

Wedding menus

Canapés

£3.20 Per person per item

Minimum of 2 items

Garlic & Chilli Prawn,
Mayonnaise, Ciabatta Crouton

Tomato & Basil Bruschetta (V/VE)

Slow-cooked Beef, Pickled Carrot

Pork Sausage Roll, Poppy Seed

Duck Leg Bon Bon, Hoisin Sauce

Brie & Onion Marmalade Filo Tart (V)

Crispy Chicken, Garlic or Paprika Mayonnaise

Mushroom Arancini (V/VE*)

Smoked Salmon or Avruga Caviar Blini,
Dill Cream Cheese

Cheese Scone, Tomato Chutney, Cream Cheese (V)

Basil Arancini (V/VE*), (N)

(N) Contains nuts • (V) Vegetarian
(VE) Vegan • (VE*) Can be made vegan



Starters

Ham Hock,
Quail Egg, Pea Shoots, Piccalilli, Brioche

Slow-cooked Maple-glazed Pork Belly,
Celeriac Remoulade, Crackling, Chimichurri

Smoked Haddock Fishcake,
Poached Hen Eggs, Spinach, Caper Berries, Hollandaise Sauce

Confit Chicken Leg Terrine,
Homemade Chutney, Sourdough, Watercress

Quicke's Mature Cheddar Croquette,
Sundried Tomatoes, Mushroom Ketchup, Peashoots (V)

Goat's Cheese and Caramelised Onion Tart,
Balsamic, Rocket (V)

Heritage Tomato Salad (available April – September),
Buffalo Mozzarella, Ciabatta Croutons, Black Olive, Basil (V/VE*)

Soup (see soup menu)

Charcuterie,
Cured Meats, Cornichon, Capers, Olives, Shaved Cheese

Dill Cured Salmon + £3.00,
Apple & Fennel Salad, Sour Cream, Salmon Caviar

Crab Tian + £6.00,
Cucumber, Tomato, Watermelon

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Soups

Broccoli & Stilton Soup,
Crème Fraiche (V)

Carrot & Coriander Soup,
Toasted Seeds (V/VE)

Curried Parsnip & Apple Soup,
Parsnip Crisps (V/VE*)

Leek & Potato Soup,
Crispy Potatoes (V/VE*)

Mushroom Soup,
Truffle Popcorn (V/VE*)

Tomato Soup,
Croutons, Basil Oil (V/VE*)



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Mains

Chicken Supreme,

Potato Gratin, Creamy Leeks, Oyster Mushroom, Madeira Jus

Braised Beef Feather Blade,

Shallot Puree, Fondant Potato, Cherry Tomato, French Beans, Red Wine Jus

Roasted Stone Bass Fillet,

Pea Risotto, Spinach, Crispy Mussels

Roasted Chicken Breast,

Garlic & Thyme Roast Potatoes, Caramelised Root Vegetables, Savoy Cabbage, Yorkshire Pudding, Jus

Gnocchi,

Wild Mushrooms, Gran Levanto, Pesto, Spinach (V/VE*)

Sticky Sesame Cauliflower,

Pickled Carrot, Spring Onion, Rice (V/VE)

Wellington,

Roasted Vegetable Wellington, Salsa Verde, New Potatoes, Kale (V/VE*)

Confit Duck Leg, Gratin Potato, Carrot Purée, French Beans, Green Peppercorn Sauce

Slow Roasted Lamb Shoulder + £4.00, Honey Glazed Root Vegetables, Mashed Potato, Caramelised Carrot Purée, Jus

Poached & Roasted Beef Striploin + £4.00,

Served Medium – Rare, Garlic & Thyme Roast Potatoes, Caramelised Root Vegetables, Savoy Cabbage, Yorkshire Pudding, Jus

Additional accompaniments (served per table)- £2 per person per item

Broccoli (V/VE)

Kale (V/VE)

Buttered New Potatoes (V/VE*)

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Desserts

Sticky Toffee Pudding,
Caramel Sauce, Clotted Cream Ice Cream (V)

Berry Pavlova, (available May – September) Meringue, Chantilly Cream, Seasonal Berries, Mint, Raspberry Sorbet (V)

Tropical Pavlova, (available October – April)
Meringue, Chantilly Cream, Exotic Fruits, Passionfruit & Prosecco Sorbet (V)

