



FENNES

MENU

WEDDING VENUES OF DISTINCTION

Food for thought

A feast for friends and family

Delight your guests with temptingly delicious cuisine ...

... exquisite Canapés complemented by fine Champagne...

... tantalising starters

... succulent entrées and heavenly desserts ...

... mouthwatering buffets

... and more

All locally sourced for exceptional produce and specially created for you by our talented chefs

CANAPÉ OPTIONS

Choose From

CANAPÉ OPTION C1 Strawberries dipped in dark and milk chocolate

Available from May to September

CANAPÉ OPTION C2 Cumberland sausage with coarse mustard dip

Sea salt and cracked black pepper potato wedges

Butterfly king prawns with a sweet chilli dip

Dolcelatte and pecan tartlet

CANAPÉ OPTION C3 Sausage and glazed onion tartlet

Chicken satay with spicy peanut glaze

Jalapeño prawns served on a Chinese spoon

Citrus-marinated feta and olive crostini

Smoked salmon filo tartlet

CANAPÉ OPTION C4 Mozzarella, basil and sun-blushed tomato brochettes

Duck and hoi sin served on a Chinese spoon

Lemon sole goujons and tartare sauce

Feta, olive and pesto tartlet

Farmhouse sausage and truffle mash

CANAPÉ OPTION C5 Selection of green and black olives

Savoury biscotti

Kettle chips

Vegetable crisps

CANAPÉ OPTION C6 Mini fish and chips served in a bamboo cone

CANAPÉ OPTION C7 Mini soups – choose two flavours:

- Sweet potato with a hint of chilli

- Broccoli and Stilton

- Spiced parsnip

Or any flavour from the soup selection of our starter menu

CANAPÉ OPTION C8 Mini mince pies and treacle tarts

Available in December only

CANAPÉ OPTION C9 Gazpacho with truffle oil

A cool refreshing tomato based soup

Available from May to September

CANAPÉ OPTION C10 Mini ice cream cones

Chocolate

Strawberry

Vanilla

CANAPÉ OPTION E Foie gras mousse with fig jam on toasted brioche

Quail eggs with caviar

Smoked salmon blinis

Beef carpaccio crostini

Pork belly with apple sauce



STARTER OPTIONS

Warm Dishes

***PORTOBELLO MUSHROOMS WITH SPINACH AND DOLCELATTE (V) A**

*Maximum 100 persons

A baked Portobello mushroom filled with smooth Dolcelatte cheese and fresh spinach, topped with a Parmesan crust

****GARLIC AND BALSAMIC MUSHROOMS (VE) A**

**Maximum 10 persons

Mushrooms pan fried with fresh garlic and oregano served with a green salad dressed with balsamic vinegar

This is served as a vegetarian/vegan option only

***BRIE AND RED ONION PURSE (V) B**

*Maximum 100 persons

A crisp puff pastry purse filled with Brie and topped with handmade red onion marmalade, garnished with a crisp Cos lettuce, crunchy celery and grape salad

Salad

DUO OF MELON (VE) A

A fan of refreshingly sweet seasonal melon, garnished with sweet berries and coulis

CHICKEN CAESAR SALAD A

Chicken with sweet maple smoked bacon and garlic croutons on a bed of crisp Cos lettuce, topped with Parmesan flakes and complemented by a light Caesar dressing

MOZZARELLA, TOMATO AND BASIL STACK (V) B

Fresh beef tomatoes layered with Mozzarella, finished with pea shoots and fresh basil leaves, drizzled with a balsamic glaze

STILTON, PEAR AND WATERCRESS SALAD (V) C

Delicious Williams pear poached in red wine, set on baby leaf and watercress sprigs, topped with soft, crumbled Stilton and finished with roasted pecans

MULLED PEARS WITH GORGONZOLA AND PROSCIUTTO E

Pears poached in red wine and served with Gorgonzola, prosciutto, toasted pine nuts and pecans, served on a bed of rocket and watercress with a balsamic dressing

Soup

CREAM OF LEEK AND POTATO SOUP WITH HERB CROUTONS (V) A

Handmade fresh leek and potato soup laced with cream, garnished with chives and served with oven baked herb croutons

