

## St Martin's Priory Wedding Menu

### Bronze Wedding Breakfast Menu

£45 per person inc VAT at the prevailing rate

Minimum of 40 guests

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.

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#### Starters

Sweet Potato, Chilli & Coconut Soup  
With Shaved Coconut & Basil Oil.

Leek & Potato Soup with Herb Croutons.

A selection of rolls served warm with butter

Tomato, Mozzarella & Basil Bruschetta  
On a rocket salad.

Rustic Pate with Focaccia Melba Toast &  
Red Onion Chutney.

Salad of Prawn & Baby Gem with a Marie  
Rose Sauce.

Warm Leek & Gruyere Tart  
With a Micro Herb Salad & beetroot Glaze.

Seasonal Melon with a Panache of Summer  
Fruits and Wild Berry Coulis.

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#### Mains

Traditional Sausage & Mustard Mash with a  
Caramelised Onion Chutney.

Seared Breast of Chicken with Crisp Roast  
Potatoes, Seasonal Vegetables & a  
Champagne & Tarragon Cream.

Slow Roast Belly of Pork with a Creamy  
Cider Sauce.

Beer Battered Cod & Chips with Mushy  
Peas.

Slow Cooked Beef & Ale Pie Topped with a  
Crisp Puff Pastry Top.

Summer Risotto

With Rocket, Asparagus & Peas.

Char Grilled Supreme of Chicken Nicoise  
With an Olive Oil & Lemon Dressing.

Baked Vegetable Strudel with a Creamy  
Basil Sauce Strips of Seasonal Vegetables  
Lightly Seasoned and Bound in Filo Pastry.

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#### Desserts

Chocolate Sensations, Duo of Chocolate  
and Raspberry.

Vanilla Crème Brûlée with Fresh Berries.

Salted Caramel Profiteroles.

Classic Glazed Lemon Tart with Chantilly  
Cream and Fresh Strawberries.

Individual Eton Mess layers of Meringue,  
Strawberries, Chantilly Cream and Drizzled  
with Coulis.

Vanilla Cheesecake Topped with a Wild  
Berry Compote.

Treacle Tart served Warm with Channel  
Island Clotted Cream or Vanilla Ice Cream.

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#### Beverages

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

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#### Extras

A fine selection of international or local  
cheeses served with artisan crackers and  
grapes (supplement of £4.10 per person  
plus VAT at the prevailing rate).

Selection of 2 petit fours (supplement of  
£1.35 per person plus VAT at the prevailing  
rate).

## Silver Wedding Breakfast Menu

£49.00 per person inc VAT at the prevailing rate

Minimum of 40 guests

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.

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### Starters

Crisp Puff Pastry Disc Topped with Sunblush Tomatoes, Caramelised Shallots & Parmesan.

Leek & Gruyere Tart with Micro Herb Salad, Basil Oil, Balsamic Syrup & Beetroot Syrup.

A selection of rolls served warm with butter.

Crispy Aromatic Duck in Filo  
Served on a Bed of Spring Onion,  
Cucumber & Carrot with a Sweet Chilli Jam.

Rustic Pate with Focaccia Melba Toast & Red Onion Chutney.

Salad of Prawn & Baby Gem with a Marie Rose Sauce.

Warm Leek & Gruyere Tart  
With a Micro Herb Salad & beetroot Glaze.

Seasonal Melon with a Panache of Summer Fruits and Wild Berry Coulis.

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### Mains

Seared Breast of Chicken with a Wild Mushroom & Tarragon Cream, Fondant Potatoes & Seasonal Vegetables.

Roast Loin of Pork with Crispy Crackling & Apple Sauce, Roast Potatoes & Roasted Vegetables with a Cider Gravy.

Herb Crusted Salmon with Crushed New Basil Potatoes & Seasonal Vegetables served with a Tomato & Red Pepper Coulis.

Roast Beef with Yorkshires & Honey Roast Parsnips, Crispy Roast Potatoes & Seasonal Vegetables with a Traditional Beef Jus.

Slow Cooked Rump of Lamb, Leek Mash & Seasonal Vegetables served with a Red Wine & Port Jus.

Wild Mushroom Risotto with Asparagus & Roast Butternut Squash, Garnished with a Parmesan Crisp.

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### Desserts

Assiette of Dessert.

Trio Dessert Plate.

Summer Fruit Pavlova with a Wild Berry Coulis.

