

Charlton House Wedding Menus

Spring - Summer 2018



WELCOME TO CHARLTON HOUSE.....

As the resident caterer at Charlton House, Relish have a proven track record of successfully delivering a host of events and weddings within this stunning venue, providing outstanding food, drink and service with flair, inspiration and friendly professionalism.

The following information illustrates the food and drink packages we have designed for Charlton House, but please do bear in mind, that this is only a guide and starting point for you, as we are able to tailor our packages to suit your requirements.

Seasonal & locally sourced menus....

Our approach to food is that we select the best seasonal ingredients available and use them to create fresh, vibrant, modern dishes, ensuring that our key ingredients are sourced locally wherever possible from sustainable sources, reflecting an offer which is local, honest, and most of all delicious.

No hidden extras....

Prices illustrated are fully inclusive of an event manager, foodservice staff, chefs, traditional crockery, cutlery and glassware, white linen, and full consultation & support, so there are no nasty surprises.

Drinks & bar

We offer a flexible range of all-inclusive drink packages covering both the main reception and the evening bar if required. Alternatively, we can provide a **cash bar** facility for the evening reception, offering bottled beers and a range of spirits and soft drinks.

The next step....

Having selected Charlton House as your venue, please drop us a line at chris@relish.co.uk briefly outlining your ideas and plans for your event, or alternatively call 01322 221159 to arrange a mutually convenient appointment at our premises to discuss your requirements in greater detail over a cuppa or glass of wine!

We look forward to hearing from you!

Chris Bowden

Managing Director



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This collection of seasonal menus has been designed to reflect an offer which is local, honest and utilises ingredients when at their prime. However, should you have a particular favourite in mind or would like us to design something exclusively for your wedding; we would be delighted to discuss this with you.

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What's included in these packages?

Foodservice staff

We will also provide a front of house manager and foodservice staff for the reception meal within your menu price. If you require a little special attention, such as designated wine waiters or bar service staff during the evening reception....we are happy to quote for providing these additional services.

Chefs

Your menu price includes a minimum 2 of our experienced and often heroic (!) event chefs on site to prepare & serve your meal with the Relish finishing touches. Our team are well versed in working under the somewhat trickier conditions associated with field kitchens, marquee tents, and historic buildings where power supplies are often limited, and naked flames are a definite no!

Hire Equipment

All standard crockery, cutlery & glassware is included in the menu package price, based on plain white china, kings pattern cutlery & glassware.

Should you wish to tailor your table settings or upgrade any elements (eg. Include crystal glassware or coloured charger plates), we can offer a bespoke quotation for you.

Note: Tables and chairs are provided at Charlton House... but some clients prefer to hire in alternative chairs or cover the existing chairs with chair covers and sashes which we are happy to arrange.

Menus

Our packages illustrate a range of 3 different menus with each menu range flexible enough for you to select different courses from different ranges, prices on application.

Our prices include a choice of 1 x starter (plus a vegetarian option), 1 x main course (plus a vegetarian option) and up to 2 x puddings. On some occasions, we are able to provide an additional 3rd option, assuming there is sufficient space/facilities on site. There is an additional charge for this of £2.50-£5.00 per person depending on your menu choice, and we will require a detailed table plan of your guests' chosen menu prior to the day.

Canapés

4 canapés

£6.75 per person (ex VAT)

6 canapés

£9.50 per person (ex VAT)

fish

prawn cocktail blini
smoked salmon terrine
king prawn skewer with lime & chilli
fish and mushy pea rosti
oriental crab cakes with a sweet chilli dip
smoked salmon, lemon & dill blini
cured salmon lollipops with soy dipping sauce
scallop ceviche with orange & coriander



meat

cheeseburger crostini, tomato relish, cheese, gherkin
shredded duck & hoi sin spring roll
shepherd's pie, cheddar & chive mash
chorizo & olive skewer
lincolnshire sausage, mustard & sesame seed
spicy lamb kofta with tzatziki
chicken tikka nan with coriander
mini sausage and mash
confit belly of pork with spiced apple puree



vegetarian

bruschetta with tomato, red onion, basil
goats' cheese & red onion tart
cherry tomato, baby mozzarella, pesto
pepperdew peppers stuffed with ricotta
mini tortilla
chilled pea soup with Twineham Grange and spring onion
dolcelatte & red onion crostini
honey roasted vegetable tart

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3 Course Menus

Silver

£45.00 per person (ex VAT)