ROASTED TOMATO AND BASIL SOUP (V) A

Ripened vine tomatoes with roasted garlic, red onions and olive oil, finished with fresh basil and Parmesan coated croutons

ROASTED BUTTERNUT SQUASH AND RED PEPPER SOUP (V) B

A smooth blend of rich, roasted butternut squash and fresh red peppers finished with thyme oil

CARROT AND CORIANDER SOUP (V) B

Handmade smooth carrot soup delicately flavoured with garden fresh coriander

WILD MUSHROOM AND ARMAGNAC SOUP WITH TRUFFLE OIL (V) C

Fresh woodland mushrooms pan-fried with onions and garlic, flamed with Armagnac, finished with cream and drizzled with truffle oil



Fish

LEMON PRAWN AND WATERCRESS SALAD A Atlantic cold water prawns on a bed of crisp iceberg lettuce and watercress leaves napped with lemon mayonnaise and a hint of cracked black pepper

SMOKED SALMON AND CUCUMBER TIMBALE B A julienne of smoked salmon in a zesty lemon, cucumber and dill dressing finished with a baby leaf salad

THAI FISHCAKES AND ASIAN SLAW E Spicy succulent cod fishcakes with a crisp salad of cucumber, carrot, coriander and cabbage in a zesty dressing, served with a sweet chilli and coriander dipping sauce

SMOKED SALMON, KING PRAWN AND SMOKED TROUT MEDLEY E The finest oak smoked Scottish salmon and trout with succulent king prawns served with crisp mixed leaves and a light olive oil and balsamic dressing

Trio of Starters

TRIO OF STARTERS C Cream of leek and potato soup
Smoked salmon and cucumber timbale
Chicken liver and brandy parfait

Meat

CHICKEN LIVER AND BRANDY PARFAIT WITH RED ONION CONFIT A Chicken liver and brandy parfait laced with Cognac and served with a lightly toasted ciabatta and handmade red onion marmalade

CHICKEN AND ROASTED PEPPER TERRINE B A handmade delicate terrine of chicken layered with roasted red peppers, wrapped in smoky bacon and finished with a dressed salad and sweet pepper coulis

SPICED DUCK AND MANGO SALAD C Thinly sliced succulent duck breast rubbed in star anise, cinnamon and Szechuan pepper, seared and roasted, and topped with fresh mango, coriander, toasted pine nuts and sweet chilli dressing

GAME TERRINE WITH SLOE GIN AND ONION CHUTNEY E Slow cooked mixed game terrine wrapped with smoked pancetta and served cold with a chicory and fresh rocket salad and sloe gin and onion marmalade

All served with freshly baked bread rolls and butter





MAIN COURSE OPTIONS

Poultry

**LEMON THYME CRISP
ROAST CHICKEN A** Succulent chicken breast marinated
in fresh lemon thyme, served with
gratin dauphinois with a light cream,
Cognac-infused sauce

**CHICKEN WITH PANCETTA
AND LEEK B** Crispy pancetta and soft leek filled
chicken breast, served with a light
Dijon mustard sauce accompanied
by crushed buttered new potatoes

**CHICKEN SUPREME WITH A WILD
MUSHROOM AND MADEIRA SAUCE B** Supreme of chicken with a sautéed
mushroom and Madeira sauce served
with fresh rosemary and garlic roasted
new potatoes

**SUN BLUSHED TOMATO
AND OLIVE CHICKEN B** Chicken breast filled with sun blushed
tomatoes and olives, served with fresh
coriander infused crushed new potatoes
and a sweet red pepper and chilli coulis

Traditional Roast

**ROAST CHICKEN BREAST WITH
ALL THE TRIMMINGS A** Roasted chicken breast accompanied
by traditional sage and onion stuffing,
bacon wrapped chipolatas, crispy herb
roasted potatoes and cranberry sauce

ROAST LOIN OF PORK A Locally sourced pork loin served with
crispy herb potatoes, sage and onion
stuffing and handmade apple sauce
with an Aspoll cider gravy

**ROAST BRITISH SIRLOIN OF BEEF
AND YORKSHIRE PUDDING C** Roasted British sirloin served medium
with crispy herb roasted potatoes, a
handmade Yorkshire pudding, red
wine sauce and horseradish

