANAPES

£6.50 per head for 4

Cold

Soft boiled quails eggs, pea humous and celery salt
King prawn and chorizo skewer with lime mayonnaise
Cherry vine tomato, buffalo mozzarella and basil
Cornish brie and saffron pear chutney

Hot

Roast beef and Yorkshire pudding, creamed horseradish
Fish and chip in paper cones
Bangers and mash
Asparagus and goats cheese tart

STARTERS

Chargrilled asparagus with poached egg, hollandaise, parmesan and pine nut salad
Gravadlax of salmon, beetroot, salmon caviar, citrus beurre blanc
Twice baked mushroom soufflé, blue cheese mayonnaise, broad beans and sticky walnut
Ham hock, mushroom puree, sun dried tomato, black pudding quail Scotch egg, brioche, spiced fruit ketchup

MAINS

Fillet of Beef wellington £70
Dauphinoise potato, shallots, fine beans and Madeira jus
Rump of English Lamb £64
Braised lamb beignet, boulangere potato, minted pea puree, roasted baby carrots
Fillet of Lemon Sole £60.50
Creamed potato, pea puree, mussels and mushroom veloute
Butternut Squash Ravioli with Crispy Feta £60.00
Spinach puree, sage and pine nut butter sauce

DESSERTS

Strawberry Pavlova
Passion fruit and raspberry sauce
Salted Caramel Brownie
Caramel ice-cream and hazelnut brittle
Peach and Raspberry Ripple Cheesecake
Raspberries, matcha tea meringue, apricot ice cream.
70% Chocolate Mouse with coulant caramel, heart peanut crunch, rum and raisin ice cream
Coffee and Chocolates

The main course price includes starter, main, dessert and coffee and chocolates and supply of all crockery, cutlery, glassware, white linen and service of both the food and wine.

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AN EXCLUSIVE WEDDING VENUE



HUTTON
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PREMIER CREW ~ SAMPLE MENU

Premier Crew Hospitality work closely with Hutton Hall to offer each couple a completely bespoke service, so you get exactly what you want on your special day. Our Event Managers will be with you from the very beginning and every step of the way to help you make the best choices. We have created a selection of specially designed menus to choose from; alternatively, our chefs and your event coordinator would work with you to create your perfect menu. You will be offered a complimentary tasting of your chosen menu prior to confirming your booking, so you can be 100% happy with the choices you have made.

Selection of four delicious canapes

STARTERS

Sharing platter to include a selection of continental meats, homemade houmous, feta cheese, olives and freshly baked breads
Ham hock terrine with piccalilli and artisan toasts
Smoked salmon on a bed of mixed leaves with a sweet beetroot coulis

MAINS

Pan fried chicken breast with a cream and white wine sauce, crushed new potatoes and seasonal vegetables
Roast sirloin of British beef and Yorkshire pudding served with a Madeira sauce
Lamb rump cooked in red wine and rosemary, on a herb mash
Grilled fillets of seabass set on champ potato and served with a tarragon cream
Artichoke, wild mushroom & goats cheese wellington, steamed vegetables & tomato fondue (v)

DESSERTS

Vanilla cheesecake with fresh berries
Trio of eton mess, lemon cheesecake and chocolate brownie
Trio of seasonal berry soufflé, profiterole and lemon torte
Cake stand dessert with a selection of delightful sweet bites

Tea, coffee and chocolate mints

DRINKS

Welcome drink, post ceremony reception drinks, wedding breakfast wines and soft drinks and toast drinks.

EVENING BUFFET - WOOD FIRED PIZZA

Delicious thin crust pizza with a selection of toppings

With catering packages to include canapes, wedding breakfast and evening buffet, starting from under £50 including VAT and drinks packages starting from only £25 per head including VAT, there is a package available for everyone!

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reLISH
catering for events

RELISH ~ SAMPLE MENU

Relish has been providing expert catering for over 30 years, maintaining the same ideals and principles on which the company was first founded. We are passionate about providing innovative food and great service while maintaining excellent value for money. Our team work with you from the start to finish of your wedding journey to ensure you have the most perfect day.

