



M I L S O M[®]
CATERING

Hengrave Hall Sample Menus

Milsom Catering are delighted to join forces with Hengrave Hall to offer you, your family and friends a day to remember.

Our part is to guide you through the many options available for your wedding breakfast. We can help you plan the finer details of your special day and give you the benefit of our professional team.

Whatever your requirements you can be assured of our best attention at all times.

If you would like allergy information regarding this menu please contact the events office

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Canapés selection

£5.25 per person, please select 4 canapés

Cold

House smoked salmon on granary bread
Inside out smoked duck, cucumber, spring onion and hoi sin
Thai marinated tiger prawn on spoons
Goats cheese and beetroot sesame seed cone (V)
Bang Bang chicken
Marinated Queenie scallops on apple and fennel slaw
Cherry vine tomato, buffalo mozzarella and basil (V)
Truffled mushroom and Roquefort crostini (V)
Halibut and mango ceviche
Rock oysters on ice with shallot vinegar
Cornish brie and chutney on crostini with bacon
Choux bun with dill cream cheese, asparagus and smoked trout
Parma ham, melon and soft goats cheese
Avocado and mango nori roll with pickled ginger
and sesame seeds (V)
Soft boiled quails egg, pea humous and celery salt (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish
Fish and chips in paper cones
Bangers and mash
Steamed prawn dumpling, sweet soy dip
Mini lamb tikka, mint and cucumber yoghurt and tabbouleh
Wild mushroom tart, quail egg, hollandaise (V)
Spinach and feta parcel (V)
Malaysian chicken satay, dipping sauce
Pork and apple slider
Mini hotdogs, Dijon mustard
Spinach and onion pakora (V)
Cocktail sausage roasted in grain mustard and honey
Chilli dog 'en croute'

£4.50

Crudités, olives, taramasalata, humous, flat bread and breadsticks
on the table when sitting, great when speeches are first

Starters

Char grilled asparagus with poached egg hollandaise (V)
Parmesan and pine nut salad

Open ravioli of asparagus (V)
peas, broad beans, tomato and goats cheese

Bucklesham asparagus used during May and June

Roasted beetroot, Gruyère and marjoram tart (V)
balsamic, rocket and pine nuts

Gravadlax of salmon
beetroot, salmon caviar, citrus beurre blanc

Tian of poached salmon, smoked salmon and shrimps
dill and caper dressing

Goats cheese mousse and beignet (V)
beetroot fondants, hazelnut, candy beet and red chicory

Cumin roasted butternut squash spring roll (V)
tabbouleh, mint yoghurt and pomegranate

Trio of melon macerated in elderflower
with Parma ham, sweet sherry vinegar dressing

Ham hock and vegetable pressing
piccalilli, herbs and crostini

Watermelon and crab claw salad
avocado and pickled radish

Tiger prawn ravioli in lime and coriander
vegetable ribbons, black sesame, Thai flavours

The following dishes are exclusive to Hengrave Hall

Salad of smoked duck breast with leg croquette
orange, pomegranate and rocket

Potted salt beef, horseradish and black pepper
beetroot, gherkin and pickled mustard seeds

Seared scallops and chorizo
cauliflower, apple and parsley

Smoked halibut and courgette lasagne
fennel, orange and dill salad
dill mustard mayonnaise

Beef carpaccio
golden raisins, pickled turnip, crouton and watercress

Poached lobster salad with prawn Marie Rose
crispy capers (£10.25 supplement)

Main courses

Breast of free range duck with black pepper rosti
pak choi, butternut squash and duck jus

Steamed lamb and vegetable pudding
creamed potato, baby braised cabbage and roasted carrot

Breast of free range duck breast with black pepper rosti
Pak choi, butternut squash and duck jus

Whole roast fillet of British beef (£8.50 supplement)
horseradish and Manchego croquette, cauliflower purée
chard, beetroot and jus

Dartois of chicken
crushed new potato, spinach, tomato and girolle velouté

Fillet of British beef 'Wellington' (£8.50 supplement)
dauphinoise potato, shallots, fine beans and Madeira jus

Apricot stuffed Dingley Dell pork loin and pork belly
mashed potato, savoy cabbage, cherry vine tomato
mini caper and red wine jus

Fish dishes

Fillet of sea bass and sea trout 'en croute'
dauphinoise, leaf spinach, Champagne and chive sauce

