CARR BANK
WEDDING VENUE

MENU BOOK

Wedding breakfast, canapés, evening food

Print copy · Kitchen & couples

Dietary key V vegetarian VG vegan GF gluten free

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NOTES FOR COUPLES

- Pick up to two favourites for each course of your wedding breakfast: starters, mains and desserts.
- Happy to adjust a dish where we can; bespoke extras may add a little to the cost.
- Vegetarian and vegan options are usually included at no extra charge. Vegetarian, vegan and gluten-free dishes are marked; we'll take care of other allergies at your planning meeting.
- Evening food is one style for everyone: buffet, BBQ or Pizza Kitchen, with Late Night Toasties if you fancy them later.

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The Canapés

A SELECTION OF MODERN FAVOURITES

Mini Tacos
Lightly spiced pulled beef or chicken, salsa and guacamole

Smoked Salmon Blini
Sour cream, finely cut shallot and dill

Risotto Bombs (V)
Crisp risotto and mozzarella, salsa dip

Mini Savoury Tartlets
Bite-sized tartlets, classic and seasonal fillings

Goats Cheese Tartlet (V)
Caramelised onion and thyme

Mini Yorkshire Puds
Rare beef, horseradish cream and micro herbs

Beetroot Stacks (V)
Layered beetroot, whipped feta and candied walnut

Mini Sausage Rolls
Puff pastry and minced pork

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The Grazing Board

LAID FOR THE ROOM TO SHARE

ARTISAN BREADS	A SELECTION TO SHARE	THE FINISHING TOUCHES
Artisan breads	Cured meats	Hummus
Roasted garlic	Selection of cheeses	Nuts and crackers
Extra virgin olive oil	Marinated olives	Seasonal accents
Balsamic glaze	Fresh and dried fruit	

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The Wedding Breakfast Menu

Starters

Roast Tomato Soup (V)
Roasted tomatoes, fresh herbs and bread rolls

Chicken Liver Pâté
Brandy pâté, red onion chutney and toasted artisan bread

Butternut Squash Soup (V)
Crispy sage and apple croutons

Bruschetta (VG)
Piccolo tomato, red onion and basil

Melon & Parma Ham
Fresh figs and raspberry vinaigrette

Gruyère Tart (V)
Red onion and Gruyère in savoury pastry

Stuffed Mushroom (V)
Portobello, shallot, garlic and Parmesan

Smoked Haddock Fishcakes
Breaded smoked haddock and mozzarella, tartare and rocket

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The Wedding Breakfast Menu

Mains

Pan Roasted Chicken
Creamy mash, seasonal vegetables and chicken jus

Butternut Squash & Sage Ravioli (V)
Sage butter, Parmesan and toasted hazelnuts

Slow Cooked Lamb Shank
Roast potatoes, seasonal vegetables and red wine jus

Spicy Cauliflower & Spinach Pie (VG)
Roast potatoes, seasonal vegetables and vegan gravy