Vanilla Crème Brûlée,
Milk Chocolate Dipped Viennese Biscuit (V)

Dark & White Chocolate Brownie,
Pineapple & Mango Salsa, Mango Sorbet(V)

Lemon Meringue Tart,
Crème Fraiche, Raspberry Sorbet (V)

Banoffee,
Caramel Panna Cotta, Honeycomb, Banana Ice Cream (V)

Vanilla Cheesecake, Chocolate Crumb, Salted Caramel Ice Cream (V)

Dark Chocolate Fondant + £1.00, White Chocolate Crumb, Baileys or Coffee Ice Cream (V)

Selection of 4 artisan cheeses + £5.00,
Chutney, Quince Jelly, Biscuits, Grapes (V*)

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Vegan/Plant Based Menu

Canapés 3pp

Tomato & Basil Bruschetta
Basil Arancini
Mushroom Arancini
Moving Mountain Sausage Roll
Cheese Scone, Tomato Chutney

3 Course Meal

Starters

Soup (see soup menu)

Tomato Salad (available April – September),
Ciabatta Croutons, Black Olive, Basil, Balsamic

Beetroot Tartare, Granny Smith Apple, Walnuts, Orange,
Chicory (N)

Main Courses

Wellington, Roasted Vegetable Wellington, Salsa Verde,
New Potatoes, Kale

Nut Roast, (available if meat option is roast)
Garlic & Thyme Roast Potatoes, Caramelised Root Vegetables, Savoy
Cabbage, Yorkshire Pudding, Gravy

Sticky Sesame Cauliflower,
Pickled Carrot, Spring Onion, Rice

Gnocchi,
Wild Mushroom, Spinach, Basil Pesto



Desserts

Sticky Toffee Pudding,
Toffee Sauce, Vanilla Ice Cream

Apple & Blackberry Crumble,
Vanilla Ice Cream

Chocolate & Hazelnut Brownie,
Raspberry Sorbet (N)

Evening Food – Modest – £15.95pp

Moving Mountains Burger, Sourdough Bun, Burger Relish,
Chunky Chips

Moving Mountains Hot Dog, Pretzel Roll, Mustard, Chunky
Chips

(N) Contains nuts



Children's Menu

Canapes / Nibbles – £4.00

Choose 2

Melon & Grapes

Cheddar & Cherry Tomatoes

Cheddar & Pineapple

Sausage Roll

Wedding Breakfast – £27.95 per person

Choose one starter, main and dessert to serve to all your young guests. Vegetarians and other dietary requirements will be catered for separately.

Starters

Crudités & Hummus (V)

Tomato Soup (V)

Cheesy Garlic Bread (V)

Mains

Panko Breaded Chicken Breast, Chips, Peas

Sausage with Mashed Potato, Peas, Gravy

Fish Goujons, Chips, Peas

Margherita Pizza, Rocket (V)

Tomato Penne Pasta, Cheese (V)

*Children's roast available if selecting adult's roast chicken or beef

Desserts

Fruit Salad (V)

Jelly & Vanilla Ice Cream

Chocolate Brownie & Vanilla Ice Cream (V)

Chocolate Chip Cookie & Vanilla Ice Cream (V)

(N) Contains nuts • (V) Vegetarian • (VE) Vegan • (VE*) Can be made vegan



Barbeque & Feasting Table

Barbecue – £35 per person

(Minimum 50 guests)

The barbecue can be served all year round but whether it is cooked outside on the barbecue or inside in the kitchen, will be weather dependent.

Beef Burgers

Sausages

Lime & Coriander Salmon Skewers

Vegetable & Halloumi Skewers

Potato & Spring Onion Salad, Tomato, Pesto & Rocket Salad

Brioche Buns, Caramelised Onions Relish, Mustard, Mint &

Cucumber Yogurt

Strawberries & Cream Chocolate Brownie Bites

Feasting table – £34.95 per person

(Minimum 50 guests)

Honey Roasted Ham

Pork Pies

Sausage Rolls

Vegetarian Quiches

Falafel Bites

Meat & Cheese Platter

Baked Camembert, Coleslaw, Potato Salad, Marinated Olives,

Crudités

Tortilla Chips, Bread Sticks, French Baguettes

Chef's Selection of Accompanying Dips

Strawberries & Cream Chocolate Brownie Bites

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Evening Food

Choose one selection from the options below.
Dietary requirements will be catered for separately.