Pan fried fillet of cod with leek brandade
baby leeks, mushroom and shrimp velouté
butter sauce

The following dishes are exclusive to Hengrave Hall

Roast Sirloin of British beef, featherblade beignet
dauphinoise, shallot purée, asparagus, butternut squash
black pepper jus

Breast of Norfolk chicken with bacon and onion boudin
rosti potato, clapshot, spinach and baby leeks

Rump of lamb on smoked aubergine puree
gramolata crush, courgette, olive and pimento

Dingley Dell pork tenderloin with maple syrup shoulder
fondant potato, golden raisin and apple purée, spinach

Rack of English lamb
dauphinoise potato, asparagus, baby spinach
and roasted baby onion

Poached fillet of lemon sole
crab and bacon potato cake, crushed peas, cherry tomato
lobster and champagne velouté

**During June and July rump and rack of lamb will carry a supplement
of £2.00 and £3.50 per person due to the annual price rise of spring
lamb**

Vegetarian dishes

Baked gnocchi layered with courgette and mushroom (V)
tomato sauce and cheese glaze, served with a frisée, tomato
pine nut, radish and red onion salad

Char roast aubergine cannelloni (V)
filled with a spinach, feta, pine nut and herb stuffing
on a bed of polenta with tomato sauce

Courgette, red pepper and tomato Charlotte (V)
with goats cheese, spiced potato barrels, rocket pesto
tomato chutney

Butternut squash ravioli (V)
spinach, tomato velouté and courgette tagliatelle

Field mushroom, red onion, root vegetable 'en croute' (V)
dauphinoise potato, creamed spinach, Choron sauce

Asparagus and leek risotto (V)
confit of leek, roasted cherry tomato with a poached egg

Smorgasbord main course £10.00 inc vat pp supplement
(Minimum 75 people)

Decorated meats and fish

Whole roast decorated turkey
Roast sirloin of British beef
Honey baked gammon
Whole poached salmon and cucumber with crevettes
Dressed crab in shells
Gravadlax of salmon
Marinated scallops in orange and lemon
Vegetable quiches

Selection of salads

Coleslaw
Tomato, mozzarella and red onion
Mixed leaf
Cucumber
Truffled mushroom and pasta
Beetroot, apple, walnut and chicory
Mixed bean, spring onion, fennel and radish
Tabbouleh
Watermelon, feta, mint and red onion
New potato, spring onion and chive

Horseradish, English mustard, cranberry, mayonnaise
Marie Rose, vinaigrette, sweet mustard mayonnaise

Minted new potatoes

Desserts

Strawberry 'pavlova'
passion fruit and raspberry sauce

Lemon tart
blueberry compote, Chantilly cream

White chocolate and raspberry ripple cheesecake
confit orange, pistachio sable, strawberry ice-cream

Salted caramel chocolate brownie
caramel ice-cream, hazelnut brittle

Individual apple and blackberry crumble tart
vanilla ice-cream and English custard

Passion fruit delicé
mango and pineapple salsa, coconut and coriander

For those that cannot decide on just one dessert a trio of
desserts is a popular choice

We have created 3 balanced combinations
£3.25 supplement per person

Apple and blackberry
Apple crumble
Blackberry cheesecake
Vanilla ice-cream

Peach Melba
Raspberry ripple cheesecake
Peach jelly
Bakewell tart

Chocoholic
Salted caramel brownie
Milk chocolate mousse
Chocolate ice-cream

The following dishes are exclusive to Hengrave Hall

Elderflower panna cotta
summer berries, minted shortbread

Apricot, peach and almond Bakewell tart
raspberry compote, apricot ice-cream

Black cherry and Kirsch torte
coffee ice-cream, black cherry gel

Lemon mousse
fresh raspberries and meringue

Coffee and chocolates

Menu price £51.00

Price per person for 3 course menu and coffee and chocolates
Your price also includes the provision of white table linen, crockery, cutlery,
glassware and service of both the food and wine

All main course dishes are served complete with their own vegetables and potatoes.
Extra vegetables and potatoes are available at £2 per person extra.

