



**HIGH HOUSE**  
WEDDINGS

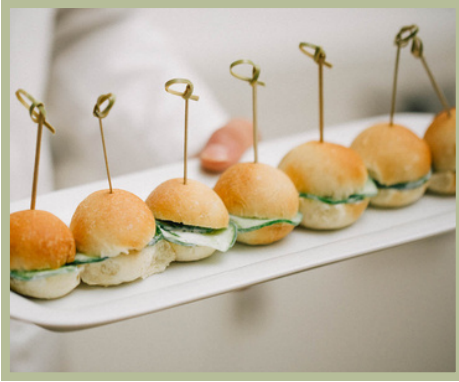
Menus

- 2025 & 2026 -

“Exceptional food turns a wedding into a shared experience, where each delectable bite becomes a treasured part of the unforgettable day.”



# INTRODUCING OUR NEW MENUS



It is our pleasure to share an indication of our future menus and pricing with you ahead of our Head Chef arriving later in 2024. Over the year, our food offering will expand and finalise; you will have the opportunity to meet the chefs, where we can discuss the details of your day.

Throughout the following pages, you will find an indication of the catering options and our expected pricing.

- 3-Course Menu
- Additional Courses
- Canapés
- Children's Menu
- Barbecue Menu
- Evening Food
- Wedding Morning Brunch
- Key to Dietaries Table



# 3 COURSE MENUS



£49 per guest as a set menu for all guests plus dietary requirements. Served with fresh breads, as well as teas and coffee to tables. You are welcome to offer a choice menu, a supplement of £5 per course applies

## To Start

Thyme Poached Pear and Gorgonzola Salad  
W Endive Leaves, Candied Pecans, Merlot Dressing (V) (D, N)

Pressed Ham Hock and Tarragon Terrine  
W Black Garlic Puree, Toasted Hazelnuts, Toasted Brioche (G, N)

Beetroot and Goats Cheese Salad with Walnuts  
W Goats Cheese Mousse, Fig Jelly, Fennel Shoots (V) (D, N)

Sicilian Arancini  
W Tomato Arrabbiata Sauce (VE) (GF)

Pan Fried Scallops + £3.50 per person  
W Celeriac and Truffle Puree, Apple Salad, Golden Raisins.

Tea Smoked Duck Breast + £4.00 per person  
W Baby Watercress, Blood Orange, Walnut Granola (N)

Beef Carpaccio + £3.50 per person  
W Crispy Shallot Rings, Watercress Mayo, Peashoots, Parmesan Crisp (D, E)

Hot Smoked Salmon + £2.50 per person  
W Charred Cucumber, Tonka Bean Mayonnaise, Lemon Infused Salsify (c)

Crab Ravioli + £5.00 per person  
W Crab Bisque, Tomato Concasse, Squid Ink Crisp (Shf)



## To Follow

Pan Seared Chicken Breast

W Carrot and Star Anise Puree, Pomme Fondant, Buttered Kale, Wild Mushrooms, Chicken Sauce (D)

Pan Seared Salmon Fillet

W Jersey Royal Mash, Pea and Chorizo, Baby Watercress (D)

Braised Belly of Pork

W Apple Puree, Tenderstem Broccoli, Sage and Shallot Potato Cake, Madeira Jus

Aubergine Vegetable Spaghetti

W Pomodoro Sauce, Herb Pangrattato (VE)(G)

Mushroom, Chestnut and Thyme Pivier

W Vine Tomato and Cumin Sauce (V) (D, N, G)

Red Wine and Madeira Braised Beef Cheek

W Kale, Glazed Carrots, Pomme Puree, Jus (D)

Herb Crusted Lamb Rump + £3.00 per person

W Petit Pois A La Francaise, Aubergine Purée, Dauphinoise Potato, Jus (D, G)

Aylesbury Duck Breast + £3.00 per person

W Sweet Potato Fondant, Sauteed Greens, Confit Leg Bonbon, Spiced Jus (D, G)

Fillet of Turbot + £4.00 per person

W Fennel Croquettes, Spinach, Red Wine Sauce (D)

Trio of Lamb + £4.50 per person

W Roast Rack, Hot Pot, Braised Shoulder Bonbon, Buttered Leeks, Dauphinoise Potato, Jus (D, G)

Roast Loin of Venison + £4.00 per person

W Boulanger Potato, Braised Radicchio, Pear and Parsnip Puree, Sloe Gin Sauce.