Pork

TRIO OF SPECIALITY SAUSAGES WITH GRAIN MUSTARD MASH A Trio of individually flavoured sausages with a creamy mustard grain mash

SLOW ROAST PORK BELLY WITH A SPICED APPLE SAUCE B Pork belly slow roasted, served with a garlic and thyme jus, with crushed new potatoes and apple purée

Game

***PAVÉ OF VENISON POIVRADE C** Seared fillet of English venison served medium rare with a poivrade sauce and gratin dauphinois
* Maximum 100 guests

GUINEA FOWL WITH FOREST MUSHROOMS E Breast of guinea fowl stuffed with a duxelles of forest mushrooms served with parsnip and potato mash and a creamy pancetta and wholegrain mustard sauce

DUO OF VENISON E Stalker's pie and fillet with parsnip purée and juniper berry jus

Lamb

LAMB SHANK WITH PORT AND ROSEMARY JUS B English lamb shank slowly cooked in red wine, port and garlic, with herb crushed potatoes finished with a redcurrant and rosemary jus

ROSEMARY AND GARLIC MARINATED RUMP OF LAMB B Roasted lamb rump marinated with fresh garlic and rosemary served medium, with buttered crushed new potatoes and a port and red wine reduction

***RACK OF ENGLISH LAMB WITH A DIJON AND HERB CRUST D** Three-bone rack of English lamb brushed with a Dijon mustard, rosemary and thyme crust. Accompanied by minted crushed potatoes and a redcurrant and red wine jus
*Maximum 100 guests

LAMB NOISETTES WITH PORT AND REDCURRANT JUS E Tender English lamb noisettes served with dauphinois potatoes, finished with a rich port, rosemary and redcurrant jus

Beef

SLOW COOKED BEEF TOPPED WITH CRISP PUFF PASTRY A Prime cuts of beef, slowly braised in local ale, with onions and topped with a rich butter puff pastry lid, baked in individual dishes and served with a creamy mash

FILLET OF BEEF WITH WILD MUSHROOM GRATIN D Seared English fillet of beef served rare, complemented with Cognac and woodland mushroom sauce and gratin dauphinois

TOURNEDOS ROSSINI E Prime fillet steak served on a freshly made crouton with pâté de campagne, truffle-scented mushrooms and Madeira sauce, served with château potatoes

TRUFFLE RIB EYE E Rib eye steak with truffle-scented pont neuf potatoes, roast cherry tomato and black pepper and balsamic butter





Fish

PARSLEY AND DILL CRUSTED SALMON FILLET A

Baked Scottish salmon topped with a parsley and dill panko crust, served with a lemon beurre blanc and buttered Jersey Royal potatoes

COD LOIN WITH CORIANDER, LIME AND CHILLI CRUST B

Roasted cod loin coated in a lightly spiced crust accompanied by a sweet chilli and fresh coriander sauce with crushed new potatoes

***INDIVIDUAL SALMON EN CROUTE WITH HOLLANDAISE SAUCE C**

*Maximum 100 guests

Fillet of Scottish salmon topped with basil pesto, wrapped in a crisp buttery puff pastry and served with handmade hollandaise and Jersey Royal potatoes

MONKFISH WRAPPED IN PARMA HAM E

Oven roasted monkfish wrapped in Parma ham drizzled in a caperberry and brown nut butter and served with Jersey Royal potatoes

Vegetarian and Vegan

ROASTED VEGETABLES ON A PUFF PASTRY PILLOW (V) A

Individual golden puff pastry pillow filled with fresh roasted vegetables and finished with a tomato, basil and garlic sauce

STUFFED CAPSICUMS (VE) A

Bell pepper filled with a sautéed wild mushroom and herb rice accompanied by a garlic and herb sauce

RATATOUILLE TAGLIATELLE WITH BASIL (V) A

Basil pesto tagliatelle topped with onion, courgette, aubergine and peppers in a sun ripened tomato sauce

SPICY BUTTERNUT SQUASH AND CHICKPEA TAGINE (VE) A

Cumin spiced roasted butternut squash served with a delicately spiced tomato sauce with chickpeas and a fresh coriander couscous