Cheese as an extra course

Cheeseboard per table £87.50 – to cater for 10
please choose 3 - Stilton, Cheddar, Gubeen, Tunworth,
Tymshoro, Cashel blue, Wensleydale
served with celery, grapes and apple with biscuits

Truffled Waterloo £8.25
celery and walnut salad, truffled honey

Warm crottin goats cheese £8.25
pear and vanilla purée, walnut bread

Selection of cheese petit four £4.50
Truffled brie beignet
Manchego and Jabugo ham toastie
Parmesan beignet

Evening Food

We offer a wide range of evening food options for your wedding, providing everything from a fish and chip gondola, to a full evening BBQ complete with hog roast, burgers, and sausages.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind.

We recommend you cater for all your evening guests plus 75% of day guests

Evening finger buffet - £19.50

Choose 4 sandwich items

Traditional Sandwiches

Ham and mustard
Tuna and sweetcorn
Egg and cress (v)
Cheese and pickle (v)
Beef, horseradish and watercress

Modern sandwiches

Pastrami, gherkin, cheese and mustard mayo sub
Cajun chicken wrap
Smoked salmon and cream cheese bagel
Roast pepper, feta, humous and rocket wrap (v)
Smoked chicken Caesar wrap

Cold

Pork pie, Scotch egg and charcuterie
with French bread, gherkin, onions and chutney

Choose 6 hot items

Mini pizza (V)
Fish cakes with tartar sauce
Szechuan peppered squid tempura with coriander and lime salsa
Chicken satay with dipping sauce
Vegetable spring roll (V)
Red onion bhaji, tzatziki (V)
Sesame prawn toast

Peking duck spring roll
Pork belly fritters, apple sauce
Chilli beef empanada
Chicken samosa
Cranberry and brie wonton (V)
BBQ chicken wings
Fried Camembert, Cumberland sauce

Evening informal BBQ - £22.50

(Minimum 100 guests)

May - September

Whole Suffolk pig, spit roast
sage and onion pork stuffing

All served with apple sauce, relish, ketchup,
Branston pickle, piccalilli, mayonnaise, pickled onions,
gherkins, English mustard

(Or for numbers less than 100
Pulled BBQ shoulder of pork)

Spiced potato wedges, crème fraîche

Beef burgers
Proctors Suffolk Pride sausages and onions
Vegetable and halloumi kebabs
Vegetarian sausages

Coleslaw
Green salad
Tomato, mozzarella and red onion salad

Buns and rolls

Hog roast - £14.50 per person

(Minimum 100 guests)

May - September

A good alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast
sage and onion pork stuffing

Spiced potato wedges, crème fraîche
Buns

Coleslaw
Green salad
Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Loin of Suffolk pork buns- £12.50 per person

Available during the winter months for indoor service instead of a hog roast outside. It is also a great option for smaller weddings with less than 100 guests to cater for

Roast loin of pork
sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns
Coleslaw
Green salad
Tomato, mozzarella and red onion
Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Paella-£7.75 per person
Maximum 100 guests

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento
cooked in front of your guests

Chilli and rice-£7.75 per person
Maximum 100 guests

Served with guacamole, sour cream, cheese, salsa, and tortilla chips

**For the two options below we suggest catering for all of your guests. You can
select just one or maybe mix and match two or three for your guests to enjoy.**

Gondolas-£7.50 per gondola

Scampi
Chipolatas
Fish
Sticky BBQ chicken wings
Mini burgers, relish, cheese
Fried brie and cranberry
Giant chilli cheese dog

All served with a choice of fat chips, wedges or skinny fries
and sauces

Filled Baps-£6.50 per bap

Bacon
Suffolk pride sausages
Fish finger and tartar sauce with crushed peas
Roasted pepper and goats cheese
Jumbo hot 'chilli' dog, onions and Frenchie's mustard

On their own or with cones of fat chips at £1.25 per cone

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please.

(Please note we cannot mix boards)

Cheeseboard for 50 guests £440

a selection of whole and cut cheeses, fruit, chutney and biscuits

Meat platter for 50 guests £440

pork pie, Scotch egg and charcuterie with French bread,
gherkins, onions and chutney

Seafood platter for 50 guests £500

smoked fish, prawns, oysters, marinated fish, shrimps
with mayonnaise, seafood sauce, lemons

Chocolate Fondue Fountain - £500.00

With a waiter to help your guests get the most out of the fountain

Fountains of warm cascading Belgian chocolate

served with strawberries, banana, Chinese gooseberries, pineapple, cookies,
Turkish Delight, fudge, donuts and marshmallows

All prices include VAT @ 20%