



DOWNHAM  
HALL

WEDDING MENUS

2025-2026

Full Day and Intimate Weddings

# Canapé Menu

**3 choice menu included as standard, additional items £3/pp**

*Cheese Steak toasted sandwich*

*Rare beef and onion jus mini Yorkshire.*

*Satay chicken skewers*

*Confit duck, hoisin sauce, spring onion*

*Chicken & tarragon sausage roll*

*Pork & apple croquettes*

*Crispy pork belly skewers*

*Honey glazed mini chorizo*

*Ponzu tuna, crispy Nori taco*

*Fish finger sandwich, tartar sauce*

*King prawn tempura, sriracha mayo*

*Colchester oyster, Champagne vinegar*

*Salmon tartare, caviar, crème fraîche*

*Potted shrimp, Melba toast*

*Sushi Selection (£2/pp supplement)*

*New jacket potato, shallot, sour cream*

*Chickpea fritter, baba ganoush*

*Pea & horseradish tartlets*

*Thai summer roll, hoisin*

*Sweet Corn hush puppies, green goddess dressing*

*Feta, watermelon & basil skewers*

# Wedding Breakfast Menu

## Starters

*Kings cure smoked salmon, lemon capers, brown bread, butter*

*Ravioli of king prawn, basil & tomato, fine herb bisque*

*Roasted tiger prawns in chilli garlic butter, toasted focaccia*

*Cod fish cake, tartar sauce, parsley shallot salad*

*Beef carpaccio, rocket, parmesan & tomato dressing, focaccia crouton*

*Chicken liver paté, mushroom ketchup, toasted sourdough*

*Tea smoked Duck breast, chilli spiked mouli slaw, pomegranate gastric*

*Salt baked beetroot tartare, mustard emulsion, fennel & sourdough (Vg)*

*Smoked Heritage carrot, turmeric hummus & toasted cashew (Vg)*

## Desserts

*Amalfi Lemon tart, raspberries*

*Basque burnt cheesecake, burnt orange*

*Vanilla Crème brûlée, raspberries*

*Profiterole, vanilla cream, chocolate sauce*

*Chocolate marquise, chocolate cornflake, toasted marshmallow*

*Espresso Martini Tiramisu*

*Bramley apple tarte tatin, crème fraîche*

*Apple crumble, vanilla custard*

*Strawberry Eaton mess*

*Bakewell tart, vanilla ice cream*

*Banana split*

## Mains

*Roasted chicken breast, dauphinoise, bacon, Savoy cabbage, jus*

*Herb crusted rack of lamb, rosemary fondant potato, fine beans, garlic & mint sauce (£10/pp supplement)*

*Rib of beef, roscoff onion, cottage pie, salt baked carrot, Bordelaise sauce*

*Beef Wellington, creamed spinach, fondant potato, port sauce (£22/pp supplement)*

*Honey roasted duck breast, chilli & ginger bok choy, sweet baked potato, honey & star anise jus*

*Pork fillet wrapped in pancetta, black pudding & apple, cheddar dauphinoise & mustard sauce*

*Baked stone bass, red pepper, fennel & saffron stew & braised potato*

*Baked salmon fillet, Dashi braised potato, coastal herbs*

*Cod poached in olive oil, black olive, tomato & broad bean fricassee*

*Squash tortellini, sage, sunflower seed sauce & pesto (Vg)*

*Cep Tagliatelle, rocket & parmesan (V)*

We have created some wonderful dishes for you to choose from. However, we are also able to offer a bespoke menu for your wedding day, so please let us know if you have something particular in mind that you would like served.

We welcome the opportunity to work with you to create a menu that perfectly suits your individual tastes and style.

Please choose two dishes per course with an additional vegetarian or vegan option for any guests that may require it.

# **Children's Menu (3-12 years)**

## **Starters**

*Garlic bread*

*Seasonal soup, homemade bread*

## **Mains**

*Fish or chicken goujons, skinny fries & peas*

*Oven baked sausages, mashed potatoes & seasonal vegetables*

*Tomato and mozzarella pasta*

## **Desserts**

*Triple chocolate brownie with vanilla ice cream*

*Sticky toffee pudding with toffee sauce*

*Selection of ice creams and sorbet*

**Smaller portion of adult meal also available**

# Evening Food

Please choose one option

## Fish and Chip Cones

*Freshly battered fish, served with crispy hand cut chips and homemade tartare sauce*

## Traditional Baps

*Dry cured bacon, rare breed sausages and vegan sausages, served in soft floured baps and accompanied by potato wedges and condiments*

## Handmade Pizzas

*Freshly made pizzas with a selection of toppings*

## Cheese and Charcuterie (supplement of £7/pp)

*Selection of British and French cheeses and locally produced charcuterie meats served with mixed olives, cornichons and homemade bread*

## Selection of homemade burgers (supplement of £5pp)

*Dry aged beef burger, cheddar, lettuce and pickles  
Buttermilk chicken burger, cheddar, lettuce and pickles  
Vegan burger, sliced vegan cheese, lettuce and pickles*

## BBQ

(supplement of £15pp)

*Lemon, thyme and garlic marinated chicken breast  
Salmon and vegetable skewers with a lemon and dill glaze*

Or

*Halloumi and Mediterranean vegetable skewers  
8oz Steak house burger, cheddar, lettuce, tomato, gherkin relish (vegan option available upon advance request)*

*Local pork sausage (vegan option available upon advance request)*

*Cous-cous salad with roasted vegetables, chickpeas, apricots, pomegranate and mint*

Or

*French bean salad with mange tout, hazelnut and orange*

*Hand cut potato wedges Or ½ Jacket potatoes  
Cucumber and poppy seed salad*

*Baguette*

*Condiments*