Modest evening buffet – £15.95 per person Minimum 20 guests

Choose 1 burger:

Breaded Haddock, Brioche Bun, Tartare Sauce
Cajun Chicken Breast Burger, Brioche Bun, Paprika
Mayonnaise
6oz Beef Burger, Brioche Bun, Burger Relish
Moving Mountains Burger, Brioche Bun, Burger Relish
Moving mountains Hot Dog, Pretzel Roll, Mustard

Choose 1 fried item:

Chunky Chips
Skinny Fries
Sweet Potato Fries (+£1.00 supplement per person)
Hash Browns

Choose 1 Side:

Coleslaw
Corn On The Cob
Tomato & Rocket Salad
Gherkins, Tomato & Cheese Slices

Moving Mountains Burger is the vegetarian option and is served with the same accompaniments as your choice from above.

Food stations – £19.95 per person Minimum 50 Guests

Cheese & Charcuterie

Cheeses, Cured Meats, Chutney, Quince Jelly, Grapes, Cornichon, Capers,
Olives, Homemade Bread, Biscuits



Hog Bap, choose from:

Pulled Pork, Brioche Bun, Apple Sauce, Crackling, Coleslaw,
Stuffing, Chunky Chips

Chipotle BBQ Pulled Pork, Brioche Bun, BBQ Sauce, Gherkins,
Crispy Onions, Coleslaw, Sliced Cheese, Chunky Chips

Taco

Cajun Pulled Chicken, Tortilla Shells, Tomato Salsa, Guacamole,
Soured Cream, Cheese, Mexican Rice, Tortilla Chips, Lettuce,
Onions, Jalapenos, Bell Peppers

Grill

Sausages, 6oz Burgers, Brioche Buns, Chips, Coleslaw, Cheddar
Cheese, Tomato Salsa, BBQ Sauce, Gherkins, Caramelised
Onions, Lettuce, Tomatoes

Greek Mezze

Lamb Kofta, Falafels, Pitta Bread, New Potato Salad,
Greek Salad, Tzatziki

Grazing

Honey Roasted Ham, Sausage Rolls, Vegetarian Quiches,
Coleslaw, Marinated Olives, Crudites, French Baguettes,
Chef's Selection of Accompanying Dips

Mac & Cheese

Mac & Cheese, Bacon Bits, Crispy Onions, Tomato & Rocket
Salad, Garlic Ciabatta

Add a topping (+£5.00 supplement per person), choose from:

Cajun Pulled Chicken
Chipotle BBQ Pulled Pork
BBQ Jackfruit

Extras

Bacon or Sausage Baps – £8.95 per person (minimum 20
guests)

Midnight room service cheese or charcuterie boards – £19.95
per person



Food Trucks – £250 fee to Berwick Lodge

Although we pride ourselves on the ease of our all-inclusive wedding offering, we also believe in personalisation and flexibility. Therefore, couples are welcome to forgo Berwick's delicious evening catering and instead hire their own self-contained catering van or food truck of choice – think Neapolitan pizza; pie & mash; crêpes; hog roasts... the list is endless!

Need some inspiration?

We are biased that vherbalkitchen is the best food truck in the world. However, for more choice and inspiration, Together are the UK's leading platform for booking street food, connecting you with local and independent suppliers.

Kindly note, in addition to your food truck cost (payable directly to your supplier of choice), a flat fee of £250 will be payable to Berwick Lodge. The supplier you choose must be self-contained and therefore, will not require access to the inside of Berwick Lodge, or any Berwick staff, crockery, cutlery etc. The company must be able to remove their own rubbish, however, we are happy to provide electric at no additional cost.



Additional Food

Sorbet course

£4.95 per person

Mango
Blood Orange
Lemon
Passionfruit & Prosecco

Petit Fours

£5.95 Per person for truffles

£8.95 Per person for homemade selection

Chocolate Truffle
Macaroon (N)
Pâte De Fruit

Cheese Course

£18 per person

A fine selection of cheeses, biscuits, chutney

Cheese Tower

Please speak with the team for cheese options & pricing

If bringing your own cheese tower, Berwick Lodge will supply accompaniments - £5.95 per person

Fruit, chutney, crackers, French baguette, grapes & figs for decoration