Pan Seared Fillet of Beef + £5.00 per person

W Pomme Anna, Roasted Shallots, Braised Carrot, Jus

## To Finish



Glazed Lemon Tart

W Hazelnut Praline, Candied Lemon, Vanilla Creme Fraiche (V) (C, D, G, N)

Baked Vanilla Cheesecake

W Blueberry Compote, Clotted Cream Ice Cream (V) (D, G)

Dark Chocolate Ganache Tart

W Blood Orange Sorbet, Frosted Pistachio (V) (C, D, G, N)

Tonka Bean Panna Cotta

W Homemade Gingerbread, Pistachio Tuile (D, G, N)

Sticky Toffee Pudding

W Butterscotch Sauce, Vanilla Bean Ice Cream (V) (D, E, G)

Triple Chocolate Brownie

W Salted Caramel Ice Cream (V) (D, E, G)

Apple Tart Tatin

W Cinnamon Ice Cream, Apple Crisp (V) (D, G)

Caramel Crunch Parfait

W Toffee Sauce, Langue de Chat Biscuit (D, G)

Pear and Chocolate Brownie Cake

W Vanilla Vegan Ice Cream (VE) (G)

Trio of Raspberry Pavlova, Berry Cheesecake, Lemon Posset (V, D, E, G) + £5.00 per person

Trio of Chocolate Tart, Coffee Panna Cotta, Gingerbread (V, D, E, G) + £5.00 per person

Trio of Creme Brulee, Apple Crumble Tart, Apple Fritter (V, D, E, G) + £5.00 per person

Trio of Lemon Tart, Raspberry Mousse, Strawberry Shortbread (V, D, E, G) + £5.00 per person

Vegan Trio of Pear and Chocolate Brownie Cake, Pineapple Carpaccio, Vanilla and Cashew Nut Cheesecake (G, N, SO) + £5.00 per person

# ADDITIONAL COURSES



## **Appetisers**

£3.50 per person

Curried Parsnip and Pear W Mini Onion Bhajis (GF) \*Can be VE\*

Cream of Pumpkin and Sage W Toasted Seeds, Crispy Sage (GF) \*Can be VE\*

Celeriac and Blue Cheese W Smoked Paprika and Herb Twist (G, D)

Crab Bisque W Tempura Prawn (SO, M SU, SHF, F, GF)

White Onion Soup W Goats Cheese Croute (D, G) \*Can be GF\*

## **Palette Cleansers**

£3.50 per person

### **Granita**

Prosecco and Pink Grapefruit (SU)

Strawberry and Mint (SU)

Bellini (SU)

### **Sorbet**

Lemon

Champagne (SU)

Green Apple

Raspberry

# CANAPÉS

£12 per guest for a selection of 4



## Asian

Duck Hoisin Bonbons (E, SE, SO, GF)  
Salt and Pepper Squid w Chilli & Lemongrass Dip (D, M, GF)  
Thai Chicken and Rice Balls (E, M, GF)

## Skewers

Tandoori Chicken and Red Pepper Skewers (D, GF)  
Steak and Chips w Bearnaise Sauce (E, D, GF)  
Chilli Garlic Prawn and Courgette Skewers (SHF, GF)

## Tempura

Prawn & Coriander Tempura w Sweet Chilli Dip (SHF, GF)  
Vegetable & Coriander Tempura w Sweet Chilli Dip (GF)  
Chicken & Coriander Tempura w Sweet Chilli Dip (GF)

## Meat

Mini Chicken Kiev (E, D, GF)  
Roast Beef, Mini Yorkies, Horseradish Cream (G, E, D, MU)  
Lamb Kema, Mini Naan (G, SO)

## Fish

Mackerel Brandade on a Sourdough Toast (G, E, F, MU)  
Crab and Avocado Blini (G, SHF, E, D)  
Beetroot Salmon Gravlax, Pickled Cucumber, Lemon mayonnaise (G, E, F, SU)



# CANAPÉS CONTINUED



## Cheese

Goats Cheese Mousse and Spiced Onion Tart (G, D)  
Bocconcini, Purple Basil, Sun Dried Tomatoes (D, GF)  
Sun Blushed Tomato and Mozzarella Arancini (E, D, GF)

## Vegetarian

Mini Glamorgan and Leek Sausages (E, D, GF)  
Pumpkin and Ricotta Tarts w Spiced Honey (G, D) Blue Cheese Filo Bites w Pear and Pecans (G, D, N, SU)

## Vegan

Aubergine and Chickpea Bites (SO, GF)  
Cauliflower and Squash Fritters (GF)  
Mixed Vegetable Croquettes (SO, GF)  
Vegetable and Coriander Tempura (GF)



### **Tiny triumphs: The importance of great canapés at weddings**

Canapés play an important role in a wedding reception. Firstly, they serve as a welcoming, inclusive and delightful introduction to the culinary experience, setting a positive tone for the rest of the celebration. By offering a diverse selection of bite-sized treats, canapés cater to various tastes and dietary preferences, ensuring that every guest can find something enjoyable.

