



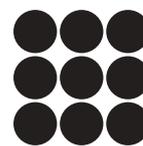
HUTTON  
HALL



EXCLUSIVELY FOR YOU



HUTTON  
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MILSOM<sup>®</sup>  
CATERING

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## 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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Abigail's  
& Co.

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# ABIGAIL'S & CO. ~ SAMPLE MENU

We pride ourselves on full flexibility with our catering menus and are happy to work along with you to produce a bespoke menu to suit your tastes. As well as traditional sit down wedding breakfasts we can provide a wide selection of sharing platters and BBQ'd foods including homemade pulled pork and beef brisket. Everything is handmade in our Delicatessen kitchen using locally sourced produce where possible.

## Menu £58 including VAT

Canape choice of 4 spaced out over an hour

### STARTERS

Prawn, crayfish and smoked salmon cocktail

Essex pulled pork terrine with smoked bacon rhubarb jam and grilled sourdough

Chicken liver parfait, toasted brioche and plum chutney

Salt baked heritage beetroots with a goat's cheese mousse and honey glaze

Giant couscous with golden sultanas, roasted squash, feta and almonds

Butternut squash and chilli soup dressed with crème fraiche and croutons

### MAINS

*(served with bowls of herbed new potatoes and fresh seasonal vegetables)*

Stuffed breast chicken supreme, cauliflower cheese puree, crispy bacon and a red wine jus

Pressed Essex pork belly with a pork cheek croquette and cider sauce

Braised steak and ale individual puddings, bone marrow gravy and parsnips crisps

Pan roasted Scottish salmon, samphire and a crayfish butter sauce

Roasted butternut squash and pine nut risotto with a parmesan tuille

### DESSERTS

Raspberry and almond tart with raspberry coulis a crème anglaise foam

Orange chocolate brownie served with vanilla ice cream and a chocolate shard

Individual English trifle topped with honeycomb and mini meringues

Classic tiramisu with an Espresso crème anglaise

Warm sticky toffee pudding with a rich caramel sauce

### EVENING FOOD

Artisan cheese selection with fresh breads, crackers, chutney and fruit served with two choices from our extra menus

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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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HALL

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catering for events

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# RELISH ~ SAMPLE MENU

Menu from £45.00 per person (ex VAT)

## STARTERS

Roasted Tomato & Sweet Pepper Soup with (V)

Goats' Cheese Salad (V)

Prawn Cocktail

Pulled Duck Salad

Ham Hock Terrine

Served with Artisan Breads

## MAINS

Beef in Red Wine

Beef braised in red wine, onions, apples, thyme, dauphinoise potatoes

Pot-roast Pork

Pot-roast pork, cider sauce, thymes, braised cabbage, apple & celeriac mash

Herb Roasted Chicken

Corn fed chicken, parsley, thyme, chives, basil, fondant potato, spring greens, roast jus

Butter Poached Fillet of Salmon

Scottish salmon, tomato, spinach, hollandaise

Kentish Sausages & Mash

Three Kentish sausages, grain mustard mash, red wine onion gravy, seasonal vegetables

Thai Spiced Chicken

Lemon grass chicken, chili, coconut milk braised leeks & greens, sweet potato mash

## DESSERTS

Profiteroles

Lemon Tart

Prosecco & Strawberry Jelly

Chocolate Brownie

Apple & Blackberry Crumble

Coffee, Teas and Infusions

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AN EXCLUSIVE WEDDING VENUE

# LIMEBERRY EVENTS CATERING – 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 £4.5 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 £37.5 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

### Main course

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 £5.5pp + vat

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