Starter - all served with artisan breads

roasted tomato & sweet pepper soup (v)

plum tomatoes, roasted peppers, green pesto

goats' cheese salad (v)

char-grilled baby gem, mint, lemon, peas, shallots, goats' cheese, toasted pecans

prawn cocktail

prawns, marie rose sauce, baby gem, paprika, lemon

pulled duck salad

pulled roasted duck, blueberries, spring onion, cucumber, red chard, plum dressing

butternut squash & ginger soup (v)

squash, fresh ginger, crème fraîche

ham hock terrine

ham hock terrine, piccalilli, smoked paprika



Main

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

Dessert

profiteroles

profiteroles, dark and white chocolate sauce, white chocolate shavings

lemon tart

lemon, crème fraîche, amaretti biscuit, mint, lime, raspberries

Prosecco & strawberry jelly

Prosecco, strawberries, cream, lavender

chocolate brownie

brownie, Cornish clotted cream, macerated raspberries

apple & blackberry crumble

Bramley apples, blackberries, crumble, Cornish clotted cream

coffee, teas and infusions

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3 Course Menus

Gold

£48.50 per person (ex VAT)

Starter - all served with artisan breads

smoked chicken salad

smoked chicken breast, cucumber, baby gem salad, mint & dill cream, lemon, capers

potted salmon

salmon, lemon, dill, soft cheese, horseradish, pickled cucumber

mixed mezze

a 'sharing' starter of: lemon hummus, beetroot & cumin dip, roasted red pepper dip, oregano fried halloumi, pitta & flatbreads

grilled vegetable & mascarpone tart (v)

Mediterranean vegetables char-grilled with extra virgin olive oil, marjoram, filo, mascarpone, balsamic

heritage tomato & mozzarella salad (v)

heritage & plum tomatoes, buffalo mozzarella, basil, cold pressed rapeseed oil

antipasti

(£2 supplement)

a 'sharing' starter of: salami, bresaola, mixed olives, bocconcini, grilled vegetables, sun-dried tomatoes, olive & sun-dried tomato bread

Main

supreme of chicken

chicken breast, basil & honey cream, beetroot crisps, fondant potato, seasonal vegetables

confit duck leg

slowed cooked duck leg, three root boulangere, tomato, herb oil dressing

slow roast belly of pork

pork belly, crisp leeks, sage & apple mash, carrots, green beans

roasted cod

pan roasted fillet of cod, white bean & smoked pancetta stew, carrots, thyme, greens

Moroccan braised lamb shank

cumin spiced lamb shank, North African chick pea & squash stew

Dessert

eton mess

raspberries, strawberries, cream, meringue

fig, plum & pistachio frangipane tart

pistachio, plum, fig, shortbread, almond frangipane, prunes, Cornish clotted cream, black cherries

apple toffee brioche pudding

brioche, Bramley apple, toffee sauce, clotted cream

the 'Relish banoffee pie'

banana, toffee, mascarpone, cream

coffee, tea & infusions



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3 Course Menus

Platinum

£52.50 per person (ex VAT)

Starter

beetroot cured salmon

beetroot cured salmon, horseradish dressing, micro herbs

chicken, pancetta & asparagus roulade

chicken, asparagus, smoked pancetta, pink peppercorns, basil oil, red micro herbs

baked camembert (v)

baked camembert, rosemary, garlic, honey, char-grilled asparagus fingers

heritage tomato panzanella (v)

heritage tomatoes, rosemary focaccia, olives, red onion, balsamic, cucumber, capers

the 'Great British' picnic

a 'sharing' starter of: chicken liver pate, Ashmore cheese, pickled onions, savoury eggs, smoked trout, Kentish pear chutney, mini loaves of bread

all served with artisan breads



Main

roast leg of English lamb (carved at the table)

boned & rolled leg of lamb with all the trimmings, carved by a nominated guest of your choice!

pan-fried sea bass

sea bass, fondant potato, carrots, broad beans, baby leek, vegetable broth

roast sirloin of beef

rolled loin of beef, peppercorn sauce, fondant potato, thyme roasted carrots

rosemary lamb cutlets

lamb cutlets, rosemary, parsley potatoes, tomato, feta & endive salad,



Dessert

salted caramel & chocolate tart

salt caramel & chocolate tart, lavender & biscotti crumb, citrus cream

lemon, berry & mango syllabub

lemon, mango, red berries, cream, honey, caramelised biscuit

trio of desserts select 3 from

rhubarb crumble, banoffee shot, lemon tart, cheesecake shot, raspberry bavaois, chocolate truffle, eton mess, chocolate bavaois, apple toffee brioche pudding, apple crumble

Kentish cheese board

Kentish blue, Chaucer's camembert, Canterbury cobble, Kelly's goat, Ashmore farmhouse, grapes, celery, biscuits, Kentish pear chutney

coffee, teas and infusions

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Vegetarian & Vegan

Starter

char-grilled asparagus (Vegan)

griddled British asparagus, lime & chilli butter, capers

baked camembert

baked camembert, rosemary, garlic, honey, char-grilled asparagus fingers

butternut squash & ginger soup (no crème fraiche – Vegan)

squash, fresh ginger, crème fraîche

heritage tomato panzanella (Vegan)

heritage tomatoes, rosemary focaccia, olives, red onion, balsamic, cucumber, capers