Moreover, canapés contribute to the overall ambiance and sophistication of the event. Their elegant presentation on platters adds a touch of refinement to the reception, aligning with the celebratory nature of your wedding.

They can also facilitate socialising and mingling among guests, with the flavourful bites sparking conversation and movement within a group, creating a lively and social atmosphere.

# CHILDREN'S MENU

£28 per child as a set menu

Children's main courses are served at the same time as the adult starter



## Main Course

A small version of the adult main menu choice, OR

Homemade Breaded Fish Goujons W Chips and Peas (G, D)

Crispy Coated Free Range Chicken Strips W Chips and Salad (G, D)

Homemade Pizza (G, D)

Choice of Toppings: Cheese & Tomato, Pepperoni OR Ham & Pineapple

Macaroni Pasta (G, D)

Choice of Sauce Tomato OR Creamy Bacon & Cheese

Spaghetti (G)

Choice of: Meatballs OR Bolognese

Homemade BBQ Burgers in a Toasted Bun W Chips (G)

Sausage and Mash W Garden Peas and Gravy (G, D)

## Desserts

A small version of the adult main menu choice, OR

Homemade Fruit Jelly and Ice Cream (D)

Triple Chocolate Knickerbocker (G, D)

Chocolate Brownie, Ice Cream, Chocolate Sauce (G, D, E)

Ice cream Sundae W Strawberry Sauce (D)

# BARBECUE MENU

£44 per person

Guests will be seated for the meal



## **From the barbecue**

6oz Beef Burger  
Local Pork Sausages  
Corn on the Cob  
Blackened Salmon Fillets  
Piri Piri Chicken  
Homemade Vegan Burgers  
Halloumi and Vegetable Skewers

## **Accompanied By**

Brioche Rolls  
Sliced cheeses  
Hot Sweet Onions  
Ketchups, mustard and relish

## **Salads**

Vegetable Slaw  
Tomato Salad - Cucumber Salad - Mixed Leaf Salad  
Warm Roasted Vegetable Salad

## **Additional Options**

Glazed Barbecue Ribs - £3.00 per person  
Pulled Pork Toppers - £2.50 per person  
Lamb Shish Kebabs with Chilli and Mint - £3.00 per person  
4oz Rump Steaks - £4.00 per person  
Portobello Mushroom with Goats Cheese - £2.00 per person

# DESSERT OPTIONS



## **Seated Desserts served to tables**

+ £8.00 per person

Glazed Lemon Tart

W Hazelnut Praline, Candied Lemon, Vanilla Creme Fraiche (V) (C, D, G, N)

Baked Vanilla Cheesecake

W Blueberry Compote, Clotted Cream Ice Cream (V) (D, G)

Dark Chocolate Ganache Tart

W Blood Orange Sorbet, Frosted Pistachio (V) (C, D, G, N)

Tonka Bean Panna Cotta

W Homemade Gingerbread, Pistachio Tuile (D, G, N)

Sticky Toffee Pudding

W Butterscotch Sauce, Vanilla Bean Ice Cream (V) (D, E, G)

Triple Chocolate Brownie

W Salted Caramel Ice Cream (V) (D, E, G)

Apple Tart Tatin

W Cinnamon Ice Cream, Apple Crisp (V) (D, G)

Caramel Crunch Parfait

W Toffee Sauce, Langue de Chat Biscuit (D, G)

Pear and Chocolate Brownie Cake

W Vanilla Vegan Ice Cream (VE) (G)

# DESSERT OPTIONS



## **Trio of Desserts**

+ £12.00 per person

Raspberry Pavlova, Berry Cheesecake, Lemon Posset (V, D, E, G)

Chocolate Tart, Coffee Panna Cotta, Gingerbread (V, D, E, G)

Creme Brulee, Apple Crumble Tart, Apple Fritter (V, D, E, G)

Lemon Tart, Raspberry Mousse, Strawberry Shortbread (V, D, E, G)

Vegan Trio of Desserts

Pear and Chocolate Brownie Cake, Pineapple Carpaccio, Vanilla and Cashew Nut Cheesecake (G, N, SO)

## **Bowl Desserts**

+ £6.00 per person

Eton Mess

Vanilla Cheesecake w- Summer Fruit Compote

Chocolate Brownie and Salted Caramel Sauce

# EVENING FOOD

£17 per guest based on one choice plus dietary requirements, informally served to your guests.



