



GAINSBOROUGH
HOUSE HOTEL



WEDDING MENUS



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THE SUGGESTED MENUS HAVE BEEN COMPILED TO GIVE A BALANCE OF PRESENTATION AND FLAVOUR. WE WOULD BE DELIGHTED TO DISCUSS ANY IDEAS OR PREFERENCES YOU MAY HAVE IN DESIGNING A MENU OF YOUR OWN.

WHAT'S INCLUDED

All our wedding breakfast menus include:

(minimum 50 guests)

A "red carpet" welcome

Services of the hotel's Master of Ceremonies

Cake stand and knife

White linen table cloths and napkins

Colour co-ordinated napkins (subject to availability)

Complimentary bridal suite

Special accommodation rates for all guests

Should you choose to add a drinks package to your wedding breakfast we will also include the following:

Top table swag

Cake table swag

Diamante scatter on all tables for "Wedding Breakfast"

WEDDING BREAKFAST MENUS

"Wedding Breakfast Menu, 1, 2 & 3" - consist of three courses skilfully prepared by our chefs followed by freshly brewed tea/coffee and chocolate mints. We would ask you to choose a starter, main course and dessert for your guests.

"Wedding Breakfast Carvery" - we would ask you to choose a starter and dessert for your guests whilst our chefs will carve from a selection of freshly prepared roast meats. Finished with freshly brewed tea/coffee and chocolate mints.

"Wedding Breakfast Buffet" - we would ask you to choose a starter and dessert course for your guests whilst we will provide an extensive range of freshly prepared buffet options for the main course. Finished with freshly brewed tea/coffee and chocolate mints.

For all of the above options you may include additional courses ranging from canapes, sorbets and cheeses.

Drinks Package - You have the option of adding a drinks package to any of your wedding breakfast menus.

EVENING RECEPTION MENUS

"Finger Buffet" - we have a set buffet in place to which we have provided an extensive list of additional finger buffet items including mini desserts and freshly brewed tea/coffee.

"Hot Fork Buffet" and **"Asian Hot Fork Buffet"** - we have two distinct hot fork buffets which are accompanied with a selection of side dishes. The option is available to add desserts and freshly brewed tea/coffee to your buffets.

"Hog Roast" - visually stunning and mouth wateringly delicious. The hog is carved in front of your guests to add to the theatre of the event. The option is available to add desserts and freshly brewed tea/coffee.

Drinks Package - You have the option of adding a drinks package to any of your evening reception menus.

DRINKS PACKAGES

Drinks Package A - £15.95

A choice of drink on arrival. Choose from:

Pimms No 1, Sparkling Bucks Fizz, alcoholic punch or hot mulled wine.

Two 175ml glasses of red or white house wine with your meal.

A glass of Prosecco for the toast.

Drinks Package B - £18.95

A choice of drink on arrival. Choose from:

Pimms No 1, Sparkling Bucks Fizz, alcoholic punch or hot mulled wine.

Two 175ml glasses of red or white house wine with your meal.

A glass of house Champagne for the toast.

A close-up photograph of a hand holding a glass of white wine. The background is a blurred dining table with white plates, silverware, and a small metal bowl containing a dark liquid. The overall scene is set in a bright, airy environment, likely a wedding reception.

WEDDING BREAKFAST MENU I

£28.95 PER PERSON

I

STARTERS

Chef's homemade soup – choice of leek & potato, golden vegetable or tomato & basil.

Smoked salmon salad with beetroot puree, pickled cucumber, pickled red cabbage and cream cheese & chives.

Fanned honeydew melon with fresh raspberries and raspberry coulis.

Chicken liver parfait with dressed leaves, Cumberland sauce and wholemeal toast.

MAIN COURSE

Roast silverside of beef with homemade Yorkshire pudding and red wine gravy.

Roast supreme of chicken with sage & onion stuffing and chicken gravy.

Supreme of chicken in white wine sauce.

Fillet of salmon with rose wine and pink peppercorn sauce.

Roasted red pepper risotto with feta and rocket.

All served with roast potatoes, chive mashed potato and seasonal vegetables.

DESSERTS

Vanilla cheesecake with cherries and sour cherry glaze.

Belgian chocolate profiteroles with Chantilly cream.

Fresh fruit tart - glazed fruit set on pastry cream.

Chocolate toffee crunch - honeycomb pieces encased in a rich dark chocolate truffle, topped with caramel curls.

TO FINISH

Freshly brewed tea & coffee with chocolate mints



WEDDING BREAKFAST MENU II

£31.95 PER PERSON

II

STARTERS

Chef's homemade soup – choice of French onion with cheddar crouton, Bouillabaisse (fish) or avocado & mint.

