



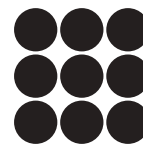
HUTTON
HALL



EXCLUSIVELY FOR YOU



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, boulangerie 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.

info@huttonhall.co.uk | 01277 402992 | 07976 280288 | 07976 845760 | www.huttonhall.co.uk

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!



HUTTON
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catering for events

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