Triple Chocolate Mousse with Popping Candy.

Warm Chocolate Brownie with Vanilla Bean Ice Cream.

Apple & Cinnamon Crumble and White Chocolate Ice Cream.

Raspberry Panacotta.

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### Beverages

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

### Extras

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £4.10 per person plus VAT at the prevailing rate).

Selection of 2 petit fours (supplement of £1.35 per person plus VAT at the prevailing rate).

## Gold Wedding Breakfast Menu

£55.00 per person inc VAT at the prevailing rate

Minimum of 40 guests

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.

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### Starters

Lobster Bisque, Creamed Lobster with hints of Fennel & Pernod.

Mini Wedding Breakfast, "Fried Quails Egg, Crispy Pancetta, Local Cumberland Sausages, Slow Roasted Vine Tomatoes, Woodland Mushrooms & Fried Ciabatta"

A selection of rolls served warm with butter.

Carpaccio of Beef with Capers & Shaved Parmesan.

Thai Salmon & Crab Cakes with a Micro Herb Salad and Sweet Chilli Sauce.

Sautéed Field Mushrooms in a Garlic & Chive Cream Cheese Sauce served in a Filo Pastry Nest Topped with Crispy Pancetta.

Marinated Roasted Provençale Vegetables with a Ragstone Goats Cheese & Red Pepper Dressing.

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### Mains

Roasted Fillet of Kentish Beef with Hasselback Potatoes, Chantanay Carrots & Asparagus served with an Enriched Red Wine Jus.

Herb Crusted Rack of Lamb served Pink with Dauphinoise Potatoes, Seasonal Vegetables and a Red Currant & Mint Jus.

Loin of Marinated Tuna with Wild Mushrooms & Caper Dressing, Stir Fried Vegetable Spaghetti & Rice.

Roasted Fillet of Sea Bass with Crushed Basil & Olive Potatoes on a Ratatouille with Asparagus.

Seared Breast of Corn Fed Chicken Stuffed with Asparagus & Sun Blush Tomatoes Wrapped in Parma Ham served with a Champagne & Tarragon Cream.

Mediterranean Chargrilled Vegetable Stack with Slow Roasted Tomato & Basil sauce.

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### Desserts

Sticky Toffee Puddings with Caramel & Vanilla Bean Ice Cream.

Dark Belgium Chocolate Fondant served Warm with a Vanilla Sauce.

Assiette of Dessert.

Raspberry Crème Brullee with Raspberry Sorbet.

Warm Fine Apple Tart served with Vanilla Bean Ice Cream & Toffee Sauce.

Deconstructed Eton Mess.

Lemon Posset with Raspberry Shortbread.

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### Beverages

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

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### Extras

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £4.10 per person plus VAT at the prevailing rate).

Selection of 2 petit fours (supplement of £1.35 per person plus VAT at the prevailing rate).

## BBQ Menu

**BBQ Wedding Breakfast**  
£45.00 per person inc VAT at the prevailing rate

**BBQ Evening Buffet with no beverages**  
£35 per person inc VAT at the prevailing rate  
Minimum of 40 guests

Please choose 4 from the BBQ and 2 Desserts (all Salads included)

### From the BBQ

A selection of sourdough and Ciabatta rolls served warm with butter.

Pork ribs with garlic and rosemary BBQ sauce.

Coriander and lemon marinated tuna and king prawn skewer.

Masala marinated lamb shoulder slow cooked then char-grilled.

Rib-eye steaks with Malden sea salt cracked black pepper.

Butterflied Southern Cajun chicken fillet served with yogurt and mint.

Bamboo skewers of sea bass with lemon and dill.

Blackened salmon fillets topped with mirin and soy.

Pork cutlets with thyme and sage butter.

Skewers of sweet potato yellow peppers with chilli and lime salsa.

Chermoula marinated courgette and red onion kebabs with cherry tomatoes.

Free range chicken breasts with roasted corn chilli and coriander butter.

Lemon thyme and cracked black pepper mushrooms with olive oil.

Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce.

### Salads

Caesar salad with crunchy ciabatta croutons shaved parmesan.

Moroccan cous cous with chic peas dried apricot and chermoula dressing.

Asian slaw with sweet chili dressing and toasted sesame seeds.

Mediterranean carrot salad with toasted coriander and cumin.

Fresh sliced beef tomato, wild rocket drizzled with pine nut pesto.