MAIN COURSE ALTERNATIVES

Hog Roast Menu B

The Hog Roast is available throughout the year. During the warmer months, the buffet is served in the garden next to the roasting hog (weather permitting). In the colder months, the hog is cooked indoors (out of sight)

- INCLUDES**
- Succulent whole local hog slowly roasted on a spit
 - Crackling and handmade apple sauce
 - Pork, sage and onion stuffing
 - Fresh bread rolls with butter
 - Red onion coleslaw
 - Tomato and spring onion salad with basil
 - Mixed leaf salad
 - Potato and chive salad

If you were to choose a Hog Roast or Barbecue as the main meal for your wedding breakfast, please note you would also choose one starter and one dessert from the relevant pages. Vegetarian main courses can also be arranged.

Barbecue Menu C

The Barbecue menu is available from May to September.

- INCLUDES**
- Chinese chicken drumsticks
 - Beef burgers
 - Cumberland sausages
 - Barbecue pork ribs
 - Vegetarian burgers and sausages supplied on request
 - Rolls and French bread with butter
 - Selection of pickles, sauces and relishes
 - Potato and chive salad
 - Red onion coleslaw
 - Tomato and spring onion salad with basil
 - Mediterranean pasta salad
 - Mixed leaf salad

Cheese Course

A delicious cheese selection and a glass of port – what better way to end your wedding breakfast? Each plate will consist of a selection of award winning cheeses, freshly garnished and served with an assortment of biscuits.

EXAMPLES OF OUR PREFERRED CHEESES

Brie de Meaux: A soft creamy cheese with a velvet white rind made in Île-de-France

Cornish Yarg: A Cornish handmade light, creamy but firm cheese wrapped in nettles and ripened. Called Yarg after the cheese makers - 'Gray' spelt backwards

Cropwell Bishop blue Stilton: A handmade blue Stilton with a buttery taste

Godminster waxed cheddar: A powerful organic cheddar with a real edge

Other options are available on request

Please note: These options are subject to availability





DESSERT OPTIONS

Hot Desserts

***STICKY TOFFEE PUDDING B** A delicious handmade sticky toffee
*Maximum 100 guests pudding served with a sweet toffee
sauce and cream

TRADITIONAL APPLE CRUMBLE B Individually baked with Bramley apples
topped with an oatmeal crumble served
with Crème Anglaise

**DOUBLE GINGER AND
RHUBARB CRUMBLE C** Rhubarb lightly infused with stem
ginger baked with a ginger and
oatmeal topping served with
Crème Anglaise

Traditional with a Twist

LEMON AND MASCARPONE MOUSSE A A refreshingly light and zesty lemon
mascarpone mousse, individually
served with a sweet lemon shortbread

FRESH FRUIT PAVLOVA A Handmade marshmallow meringue
filled with whipped cream and topped
with seasonal fruit accompanied by
strawberry coulis

**RASPBERRY AND
LEMONGRASS TRIFLE B** Lemongrass and vodka infused sponge
layered with fresh raspberries and
Crème Anglaise, topped with vanilla
cream and finished with flaked almonds

TOFFEE CRÈME BRULÉE C Individual handmade crème brulée
flavoured with rich toffee and finished
with a crisp caramel topping

LEMON TART WITH RASPBERRIES E Handmade classic zingy lemon tart
in a sweet pastry base served with
a refreshing raspberry sorbet, fresh
raspberries and raspberry coulis

BLOOD ORANGE PANNA COTTA E Handmade blood orange panna cotta
served with pistachio tuile biscuit and
a Grand Marnier chocolate sauce

**RASPBERRY AND VANILLA
CRÈME BAVAROIS E** A creamy vanilla and raspberry crème
bavarois set on a vanilla sponge served
with a framboise sauce

Chocolate

VANILLA PROFITEROLES WITH RICH BELGIAN CHOCOLATE SAUCE A Choux pastry filled with fresh cream and drizzled with rich Belgian chocolate sauce

RICH CHOCOLATE MOUSSE WITH IRISH CREAM A A smooth, bitter sweet dark Belgian chocolate mousse topped with a lightly infused Baileys cream

CHOCOLATE TRUFFLE MOUSSE B A rich chocolate mousse complemented with dark Belgian chocolate truffles

