

Evening food

A great way to keep your guests going for an evening of celebrating.

Evening feasts

Choose one evening feast to serve to your guests.

Build your own burgers

Guests can choose a burger from the following:

Classic beef burger

Minted lamb burger

Breaded chicken burgers

Vegetable burgers

All served with a soft floured bun and delicious toppings of crisp lettuce, guacamole, tomato and relish

Classic pork loin baps

With stuffing and apple sauce

Asian bites

Prawn toast, lamb samosas, vegetable samosas, tempura prawns, chicken tikka skewers, spring rolls and naan breads

Ploughman's platter

Selection of meats, local cheeses, sausage rolls, pork pies, grapes, apricots, dates, grilled vegetables, chutneys and local fresh breads

Pizzeria

Freshly baked pizzas with the following toppings:

Tomato, buffalo mozzarella and basil

Spicy pepperoni and Italian sausage meat feast

Artichoke, olive and caper topped with rocket and Parmesan cheese

Indian-style buffet

Chicken korma, lamb madras, chana masala, Indian flavoured rice, Bombay potatoes, naan bread, poppadoms, chutney and cucumber raita

Bowl food

Small bowls, offering guests a selection of:

BBQ pulled pork with nachos, cheese and sour cream

Thai green chicken curry with steamed rice

BBQ jack fruit and mushroom stew

£ - included in your wedding package for daytime guests. Cater for additional evening guests with a per head supplement.

End of evening treats

For when you and your guests are feeling a little peckish after an evening on the dancefloor, these are a great way to re-fuel for the rest of the night.

Can be served up to 11pm.

Doughnuts

and marshmallow skewers

Nachos

served with guacamole, cheese and sour cream

Chocolate cookies

and glasses of milkshake

Gourmet savoury snacks

Local pork and herb sausage rolls

Melton Mowbray pork pie

Spinach and tomato sausage rolls

Scotch eggs

£180, per selection, for up to 60 guests, £3.00pp thereafter