## Rolls, Baps and Pizza

Thick Cut Smoked Back Bacon in Glazed Brioche Baps (G, D)  
Vegetarian & Vegan option: Vegan Bacon in Seeded Baps (G, L)

Pulled Pork, Crackling, Homemade Applesauce, Sage & Onion Stuffing in Glazed Brioche Baps (G, L, D)  
VE: Falafel, Vegan Red Cabbage Slaw, Homemade Applesauce in Seeded Baps (G)

BBQ Glazed Beef Burgers, Crunchy Slaw and Homemade Relish in Glazed Brioche Baps (G, E, D)  
VE: Plant Based Burgers, Vegan Crunchy Slaw and Homemade Relish in Seeded Baps (G, SO)

American Style Hot Dogs, Caramelised Onions, Mustard in Brioche Finger Rolls (G, D, MU)  
VE: Plant Based Hot Dogs, Caramelised Onions, Mustard in Finger Rolls (G, MU, SO)

Butcher's Sausage in Floured Baps, Caramelised Onions, Chutney Selection (G)  
VE: Plant Based Sausage in Floured Baps, Caramelised Onions, Chutney Selection (G)

Tandoori or Crispy Chicken Flatbreads, Iceberg and Cucumber Salad, Yoghurt and Mint Dip (G, D)  
VE: Homemade Hummus and Chargrilled Pepper Flatbreads, Iceberg and Cucumber Salad (G, SE)

Pizza, options of Margherita, Pepperoni, Ham and Pineapple with cones of chips (G, D)  
Vegetarian and Vegan options available

## Bowls and Cones

Battered Fish, Sausages and Chips, Homemade Tartar Sauce, Lemon & Ketchup in newspaper cone (CE, G, E, F, SU)

VE: Battered Plant Based Sausages and Chips, Homemade Vegan Tartar Sauce, Lemon & Ketchup in newspaper cone (G, SO)

Chicken Thai Green Curry, Coriander Rice, Mini Naan Bread (G, SHF, F)

VE: Vegetable Thai Green Curry, Coriander Rice, Mini Naan Bread (C, GF)

Mac N Cheese, Garlic Bread Slices (G, D)

# WEDDING MORNING BRUNCH MENU



Served in the dressing room to enjoy during your morning preparations. Minimum order for 6 people.

£19.00 per person includes all of the continental options

£25.00 per person includes all continental + one hot option

## Wedding Morning Brunch

### Included for the entire wedding party:

Yoghurt, Fruit & Granola Honey pots (D, G)  
Fresh Fruit Skewers  
Selection of Pastries (D, G)  
Fruit Smoothies (D)

### Hot Items

#### PLEASE CHOOSE ONE

Crushed Avocado on Toasted Sourdough W Crispy  
Pancetta (G)

Bacon and Egg Muffins (D, G, E)

Pancakes W Crispy Pancetta and Maple Syrup (G, D, E)

Freshly made Sandwich selection (G, D, E)

## Vegan Wedding Morning Brunch

### Included for the entire wedding party:

Fresh Fruit Skewers  
Soya Yoghurt, Fruit and Granola Pots (G)  
Selection of Pastries (G)  
Fruit Smoothies

### Hot Items

#### PLEASE CHOOSE ONE

Crushed Avocado on Toasted Sourdough W Vine Roasted  
Cherry Tomatoes (G)

Pancakes, Seasonal Berries and Maple Syrup (G)

Freshly made Sandwich selection (G)

\*All can be GF\*

## KEY TO DIETARIES TABLE

- (C) Contains Citrus
- (D) Contains Dairy
- (E) Contains Egg
- (G) Contains Gluten
- (N) Contains Nuts
- (Shf) Contains Shellfish
- (V) Vegetarian
- (VE) Vegan

All dietary needs can be catered for with advanced notice. You can discuss these at any time, but they will be covered in detail at your planning and catering meeting.



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01621 929178

[info@highhouseweddings.com](mailto:info@highhouseweddings.com)

High House Weddings  
Old Heath Road | Althorne  
Essex | CM3 6EW

[www.highhouseweddings.com](http://www.highhouseweddings.com)