FRAMBOISE AND CHOCOLATE MOUSSE C Local raspberries steeped in a framboise liqueur with a dark rich chocolate mousse finished with a light Champagne cream

CHOCOLATE TRUFFLE TERRINE E A dark Belgian chocolate truffle terrine served with clotted cream ice cream and rum infused Crème Anglaise

Trio of Desserts

TRIO OF DESSERTS C Rich dark chocolate cup
Fresh fruit Pavlova
Lemon and lime cheesecake

Cheesecakes

LEMON AND LIME CHEESECAKE A A refreshing taste of lemon and lime enfolded in cream cheese set on a handmade buttery base, accompanied by a raspberry coulis

CHAMPAGNE CHEESECAKE B A cheesecake with a buttery biscuit base, handmade with the finest Champagne, garnished with seasonal berries and a red berry coulis

BESPOKE CHEESECAKE B Choose your favourite flavour and the chef will bake a bespoke cheesecake especially for your wedding breakfast

Cheese

CHEESE SELECTION C A selection of award winning cheeses garnished with grapes, celery and handmade chutney with an assortment of biscuits



SEASONAL MENU

OCTOBER – APRIL

Starters

LIGHTLY SPICED PARSNIP SOUP A Lightly spiced, slow roasted parsnips blended with fresh cream

HAM HOCK TERRINE B Handmade ham hock terrine braised in local cider, with peppercorns, onion, thyme and celery, garnished with a chicory and mustard salad

LEMON SOLE FLORENTINE C Lemon sole fillets baked with baby spinach and a light Champagne sauce, topped with a Parmesan crust

Main Course

ROAST TURKEY A Roast breast of Norfolk turkey accompanied by crispy roast potatoes, sage and onion stuffing, bacon wrapped chipolata, gravy and cranberry sauce

CHICKEN AND MUSHROOM PIE B Chicken breast in a mushroom and cream sauce, individually baked with a buttery herb puff pastry lid served with creamed mash potatoes

WINTER VEGETABLE GRATIN (V) A Layers of thinly sliced parsnip, swede, carrot, butternut squash and red onion, individually baked in a creamy mornay sauce

Desserts

CHRISTMAS PUDDING SERVED WITH A BRANDY CREAM A Traditional steamed suet pudding with juicy currants, raisins and sultanas, served with a light brandy cream

BRIOCHE BREAD AND BUTTER PUDDING C Layers of brioche and juicy raisins soaked and baked in a smooth vanilla egg custard

Please note: These options are subject to availability





SEASONAL MENU MAY – SEPTEMBER

Starters

LEMON SOLE AND ASPARAGUS PAUPIETTE C Locally sourced asparagus tips wrapped in lemon sole, oven baked in the finest Champagne cream sauce, topped with a Parmesan coating

THAI CHICKEN AND COCONUT SOUP B Chicken infused with coconut milk, lemongrass, ginger and lime leaves and a hint of chilli

CHICKEN, MOZZARELLA, ROCKET AND SUN BLUSHED TOMATO SALAD B Tender slices of chicken breast served with baby mozzarella pearls and sun blushed tomatoes on a peppery rocket salad, drizzled with a balsamic glaze

Main Course

INDIVIDUAL FISH PIE B A selection of fresh fish baked in a rich parsley and dill infused béchamel sauce, topped with a golden Parmesan mash

CHICKEN WITH CHORIZO MASH AND LEEK AND PANCETTA SAUCE B Oven roasted breast of chicken served with a leek and pancetta cream and a chorizo mash

SPINACH AND DOLCELATTE CANNELLONI A Fresh pasta filled and rolled with spinach and creamy Dolcelatte, baked with a tomato sauce

Dessert

ETON MESS A Handmade crushed meringue and fresh, sweet strawberries folded through lightly whipped cream, topped with marshmallows and strawberry coulis

Please note: These options are subject to availability

EVENING BUFFET OPTIONS

Buffet 1

- INCLUDES** Mini Lincolnshire sausages
Selection of filled mini Italian rolls
Spicy potato wedges with aioli dip
Mini vegetable pancake rolls
Cocktail sausage rolls
Margherita pizza
Breaded chicken goujons
Selection of crisps