Sliced red onion with fresh herbs and a white balsamic vinaigrette.

Summer garden green salad with fresh tomato cucumber and French dressing.

Minted potatoes.

Selection of sauces.

### Desserts

Baked lemon and berry cheesecake

Tiramisu, layers of heavenly coffee, cream and biscuit served with pouring cream.

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

Fresh fruit skewers dipped in Belgian chocolate.

Chocolate brownies served with Channel Island cream.

Fresh fruit salad drizzled with a vanilla and star anise syrup.

### Beverages

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

### Simple Evening BBQ

**Burgers & Hotdogs**  
**Spicy Jacket Wedges & Mixed Salad**  
**£15.00 inc Vat.**

### Hot & Cold Fork Buffet

£42.00 per person inc VAT at the prevailing rate

Minimum of 40 guests

Please choose 2 Hot, 2 Cold and 2  
Accompaniments & 3 Salads,

The price also includes a dessert buffet.

#### Hot Main Dishes

Chinese Stir Fried Beef with Vegetables.  
Greek Style Lamb with Mint Yoghurt.  
Chicken Korma.  
Baked Salmon Supreme with a Dill.  
Mayonnaise.  
Turkey A La King.  
Beef Bourguignon.  
Sweet & Sour Pork.  
Chicken Smitane.  
Tomato, Onion & Cheese Strudel.

#### Accompaniments – Hot Main Dishes

Pilaff Rice.  
Saffron Noodles.  
Buttered Noodles.  
Herbed Pasta.  
Minted New Potatoes.  
Provencal Potatoes.

#### Cold Main Dishes

Coronation Chicken.  
Honey & Mustard Roast Gammon.  
Flare Roast Strip loin of Beef.  
Smoked Chicken with Tarragon Mayonnaise  
A Selection of Smoked Assorted Fish.  
Cheese & Vegetable Terrine.  
Poached Salmon.  
Char grilled Marinated Chicken.  
Roast Turkey with Cranberry.

#### Salads for Hot or Cold Buffets

Mixed Green Salad.  
Florida Coleslaw.  
Waldorf.  
Beef Tomato & Basil.  
Traditional potato Salad.

### Finger Buffet Selection

£35.00 per person inc VAT at the prevailing rate

Minimum of 40 guests

#### Meat & Poultry

Mini Kiev's.  
BBQ Coated Cocktail Sausages.  
Mini Indian Samosas.  
Cocktail Chicken Satay.  
Chicken Livers Wrapped in Bacon.  
Spicy Chicken Wings.

#### Fish & Seafood

Tempura Prawns.  
Smoked Salmon Selection.  
Oriental Fish Satay.  
Goujons of Sole with Tartar Sauce.  
New Zealand Green Lip Mussels with  
Cream Cheese.  
Dublin Bay Prawns with Dips.

#### Vegetarian

Mini Mexican Quiche.  
Spinach & Feta Goujons.  
Cheese & Onion & Pepper Rolls.  
Vegetable Dim Sum.  
Vegetable Satay.  
Garlic Mushrooms.

#### Pastries

Cocktail Sausage Rolls.  
Stilton & Broccoli Quiche.  
Assorted Vol Au Vents.  
Turkey, Pork & Cranberry Pie.  
Assorted Mini Pancake Rolls.  
Mini Yorkshire Puddings with Cocktail  
Sausages.

### Spit Roast

**£35.00 per person inc VAT at the prevailing rate:**

Price includes staff, all crockery, cutlery, linen & additional kitchen equipment.

Price based on minimum 80 adult guests (Evening only).

**Please choose 1 from the spit and 2 desserts (All salads included).**

### From the Spit

Whole roasted free range pig and crackling.

Whole Lamb with Rosemary & Garlic.

Topside of beef slow roasted with sea salt and cracked black pepper.

### From the Buffet

Summer garden salad with fresh tomatoes & cucumber.

Cous Cous with roasted vegetables.

Tomato, Mozzarella & basil salad.

Chunky Coleslaw.

Caesar salad with crunchy croutons and shaved parmesan.

Minted new potatoes.

Floured Baps.

Apple Sauce & Stuffing.

### Buffet Dessert

Profiteroles  
With a dark chocolate sauce.

Fresh fruit salad.

Eton Mess.

Chocolate Challenge.

Lemon Zest Tart.

Kentish Strawberries & Cream.