Wedding Breakfast Menus start from £46.50 per person (exc VAT)

A choice of up to two of each course plus special dietary requirements

CANAPÉS

Relish offer a varied selection of canapés.

3 per person

£5.25 +VAT

STARTERS

Smoked salmon and horseradish mousse, grilled ciabatta, herb dressing
Aromatic duck salad, pickled cucumber, red chard, pomegranate, plum dressing
Ham hock and pickled carrot terrine, piccalilli, grilled olive bread
Parma ham with roasted figs, bittersweet orange dressing
Tartlet of Kentish cheese (V), leek, pancetta, herb oil

MAINS

Lemon & thyme roasted chicken supreme, spring greens, parmentier potatoes, tarragon sauce
Roast Rump of lamb , ratatouille vegetable quinoa, leek hay, red pepper jus
Cider braised pork belly, spinach puree, potato terrine, pickled baby carrots, apple & sage sauce, crackling shards
Sun blushed tomato stuffed chicken breast, olive & red onion crushed potato, grilled courgettes, roasted peppers, pesto dressing
Roast topside of beef, Yorkshire pudding, Mirabelle fondant potato, green beans, salt baked carrot shard, garlic & thyme sauce
Pan roasted cauliflower steak (VE), tomato ragu, crispy leeks, basil dressing

DESSERTS

Trio of citrus, lime sorbet, lemon tart, blood orange mousse
Relish sticky toffee pudding, clotted cream, butterscotch sauce
Lemon & blueberry posset, Viennese biscuit
Chocolate tart with chocolate soil, passion fruit cream, orange salsa
Bailey's panna cotta, hazelnut crumb, raspberry and mint compote

Drinks packages start from £13.75 + VAT per person.

Our menu prices include china, cutlery, glassware, table linens, napkins, full foodservice team & event manager.

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AN EXCLUSIVE WEDDING VENUE



HUTTON
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LIMEBERRY ~ SAMPLE MENU

Limeberry Events Catering offer a professional bespoke catering service in the South-East of England: throughout Essex, London and the home counties. There's nothing we love more than bringing your vision to life and then exceeding your expectations on your Special Day!

Combining delicious food prepared to the highest standards with a strong focus on events management, you can be guaranteed a first-class dining experience and complete peace of mind.

As approved caterers at Hutton hall in Essex, we can be relied upon to create fascinating catering according to any of your demands.

CANAPES

£4.50 pp + VAT

Baked figs with Parma ham and blue cheese
Quail's egg Benedict and hollandaise
Sushi lollipops with wasabi and pickled ginger
Smoked salmon mousse with caper dressing and toasted bread
Sushi lollipops with wasabi and pickled ginger
Duck and plum sauce pancakes

WEDDING BREAKFAST

from £37.50 pp + VAT

STARTERS

Seared gravlax, sweet honey mustard, radish salad
Potted duck leg terrine, redcurrant gel, walnut croutons
Whipped goats cheese, baby pears and rosemary toast
Grilled black pudding, poached hens egg, bacon lardons and spinach

MAINS

Individual fillet of beef wellington, creamed truffle mash potato, steamed baby vegetables, red wine jus
Pan seared breast of chicken, chorizo and potato hash, mango and chilli salsa, wilted spinach
Roast rack of lamb, dauphinoise potato cake, pea puree, Chantenay carrots, and redcurrant jus
Seabass fillet, lemon and herb crushed potato cake, wilted spinach, orange pesto, shaved fennel
Shallot and red onion tatin, crumbled blue cheese, rocket salad

DESSERTS

Chocolate brownie, salted caramel ice cream, toffee popcorn
Warm plum and almond tart, homemade lemon curd
Vanilla panna cotta, raspberries, lavender syrup
Trio of miniature desserts

The menu price includes all table linens, crockery, glassware and the service of the food and wine

Evening food from £5.50pp + VAT

Drinks packages to include reception drinks, table wine, bottled water, soft drinks, and toast drink from £19.00 pp + VAT

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