Chicken Caesar salad

King prawn & mango salad with a hint of chilli

Goats cheese & spinach tartlet with caramelised onion chutney.

MAIN COURSE

Roast sirloin of beef with potato dauphinoise, Yorkshire pudding, red wine gravy and a panache of vegetables.

Slow cooked shank of lamb, garlic mashed potato, carrots and season greens. Finished with a port & rosemary gravy.

Plaise Veronique - plaice fillets with white wine and grape sauce, crushed Jersey Royals and chives, asparagus and carrot & dill puree.

Supreme of chicken with chasseur sauce, potato fondant, garlic puree and seasonal greens.

Mushroom, spinach and stilton stroganoff. Finished with a drizzle of white truffle oil and served with a timbale of rice.

All main courses come as complete meals, extra varieties of potato or panache of vegetables are available at an extra cost.

DESSERTS

Blackcurrant delice, chocolate soil and blackcurrant sorbet.

Lemon tart, raspberry liqueur glaze and passion fruit sorbet.

Eton mess gateaux

Sticky toffee pudding with clotted cream ice cream.

TO FINISH

Freshly brewed tea & coffee with chocolate mints



WEDDING BREAKFAST MENU III

£34.95 PER PERSON

III

STARTERS

Chef's homemade soup – choice of lobster bisque, stilton & walnut or beef consommé.

Smoked mackerel salad with cauliflower puree and celery.

Black pudding and chorizo stack, topped with smoked melted cheese and a green apple coulis.

Avocado, feta & asparagus salad with watercress, toasted sunflower seeds and tarragon leaves.

MAIN COURSE

Beef wellington - fillet of beef smothered in mushroom pate and encased in light flaky pastry. Served with red wine sauce, horseradish pomme puree, carrots and fine green beans.

Pork tenderloin served with potato gratin, sugar snap peas, shallot & sage puree. Finished with a Calvados sauce.

Pan fried duck breast served with celeriac mash, spinach, parsnip crisps and juniper jus.

Pan fried sea bass fillets, with a tropical salsa, hot minted new potatoes and a panache of carrots, sugar snaps and golden cauliflower.

Barigoule - artichokes braised with onions, carrots, celeriac and garlic in a seasoned broth.

All main courses come as complete meals, extra varieties of potato or panache of vegetables are available at an extra cost.

DESSERTS

After dinner mint crunch - mint chocolate on dark sponge base, topped with mini mint crunch.

Raspberry miroir - light raspberry mousse set on moist vanilla sponge, topped with miroir glaze.

Apple & rhubarb crumble with vanilla custard.

Lime & Tequila panna cotta with salted caramel & honeycomb.

TO FINISH

Freshly brewed tea & coffee with chocolate mints



WEDDING BREAKFAST CARVERY

£28.95 PER PERSON

MINIMUM OF 35 GUESTS

STARTERS

Chef's homemade soup – choice of leek & potato, golden vegetable or tomato & basil.

Smoked salmon salad with beetroot puree, pickled cucumber, pickled red cabbage and cream cheese & chives.

Fanned honeydew melon with fresh raspberries and raspberry coulis.

Chicken liver parfait with dressed leaves, Cumberland sauce and wholemeal toast.

MAIN COURSE

Roast silverside of beef with homemade Yorkshire pudding.

Roast turkey with a bacon & chipolata roll.

Roast loin of pork with sage & onion stuffing.

Vegetable lasagne with garlic bread.

All served with a selection of fresh vegetables, roast/new potatoes, selection of sauces & gravy.

Our chefs will carve the roast meats for each guest at the carvery station.

DESSERTS

Vanilla cheesecake with cherries and sour cherry glaze.

Belgian chocolate profiteroles with Chantilly cream.

Fresh fruit tart - glazed fruit set on pastry cream.

Chocolate toffee crunch - honeycomb pieces encased in a rich dark chocolate truffle, topped with caramel curls.

TO FINISH

Freshly brewed tea & coffee with chocolate mints



WEDDING BREAKFAST BUFFET

£28.95 PER PERSON

MINIMUM OF 35 GUESTS

STARTERS

Chef's homemade soup – choice of leek & potato, golden vegetable or tomato & basil.

Smoked salmon salad with beetroot puree, pickled cucumber, pickled red cabbage and cream cheese & chives.

Fanned honeydew melon with fresh raspberries and raspberry coulis.

Chicken liver parfait with dressed leaves, Cumberland sauce and wholemeal toast.

