

Lupin Blanc-Alternative to the 3 Courses Wedding Menus – Prices Based on a Minimum of 50 Guests

If you fancy something a little less traditional and formal for your big day, we have a range of alternative menus that may do the trick

Serving Staff Included, Cutlery & Crockery

Minimum number 60 Guests

Afternoon Tea £25.00pp

Served on Our Vintage Plates & Cake Stands, with Vintage Cups & Saucers

6 x Finger Sandwiches per Guest, Including Roast Beef & Horseradish Mayo, Ham & Dijon Mustard, Coronation Chicken, Smoked Salmon with Cream Cheese, Dill & Capers, Brie & Apple Chutney (V) Egg Mayo & Caramelised Red Onion (V),

Bramley Apple Sausage Rolls & Vegetarian Alternative (V)

Home Made Quiche Slices (V)

A Selection of Sweet Petit Fours (4pp)

Sweet Macaroons (2 pp)

Fruit & Plain Scones, with Clotted Cream & Strawberry Preserve

Tea & Coffee with a Herbal Tea Selection Served with Mini Welsh Cakes

Hot Fork & Knife Buffet - £20.00pp

Sliced Slow Roasted Beef

Orange, Honey & Clove Ham Slices

Sausages Wrapped in Bacon

Rich Gravy

For the Vegetarians (Please supply approx. numbers)

Aubergine, Stuffed with Vegetables, Rice & Herbs (V)

Tomato & Herb Sauce

Portobello Mushroom, Stuffed with Spinach & Blue Cheese

Vegetarian Sausage

Hot New Potatoes with Chive Butter

Seasonal Vegetables

Dessert

Salted Caramel & Blondie Cheesecake

Sharing Hampers £29.95pp

Each Sharing Hamper Includes:

Sliced Ham & Lightly Spiced Chicken Drumsticks

A Selection of Sliced Cheeses

Pickle & Chutney to Accompany

Sourdough Baguettes & Butter Portions

Home Made Goats Cheese & Caramelised Red Onion Quiche Fingers/Slices (V)

Bramley Apple Sausage Rolls/Vegetarian Alternative

Vegetable Rice

Vegan Potato Salad

Mediterranean Cous Cous

Tea & Coffee with a Herbal Tea Selection (Served with Hampers)

Dessert Sharing Platter (served after hampers cleared) to include a Mix of:

Welsh Cakes, Vanilla Strawberry Cheesecake Halves & Chocolate Torte Halves

If you or your guests have any allergies or dietary requirements, please let us know in advance and we will be sure to make the necessary provision. For allergy information, please visit our allergy section or call us on 0292040003.

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Carving Joint at The Table £29.95pp

A fun and interactive option that will entice your guests to mingle. Designate a carver for each table and we will supply him/her with an apron, carving knife and fork and board. The accompaniments are served at the table in sharing bowls while your designated carver carves and serves the meat.

Slow Roasted Beef Joint (part sliced)

Orange, Honey & Clove Baked Ham

Rich Gravy

Vegetarian Option (available on request)

Rosemary Roasted Potatoes

Seasonal Vegetables

Dessert (Guests Choose 1 in Advance)

Cookies & Cream Bash

Mango & Passion Fruit Cheesecake

Italian Sharing Platters £29.95pp

Designed to Give an Informal Family Rustic Sharing Feel to Your Special Day

To Start

Antipasti Sharing Platter, with a Mix of Sliced Cured Meats, Continental Cheese, Rustic Bread, Olives, Artichokes, Cornichons

Main Course

Italian Porchetta

Mediterranean Stuffed Aubergines

Stuff Bell Peppers

Bowls of Rustic Vegetables

Linguine

Italian Salad

Dessert (to Share)

Tiramisu & Pannacotta Sharing Platter

Texas BBQ Sharing Platter £30.00pp

A Texas style BBQ brought to the table for your guests to share

Beef Short Rib

Spatchcock Chicken

Smokey Beef Brisket

Chimichurri Dressing

Vegetarian Alternatives Available (V)

Potato Salad with Jalapeno Peppers

Individual Corn Cobs

Potato Skins with Ranch Dip

Tortilla Chips with Pico De Gallo

Crusty Bread & Butter

Dessert

Bourbon Pecan Pie

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