beetroot, peach & goats' cheese

roasted beetroot, griddles peach, goats' cheese crumb, rocket

heritage tomato & mozzarella salad

heritage & plum tomatoes, buffalo mozzarella, torn basil, cold pressed rapeseed oil

grilled vegetable & mascarpone tart

Mediterranean vegetables char-grilled, extra virgin olive oil, marjoram, filo, mascarpone, balsamic

roasted tomato & sweet pepper soup (Vegan)

plum tomatoes, roasted peppers, green pesto

goats' cheese salad

char-grilled baby gem, mint, lemon, peas, shallots, goats' cheese, toasted pecans

all served with artisan breads

Main

Applewood cheddar and chive soufflé

grilled butternut squash, pecan nuts, leaf salad, orange & honey dressing

crispy polenta

polenta, mushroom, rosemary & blue cheese ragu

baked Portabello mushroom (Vegan – with vegan cheese)

braised Portabello mushroom, goats' cheese, brioche crumb, port & fig reduction

aubergine cannelloni (Vegan)

char-grilled aubergine, asparagus, arborio rice, garlic, thyme, tomato & red pepper reduction

Winterdale cheese, leek & potato tart

leeks, new potatoes, Winterdale cheese, asparagus, capers, lemon

potato gnocchi, walnut pesto (Vegan without blue cheese veloute)

gnocchi, blue cheese veloute, walnut pesto, watercress



Child Friendly

An alternative choice for younger children...

Please select one menu for all children from the following options

Starter

garlic doughballs

or

melon boats

Main

roast chicken fillets with homemade potato wedges & beans

or

penne pasta in a tomato sauce with chargrilled chicken, grated cheese & basil

Dessert

ice cream with strawberry coulis & wafer (pending facilities on site)

or

individual fruit trifle

Generally discounted by 50% of the adult price, based on numbers being no more than 10% of the total attending.

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Evening Reception

Kentish cheese board selection

*Kentish blue, Chaucers camembert, Canterbury cobble, Kelly's goat, Ashmore farmhouse
all served with biscuits, artisan breads, grapes, celery, Kentish pear chutney*
from £9.95 per person (ex VAT)

charcuterie & continental cheese platter

*mature cheddar, blue stilton, camembert, saint Paulin, Boursin, prosciutto, salami,
mortadella, bresaola*
*all served with biscuits, granary, sundried tomato and olive breads, green and black olives,
grapes, celery and dried fruits*
from £11.95 per person (ex VAT)

bacon & cumberland sausage butties (1 of each per person)

*2 rashers of lean back bacon or cumberland sausage, with daddies & ketchup
served in a sour dough or white floured bun*
from £6.25 per person for 100 guests (ex VAT)



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Evening Reception

golden jumbo fish finger butties

yellow fin sole goujons, sea salt & black pepper crumb, iceberg, capers, home-made tartare, tortilla wrap

from £6.95 per person (ex VAT)

fish & chip cones

yellow fin sole goujons, french fries, ketchup, home-made tartare

from £6.50 per person for 100 guests (ex VAT)

cold & hot finger buffets

in addition to the menus above we offer a range of four menus - different finger buffets please allow catering for a minimum of 50%, maximum of 75% of your total number of evening guests attending

from £10.95 per person for 100 guests (ex VAT)



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Drinks Reception & Bar

Allowing total flexibility, feel free to mix and match between packages or choose from our main wine list.

Please note mixed package prices may vary, price on application;

Package 1	12.50 per person (ex VAT)
Bucks fizz and orange juice	2 glasses
Ca' di Ponti Catarratto/ Borsao Garnacha	½ bottle
Speyside water still / sparkling	2 glasses
Cava Rondal Brut NV	1 glass
Package 2	15.95 per person (ex VAT)
Pimms and elderflower pressé	2 glasses
OVC Old Vine Carignan/ MV Marsanne Viognier	½ bottle
Speyside water still / sparkling	2 glasses
Veuve Corbin Sec	1 glass
Package 3	19.95 per person (ex VAT)
Peach bellini and elderflower pressé	2 glasses
Moko Black Sauvignon, New Zealand/Kaiken Reserve Malbec	½ bottle
Speyside water still / sparkling	2 glasses
Graham Beck NV	1 glass
Package 4	22.95 per person (ex VAT)
Mint, elderflower & Prosecco cocktail or mocktail	2 glasses
Picpoul de Pinet Duc de Morny / Rioja, Crianza, Ederra	½ bottle
Speyside water still / sparkling	2 glasses
Gremillet champagne NV	1 glass

All inclusive bar package

To add a free bar (up to 4 hours) for your reception guests, please add £13.95 ex VAT per person and for additional evening guests attending, £18.50 ex VAT per person.

The free bar is inclusive of draught lager, bottled beers, bottled cider, wines, branded spirits, mixers, soft drinks, bar staff and ice.

Cash bar

Cash bars can also be set up for your evening guests, on your behalf. A setup fee of £250 + VAT is charged for this facility to include staff, glassware, ice, bar sundries and licensing where applicable.

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