Steak & Ale Pie
Wholegrain mustard mash, minted mushy peas and onion gravy

Slow Roasted Pork Belly
Roast potatoes, seasonal vegetables and cider jus

Wild Mushroom Risotto (V)
Creamy wild mushroom risotto, Parmesan and fresh herbs

Crispy Haddock Fishcake
Crushed potatoes, seasonal vegetables and tartare sauce

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The Wedding Breakfast Menu

Desserts

Apple Tart
Vanilla ice cream and raspberry coulis

Salted Caramel & Honeycomb Cheesecake
Salted caramel ice cream and honeycomb

Fudge Cake
Vanilla ice cream and chocolate sauce · VG available

Carrot Cake (GF)
Vanilla ice cream and caramel sauce

Chocolate Brownie
Salted caramel ice cream and chocolate sauce

Passion Fruit & Lime Cake
Raspberry sorbet and fresh berries

Strawberry & Prosecco Cheesecake
Vanilla ice cream and strawberry Prosecco sauce

Lemon Meringue Tartlet
Lemon sorbet and raspberry coulis

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The Traditional Buffet Menu

CLASSIC FAVOURITES, FRESHLY PREPARED

Miniature Quiche Selection
Cheese, onion & chive · mushroom & cheddar

Mini Pie Selection
An assortment of bite-sized savoury pies

Assorted Pizza
Margherita (V), pepperoni, ham and mushroom

Vegetable Spring Rolls (VG)
Crisp vegetable rolls with sweet chilli sauce

Chicken Goujons
Whole breast, light breadcrumb

Scotch Egg
Seasoned pork sausage around egg, breadcrumbed

Seasoned Wedges (V)
Seasoned potato wedges

Pork Pie
Seasoned pork in savoury jelly, crisp pastry

Sausage Roll
Puff pastry and minced lean pork

Giant Salad (VG)
Lettuce, tomato, cucumber, red onion and house dressing

FINGER SANDWICHES

Choose three fillings from the Sandwich Buffet menu

DESSERTS

Assorted cream cakes

Mini chocolate éclairs, fruit scones, Black Forest muffins, carrot cake, chocolate brownies, custard slices and American-style cheesecakes

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The Premium Buffet Menu

A SELECTION OF MODERN FAVOURITES

Falafel Bites (VG)
Chickpea and herb falafel, red pepper and coriander

Chicken Gyoza
Chicken and vegetable dumplings, light crisp dough

Mac & Cheese Bites (V)
Creamy macaroni cheese in a crisp crumb

Mini Savoury Tartlet Selection
Classic and seasonal fillings

BBQ Chicken Wings
Chicken wings in a smoky BBQ marinade

Indian Snack Selection (GF)
Vegetable samosas, onion bhajis and spiced pakoras

Jalapeño Bites (V)
Cream cheese filled jalapeños in a crisp crumb

Brie Bites (V)
Melted brie in a crisp crumb

FINGER SANDWICHES

Choose three fillings from the Sandwich Buffet menu

DESSERTS

Mini doughnut wall

Assorted mini doughnuts with strawberries, melted chocolate and dipping sauces

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The Sandwich Buffet Menu

WHITE AND BROWN THICK-CUT BLOOMER

Chicken Tikka
Chicken breast in tikka sauce

Chicken Mayonnaise
Diced chicken in creamy mayonnaise

Cheese & Spring Onion (V)
Mixed cheeses, mayonnaise, onion and spring onion

Ham & Cheese
Sliced ham with cheddar

Tuna Mayonnaise
Flaked tuna in thick creamy mayonnaise

Soft Cheese & Cucumber (V)
Soft cheese with cucumber crunch

Coronation Chicken
Sliced chicken, apricot and sultana in coronation mayonnaise

Egg Mayonnaise (V)
Chopped egg in mayonnaise

DESSERTS

Assorted cream cakes

Mini chocolate éclairs, fruit scones, Black Forest muffins, carrot cake, chocolate brownies, custard slices and American-style cheesecakes

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The BBQ Sharing Platter

BUILT FOR THE TABLE

CHICKEN SELECTION

Fiery Wings
Hot and smoky marinade

Sticky BBQ Wings
Sticky BBQ glaze

Chipotle Chicken Thighs
Tender thighs in chipotle marinade

BBQ FAVOURITES

Garlic Chicken Skewers
Chargrilled, garlic and herbs

Southern Fried Goujons
Crispy chicken goujons

Jalapeño Bites (V)
Cream cheese jalapeños in a crisp crumb

TO SHARE

Seasoned Fries
Crispy seasoned fries

Mac & Cheese
Creamy macaroni cheese with a golden top

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The Pizza Kitchen

NEAPOLITAN-STYLE · COOKED UNDER FIRE

SERVED TO YOUR GUESTS IN CARR BANK BOXES

Margherita (V)
Tomato, mozzarella and fresh basil

Pepperoni
Tomato, mozzarella and pepperoni

Ham & Mushroom
Tomato, mozzarella, ham and mushrooms

BBQ Chicken
BBQ base, mozzarella, chicken and red onion

Goats Cheese & Caramelised Onion (V)
Tomato, mozzarella, goats cheese and caramelised onion

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The Late Night Toasties

HOT FROM THE PRESS

SERVED TO YOUR GUESTS IN CARR BANK BOXES

Cheese & Onion (V)
Mature cheddar and sliced onion

Ham & Cheese
Sliced ham and mature cheddar

Tuna Melt
Tuna mayonnaise and melted cheddar

BBQ Chicken & Cheese
BBQ chicken, red onion and cheddar

Goats Cheese & Caramelised Onion (V)
Goats cheese and caramelised onion

Cheese & Tomato (V)
Mature cheddar and sliced tomato