



## WEDDING BUFFET – SAMPLE MENUS

Includes Café du Monde Coffee / Eilles Tea and shortbread biscuit

Prices included with Wedding Package  
[minimum 15 guests]

### COLD BUFFET

Selection of finger sandwiches:

Egg and cress mayonnaise  
Smoked salmon and dill cream cheese  
Coronation chicken  
Roasted pepper, hummus, rocket  
Cheddar and onion chutney

Chicken Caesar salad cups

Smoked salmon and cream cheese blinis

Selection of vol-au-vents:

[Prawn Mary Rose -or- Coronation chicken -or- Egg mayonnaise and cress]

Scotch egg halves

Quiche:

[Sun-blush tomato and pesto -or- Bacon, sausage and red onion -or- Brie and cranberry]

---

### HOT BUFFET

Sausage and caramelised onion rolls  
Mini samosas V  
Cauliflower wings, bang bang sauce  
Panko coconut shrimp, sweet chilli sauce

Pulled pork bonbons, apple sauce  
Breaded brie and cranberry dip  
Seasoned potato wedges, BBQ dip  
Chicken goujons

---

### DESSERTS

Chocolate tarts

Warm chocolate chip cookies

Selection of sweet-filled donuts:

[Strawberry jam -or- Custard -or- Hazelnut chocolate ganache]

Mini apple parcels

For events that do not meet the minimum guest requirement, please speak with The Bell team, who can tailor a bespoke package for your gathering



## WEDDING BREAKFAST - SAMPLE MENUS

Packages includes Harvey & Co Sourdough and whipped butter  
Café du Monde Coffee / Eilles Tea and shortbread biscuit  
[minimum 8 guests]

### MENU A

Butternut squash soup V  
Parmesan and pesto crouton

Chicken supreme GF  
Wild mushroom and tarragon mousse, Chateau potatoes,  
Chantenay carrots, spinach, red wine jus

Blackcurrant cheesecake  
Cassis anglaise, honey tuile



### MENU B

Dingley Dell ham hock rillettes GF  
Dijonnaise dressing, pickled radish and carrot, pea shoots

Roasted cod fillet GF  
Dill crushed new potatoes, carrot and courgette ribbons  
dill cream sauce

Baked lemon tart  
Crème Chantilly, raspberry coulis



### MENU C

Soused mackerel fillet GF  
Beetroot purée, baby carrots, radish, chive oil

Slow-cooked Jacobs ladder [rib of beef] GF  
Dauphinoise potato, spinach carrot battons,  
red wine jus

Mango parfait  
Passionfruit glaze

For events that do not meet the minimum guest requirement, please speak with The Bell team, who can tailor a bespoke package for your gathering