



BESPOKE MENUS

Your Wedding Day is unique, & that is why we work with you to ensure high levels of flair and innovation.

Our true passion is food, & together with our chefs, we will work with you to design the perfect menu, that will complement your overall theme, using our expertise & the finest seasonal ingredients. Our menus are both individual & flexible, designed specifically around your requirements. However, we appreciate you may like to see what we are capable of, so we have devised some sample menus for you to browse through.

Please note that each course must consist of one selection only, plus a vegetarian option. If you would like however, to consider an extra choice per course, there will be a £5.75 supplement charge per person. An additional £5.75 supplement per person applies to service in Knebworth House itself.

Tea, Coffee & Mints are complimentary for all 3 course menus.

VEGETARIAN OPTIONS

STARTERS

Creamed Goat's Cheese, Tomato & Basil Pressed Gateau, Tapenade Dressing
& Toasted Focaccia Croute

Ricotta, Pea & Mint Croquette with Baby Bean
& Tomato Salad

Aubergine Tart with Slow Roasted Vine Tomatoes,
Black Olive Crisp

MAIN COURSES

Butternut Squash Tart Tatin, Melting Feta Mousse
with Herb Dauphinoise Potatoes

Aubergine Tart with Slow Roasted Vine Tomatoes, Courgette Fritters
& Black Olive Crisp

Crumbed Haloumi on Warm 'Nicoise' Salad

DESSERTS

Lemon & Yoghurt Parfait with Honey
Roasted Pears & Honey Shortbread

Sticky Toffee Pudding with Butterscotch
Sauce & Melting Crème Fraiche

Chocolate, Amaretto & Meringue Torte
with Strawberry & Basil Salad

Banoffee Cheesecake served with
a Vanilla Milkshake Shot

Miniature Victoria Sponge with Strawberry
Compote & Clotted Cream Mousse

CHEESE COURSE

Prices are available upon request,
please ask a member of our team.

CHILDREN'S MEALS

Children aged two - thirteen may choose a
half priced menu or a children's menu.



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STARTERS

Creamed Cauliflower Soup with
Stilton & Bacon Croque Monsieur

Pea & Mint Soup with Cheddar Scone

Ginger & Sweetcorn Soup with
Vegetable Spring Roll

Ham, Parsley & Artichoke Terrine, Confit
Potato, Tomato & Cornichon Relish

Lemon & Coriander Chicken Satay on
Spiced Chickpeas with Groundnut Soup

Chicken Liver Parfait with Grape
& Shallot Salad & Onion Chutney

Seared Beet Cured Salmon with Potato Salad,
Horseradish Cream & Baby Cress Salad

Smoked Haddock & Lemon Fishcake with
Poached Hens Egg on French Bean &
Almond Salad, Citrus Butter Sauce

Seared Lime & Chilli Tuna on Sesame
Dressed Leaves with Sesame Prawn Toast

MAIN COURSE

Honey & Orange Glazed Pork Belly served with
Braised Red Cabbage & Parsley Creamed Potatoes

Roast Loin of Tea Smoked Pork served with
Herb Rilette of Pork, Wilted Greens, Potato Gnocchi & a Caraway Jus

Pot Roasted Chicken Breast served with
Wild Mushroom Potato Cake, Buttered Greens & a Rich Merlot Sauce

Roasted Breast of Chicken served with
Butternut Squash Gnocchi tossed in Sage & Pecorino Butter, Crisp Pancetta
& a Warm Tomato Dressing

Roast Rump of Lamb served with
Croquette of Slow Cooked Lamb & a Ragout of Root Vegetables

Mustard Crusted Fillet of Salmon served
on Soy & Sesame Glazed Seasonal Vegetables

Lemon Glazed Haddock
on Horseradish Potatoes served with Warm Beans tossed in Shallot Dressing

Paupiette of Sole stuffed with Mushrooms
on Buttered Greens served with White Wine Cream Sauce & Duchess Potatoes