

# Mount Ephraim Menu

## Drinks Package

### Post Ceremony Drinks (2 glasses per guest)

Prosecco  
Pimm's No.1 and lemonade  
Peach Bellini  
Kir Royale  
Elderflower Fizz  
Bottled Beers – Corona, Peroni, Curious Brew  
Rosé Prosecco (*supplement of £0.85 per guest*)

Apple and Elderflower Spritzer (non-alcoholic)

### Table Wine (½ bottle per guest)

#### White

Crescendo Pinot Grigio, Italy (Vegan)  
Marqués del Puente Nuevo, Sauvignon Blanc, Spain

#### Red

Crescendo Merlot, Italy  
Marqués del Puente Nuevo Tempranillo, Garnacha, Spain

#### Rosé

Crescendo White Zinfandel Rosé, Italy (Vegan)

### Toast (1 glass per guest)

Prosecco  
Rosé Prosecco (*supplement of £0.85 per guest*)  
Nicolas Courtin Brut Champagne, France (*supplement of £4.15 per guest*)  
Chapel Down Brut – England (*supplement of £5.15 per guest*)  
Taittinger Brut Réserve Champagne – France (*supplement of £6.75 per guest*)

Children will receive their allocation of non-alcoholic post ceremony drink and unlimited soft drinks throughout the wedding breakfast.

## Add Something Extra Special

*\*\*Please ask one of our team for further details and supplementary costs to the package menu*

### Signature Cocktails

Design your own signature cocktail

### Cocktail Lollies

Why not add some delicious boozy ice lollies in flavours including gin & tonic, mojito, tequila sunrise, and strawberry daquiri, or choose your own favourite cocktail.

### Drink and Canapé Pairings

Match our great drinks with canapés for an extra special flair, including margarita shots with fish tacos, Kentish ale with mini canapies, mini burgers with beer, vodka and caviar, liqueur coffee and tiramisu, Baileys shakes and doughnuts – the options are endless...

### Beverage Stations

Our popular beverage stations can include hot chocolate with cream, marshmallows and toppings; flavoured lemonades; infused waters; Pimm's original and flavoured options; cream soda; tea/herbal teas or coffee.

## Canapés

Please choose any 4

### Cold

Chicken and tarragon roulade on toasted brioche with confit apricots  
Fennel poached prawns, Marie Rose sauce and crisp cucumber and paprika  
Mini blinis topped with smoked salmon, dill and caviar  
Baked sweet potato with coconut cream and lime dressing, fresh coriander V  
Smooth chicken liver parfait on toasted brioche with sweet caramelised onion  
Bocconcini, olive and cherry tomato skewers with pesto V  
Oriental spoons with shredded duck, spring onion, cucumber and oyster sauce  
Vegetable frittata with hummous and black olives V  
Olive oil crostini with goats cheese, fig and maple jam V  
Peppered mackerel with horseradish and fresh dill  
Mini tomato and shallot bruschetta with fresh basil V

### Hot

Baby cod goujons and chips served in cones with caper mayonnaise  
Minced pork and rice noodle balls with Asian flavours and sweet chilli sauce  
Chipolata sausages with a caramelised red onion and grain mustard dip  
Chicken satay with roasted peanut and sweet chilli dip  
Mac 'n' cheese bites with smoked bacon mayonnaise V  
Asian spiced beef with red pepper and rocket skewers  
Baby roast new potatoes with roasted pancetta and parmesan  
Mini lamb kofta kebabs creamy raita  
Deep fried goats' curd with toasted almonds, red onion and cranberry jam V  
Parsnip velouté served in a shot glass V  
Fried parmesan risotto balls with fresh basil pesto V

### Sweet

Mini terracotta pot of Bramley apple, golden raisin compote topped with buttery crumble and viola flowers  
Caramelised apple tartlets with vanilla and apple compote  
Mini Victoria sponges with raspberry jam  
Pavlova with hazelnut cream and dark chocolate ganache  
Glazed lemon meringue cones  
Double chocolate brownie with salted caramel sauce  
Mini Kilner jars of fresh raspberry Eton mess  
Tea scones with strawberry conserve and clotted cream  
Strawberries dipped in chocolate and drizzled with white chocolate  
Meringue nest topped with wild berries and clotted cream  
Baby fruit tarts with crème patisserie

## Wedding Breakfast Menu

**Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre-ordered.**

Selection of ciabatta rolls to include; rye and oat, pumpkin seed and plain served warm with butter

### Starters

Roasted butternut squash and spinach served on a charred Portobello mushroom with wild rocket and a basil pesto dressing V

Asparagus, rocket and goats' curd tart served warm with a watercress, cucumber and crisp baby gem salad V

Creamed chicken and baby vegetable velouté topped with crisp ciabatta and pancetta lardons

Pearls of melon with prosciutto ham, thyme oil and rocket finished with a balsamic reduction

Chicken and pistachio roulade served warm with seasonal salad leaves and a crisp pancetta sherry shallot dressing

Goats' cheese salad, beetroot, roasted figs and walnuts finished with a honey wholegrain mustard dressing topped with toasted almonds and croutons V