FROM THE BUFFET TABLE

Cold decorated glazed ham

Cold decorated supreme of chicken

Poached fillet of salmon

Homemade coleslaw

Potato & spring onion salad

Tomato, cucumber & red onion salad

Mixed leaves salad

Hot minted new potatoes

DESSERTS

Vanilla cheesecake with cherries and sour cherry glaze.

Belgian chocolate profiteroles with Chantilly cream.

Fresh fruit tart - glazed fruit set on pastry cream.

Chocolate toffee crunch - honeycomb pieces encased in a rich dark chocolate truffle, topped with caramel curls.

TO FINISH

Freshly brewed tea & coffee with chocolate mints

EVENING RECEPTION MENUS

FINGER BUFFET £13.95 PP

Selection of sandwiches
Mixed mini quiches
Sausage rolls
Seasoned potato wedges
Cheese & tomato pizzas
Crisps & nuts
Chicken satay
Selection of dips & sauces

ADDITIONAL FINGER BUFFET ITEMS

Mixed leaf salad
Coleslaw
Potato salad
£1.25 per item

Garlic bread
Chips
Vegetable spring rolls
Vegetable samosas

Mini pork pies
Onion bhajis
Potato skins topped with mushrooms & cheese
£1.75 per item

Chicken goujons
Cod goujons
Prawns in filo pastry
£2.25 per item

FINGER BUFFET MINI DESSERTS - £2.50 PP

Chocolate brownie bites
Flapjack bites
Mini eclairs
Rocky road bites
Mini doughnuts
Strawberry cupcakes

HOT FORK BUFFET - £15.95 PP

Select 2 from the following:

Sweet & sour pork or chicken
Chilli con carne
Beef lasagne

Penne pasta with chicken bound in an
arrabiata sauce
Mushroom, stilton and spinach stroganoff

*Served with rice, garlic bread, new potatoes, cucumber
& tomato salad and dressed salad leaves.*

ASIAN HOT FORK BUFFET - £15.95 PP

Select 2 from the following:

Chicken tikka masala
Lamb rogan josh
Chicken korma
Thai green curry
Vegetable curry

*Served with naan bread, basmati rice, vegetable samosas,
poppadoms, mango chutney and raitha dip.*

HOG ROAST - £17.95 PP

Minimum 80 guests

Hog roast
Soft white rolls
Apple sauce
Sage & onion stuffing
Tomato and cucumber salad
Potato salad
Mixed leaf salad
Homemade coleslaw

BUFFET DESSERTS - £3.50 PP

Bakewell tart
Lemon tart
Traditional apple pie with custard
Individual Eton mess
Black forest gateau
Belgian chocolate profiteroles
with Chantilly cream

HOT BEVERAGE STATION - £2.00 PP

Serving freshly brewed tea & coffee

OPTIONAL COURSES

CANAPES

A selection of canapes on arrival

£4.50 per person

CHEESE COURSE

Selection of English and continental cheeses,
served with grapes, celery and biscuits.

£30 per table of 8 - 10 guests.

SORBET COURSE

Raspberry
Lemon
Mango
Strawberry
Champagne

£2.95 per person

CHILDREN'S OPTIONS

HALF PORTION

Half portion of the selected adult menu at
half price

(for children under the age of 12)

or

Please ask for a bespoke children's menu

CHILDREN'S DRINKS PACKAGE

One drink on arrival and one with the meal.

Choice of orange juice, apple juice,
lemonade or Pepsi.

£3.25 per person



EVENING DRINKS PACKAGE - £8.95

A choice of drink on arrival: Ask your wedding coordinator

MAKE A RESERVATION

YOU ARE CORDIALLY INVITED TO VIEW THE FACILITIES
AT THE HOTEL BEFORE MAKING YOUR RESERVATION
AND WE LOOK FORWARD TO WELCOMING YOU.
YOU ARE ALSO ENCOURAGED TO TELEPHONE WITH ANY QUERIES.

CONFIRMING YOUR RESERVATION

You are asked to confirm reservations with a deposit of £500.00 along with a signed copy of our terms of business.

FINALISING DETAILS

We will ask you to contact the hotel to make an appointment to finalise details approximately 10 weeks prior to your wedding day. Evening and weekend meetings can be arranged if that is more convenient.

At this meeting all your arrangements are discussed in detail and these include:

Your choice of welcome drink - ask your wedding coordinator.

Your choice of menu - remember that whilst you are asked to choose the same menu for the entire party we are happy to cater for special diets and you are free to adapt our menus to produce the meal of your choice.

Your choice of wine.

Provisional details regarding your table plan.

The final plan and place cards are not required until fourteen days prior to your reception.





GAINSBOROUGH HOUSE HOTEL

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