Please note: These options are subject to availability

Buffet 2

- INCLUDES** Filo tiger prawns with sweet chilli dip
Barbecue pork ribs
Warm mini croissants filled with ham and cheese
Southern fried chicken
Mini vegetable spring roll
Mini quiche
Selection of olives
Crudités with tortilla chips and dips

Hog Roast Menu

The Hog Roast is available throughout the year. During the warmer months, the buffet is served in the garden next to the roasting hog (weather permitting). In the colder months, the hog is cooked indoors (out of sight)

- INCLUDES** Succulent whole local hog slowly turned and roasted on a spit
Crackling and handmade apple sauce
Pork, sage and onion stuffing
Fresh bread rolls with butter
Red onion coleslaw
Tomato and spring onion salad with basil
Mixed leaf salad
Potato and chive salad

Country Style Buffet

- INCLUDES** Large platters of English and continental cheeses, Ardennes pâté, selection of continental meats and salamis
- SERVED WITH** Crusty French bread, assorted flavoured breads, selection of cheese biscuits, grapes, celery, selection of pickles and spring onions

Barbecue Menu

The Barbecue menu is available from May to September.

- INCLUDES** Chinese chicken drumsticks
Beef burgers
Cumberland sausages
Barbecue pork ribs
Vegetarian burgers and sausages supplied on request
Rolls and French bread with butter
Selection of pickles, sauces and relishes
Potato and chive salad
Red onion coleslaw
Tomato and spring onion salad
Mediterranean basil pasta salad
Mixed leaf salad





World Buffet - American

BEEF BURGERS Prime British beef burger served in a floured bap

HOT DOGS American style hot dogs served in a soft roll

SERVED WITH Chunky chips, buttered corn on the cob, handmade coleslaw, fried onions, Monterey Jack cheese, ketchup, mustard, mayonnaise and relish

(Vegetarian options available on request)

World Buffet - Indian

CHICKEN BALTI Succulent pieces of chicken breast slowly cooked in a rich spicy tomato sauce with onions and peppers flavoured with chilli, coriander and ginger

VEGETABLE KORMA (V) A selection of fresh vegetables cooked in a mildly spiced sauce with coconut and almonds

SERVED WITH Basmati rice, onion bhaji, naan bread and mango chutney

World Buffet - Chinese

SZECHUAN CHICKEN Tender pieces of chicken breast stir fried in a spicy tomato sauce with spring onion, water chestnuts, mushrooms and beansprouts

VEGETABLES IN BLACK BEAN SAUCE (V) Pak choi, bamboo shoots, onion, carrot and peppers stir fried with egg noodles and black bean sauce

SERVED WITH Egg fried rice, mini vegetable spring rolls and prawn crackers

World Buffet - Thai

THAI RED CHICKEN CURRY Tender pieces of chicken breast cooked in a spicy sauce with coconut milk, lemongrass, chilli, ginger and lime leaves

VEGETABLE NOODLES (V) Egg noodles stir fried with spring onion, chilli, garlic, beansprouts, soy sauce, egg and coriander

FILO TIGER PRAWNS Succulent tiger prawns wrapped in filo pastry with a sweet chilli sauce

SERVED WITH Lemongrass, chilli and coriander rice

World Buffet - Mexican

CHILLI CON CARNE Prime minced beef, onions, chilli and kidney beans cooked in a rich tomato sauce

SPICY MIXED BEAN AND VEGETABLE CHILLI A mixture of beans cooked in a spicy tomato sauce with onions, courgette, sweetcorn and peppers

SERVED WITH Tortilla breads, tacos, guacamole and tomato salsa

World Buffet - Greek

LAMB MOUSSAKA Prime minced lamb baked in a tomato sauce with garlic, onions, oregano and layers of aubergine and topped with a creamy cheese sauce

CHICKEN SOUVLAKI Succulent pieces of grilled chicken breast marinated in olive oil, lemon, oregano and garlic, served on a skewer

GREEK SALAD Feta, tomato, cucumber, olives, red onion and olive oil

SERVED WITH Houmous, taramasalata, tzatziki, flat breads and olives

*"First we eat,
then we do everything else."*

- M.F.K. Fisher

Please Note: Food imagery is for illustration purposes only

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