Salmon herb roulade with a celeriac and horseradish remoulade, finished with a lemon caper dressing

Carrot and coriander soup with toasted pumpkin seeds and crème fraîche V

White wine and fennel poached king prawns served cold with a spicy mango relish and fresh seasonal salad

Plum tomato and sweet red pepper soup, swirled with basil pesto and extra virgin olive oil V

Sharing platter per table to include: Bresaola, Parma ham, chorizo, pitted Kalamata olives, mozzarella, roasted Mediterranean vegetables, toasted ciabatta, rocket and sun blushed tomatoes *(supplement per person of £2.00)*

### Mains

Pancetta wrapped breast of chicken with herbed creamed potatoes, savoy cabbage and bacon, white wine cream

Roasted loin of pork with dauphinoise potatoes, caramelised apple puree and braised carrots with star anise

Pan fried salmon with buttered asparagus, crushed new potatoes finished with a tomato and chive hollandaise sauce

Braised Kentish beef ragu with pearl onions, topped with crisp puff pastry, served with creamed potato and braised carrots

Southern Kent belly of pork with apple and sage butter served with seasonal vegetables, new potato and olive oil crush and cranberry and port jus

Honey mustard glazed chicken breast, wild rice and spinach timbale finished with a light tarragon cream sauce

Kentish pork sausages with honey and wholegrain mustard mashed potatoes, caramelised red onions and red wine sauce

Free range roasted chicken breast with crisp Maris Piper potatoes, seasonal vegetables and red wine sauce

Risotto of baby spinach and roasted sweet potatoes, finished with vine tomatoes, crème fraîche, parmesan and parsnip chips V

Baked vegetable strudel with a creamy basil sauce strips of seasonal vegetables lightly seasoned and bound in filo pastry served with herb buttered new potatoes V

Mediterranean char-grilled vegetable stack with slow roast tomato basil sauce, haricot beans and rocket leaves V

Sweet potato gnocchi with a tomato and mascarpone sauce V

Carved rack of English lamb with dauphinois potatoes, fine beans, fennel and a minted red wine jus verde *(supplement per person of £8.60)*

Fillet of Kentish beef with roasted King Edward potatoes, seasonal vegetables and an enriched Merlot jus *(supplement per person of £8.60)*

### Desserts

Warm double chocolate brownie, whipped praline cream, fresh raspberries and pistachio nuts

Slow roasted rhubarb and Bramley apple crumble with vanilla crème anglaise and viola flowers

Vanilla pod cheesecake topped with an apple and blackberry compote

Glazed lemon tart with a lime curd and Chantilly cream

Classic profiteroles filled with Chantilly cream and finished with warm dark chocolate sauce and double cream

Treacle tart served warm with vanilla ice cream

Individual Eton mess layers of meringue, strawberries, Chantilly cream, drizzled with coulis

Sticky toffee pudding with a caramel sauce and pouring cream

Dark Belgian chocolate fondant served hot with vanilla sauce

Vanilla panna cotta with caramelised oranges

Dark chocolate truffle torte with butterscotch and pecan ice cream

Afternoon tea plate to include; scone with clotted cream and strawberry conserve, summer fruit tartlet with crème patisserie and dark chocolate and salted caramel mousse *(supplement per person of £2.30)*

Trio of raspberry Eton mess, Belgian chocolate brownie and lemon posset with rhubarb crumble *(supplement per person of £2.30)*

*\*Wedding Breakfast supplements include VAT at the current rate of 20%*

### Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

### Children's Menu or smaller portions of the adult menu

#### Starter

Garlic bread with a herb dip

#### Main

Cheese and ham pasta bake

#### Dessert

Chocolate brownie with vanilla cream

## Evening Platters

Please choose 2 of the following evening offerings which are served around to your guests (further vegetarian and dietary options available upon request)

### **Pulled Pork Buns and French Fries**

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and French fries - *add slaws, toppings and crackling for a supplement*

### **Fish and Chips**

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with chunky chips

### **Bacon Rolls**

Slices of Applewood smoked bacon inside a soft floured baps

### **Scampi and Chips**

Succulent pieces of scampi lightly coated in breadcrumbs served in a cone with chunky chips

### **Burger and French Fries**

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with French fries - *alternative fillings available on request*

### **Grilled Cheese Sandwich**

Classic grilled sandwich on white bread with melting Monterey Jack cheese V \*alternative fillings on request

### **Portobello Mushroom Burger and French Fries**

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun with seasoned fries V

### **Vegetable Tempura and Chips**

Crispy vegetable tempura with soy and dipping sauce served with chunky chips V

## Delicious Alternative Evening Food\*\*

*\*\*Please ask one of our team for further details and supplementary costs to the package menu.*

Grazing table

Finger buffet hot and cold

BBQ with a selection of salads

Spit roast with a selection of salads

Pizza paddles

Raclette cheese buffet

Bowl food

Crêpe stand with topping table

Dessert bar

*\*\*\* Please confirm if you or your guests have any food allergies or special dietary needs.*