

Luxe Menu



GOSFIELD HALL

Food & Drink
Spring / Summer





We understand the importance of great food and seamless meal service on your special day. Our substantial experience in wedding catering has allowed us to develop sumptuous menus, ideally suited for large wedding banquets, that your guests will be talking about for years to come. What's more, we employ our very own experienced team of specialist chefs and catering staff allowing us to ensure the highest standards of catering on your wedding day - without fail.

Our ethos: local, fresh & home-made

We strive to provide food that is homemade by our chefs in our kitchens from fresh ingredients, sourced, where possible, from local producers & suppliers. We are located in a beautiful part of the world and we aim to support local businesses that produce quality ingredients; this in turn ensures that our catering continues to exceed our guests' expectations.

How our menus work

As standard, the wedding breakfast includes a set meal, consisting of a starter, a main course and a dessert, chosen for your guests from the menus enclosed. Tea and coffee served with delicious homemade petit fours is also included in the menu price. You will also need to choose your desired welcome drinks, canapés, meal & toast wines and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional options or courses marked with ♦ that will incur a supplementary cost. Alternatively, talk to your Personal Wedding Manager if there is specific food or drink that you have in mind for your special day.

Special requirements & allergies

All of our dishes can be adapted to be gluten free and we can cater for specific dietary requirements providing these meals are pre-ordered. We have delicious vegetarian (v) and vegan (Ve) options and if you have guests who would prefer something from these menus, you can, of course, substitute your meal choice with an alternative starter and main course - just let us know the appropriate numbers. We understand the severity of allergens and food intolerances and the effects they may cause. Unfortunately, we cannot guarantee that cross contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes then please consult the office or your Personal Wedding Manager who will happy to help and advise.

What to do next

As you read through the mouth-watering food & drink options, make a note of what appeals to you so that you will be ready when you meet with us at your planning meeting four to six months before your big day. Don't forget options or courses marked with a ♦ incur a supplementary cost which can be found on the separate price list.



Welcome Drinks

Welcome drinks are served to you and your guests whilst the photographs are being taken in the period of time after the ceremony and before the wedding breakfast.

Choose up to three choices from the selection below. You are also free to choose from the Classical menu. If you have something specific in mind, talk to your Personal Wedding Manager about creating your own.

Laurent-Perrier Champagne La Cuvée

Laurent-Perrier's signature champagne and our house offering.

Negroni

Classic Italian aperitif made of equal parts Gin, Vermouth Rosso, and Campari

Old Fashioned

Muddled Sugar, Angostura Bitters and water topped with Bourbon & fresh Orange

Aperol Spritz

Italy's most popular cocktail made with Prosecco, Aperol & a splash of sparkling water

Elderflower Cosmo

Vodka, St Germain, Pineapple Juice & fresh Lime Juice give an elegant summer twist of a classic cocktail

Sloe & Sour

Sloe Gin, Orgeat, fresh Lemon Juice & Aquafaba served in a coupe - short & elegant.

Classic Bramble

Gin, fresh Lemon Juice, Gomme topped with crushed ice & Crème de Mure

Strawberry & Mint Margarita

Muddled Strawberries & Mint, topped with Tequila, Triple Sec & Gomme

Cranberry Highball

Vodka, Cranberry juice, Lemon Juice, Aquafaba topped with Soda

French 75

Gin, Lemon Juice, Sugar & Champagne - The French answer to a Tom Collins

House Specials

Talk to your Personal Wedding Manager about the seasonal house specials that may be available for your wedding.

Two welcome drinks per day guest is included with the Luxe package.

Upgrade Options (◆):

We have an amazing array of Drink Stations available as added extras for your special day - please revert to our Price Lists and Finishing Touches brochure for more information.

You can also choose to increase the number of welcome drinks served after your ceremony, or you can introduce an additional round of welcome drinks for your day guests on arrival before the ceremony, or for your evening guests.

Non Alcoholic

Sparkling Peach Tea

Peach Black Tea, Sugar Syrup, Fresh Lemon Juice & Tonic

Pink Lemonade

Cranberry, Berry Syrup, Lemonade & fresh Berries

The English Garden Mocktail

Elderflower Syrup, Apple Juice topped with Soda, Cucumber & Mint

Classical Raspberry Nojito

Apple, Raspberry or Lime topped with Soda & Mint

Mocks Fizz

Seedlip Spice 0% Spirit, Orange Juice, Spice Syrup, topped with non-alcoholic Prosecco

Zero Alcohol Beers

Peroni, Corona, Heineken



Canapés

Canapés are ideal appetisers that we traditionally serve during your welcome drinks reception following your ceremony.

You can choose up to six options from the sweet & savoury selection below.

Savoury Collection

- Panko King Prawn Tail, Sweet Chilli Dipping Sauce
- Hoi Sin & Sesame Fried Chicken
- Salt & Pepper Squid
- Coronation Chicken Mini Poppadum
- Goats Cheese Crostini, Olive, Sweet Drop Pepper (V)
- Somerset Brie & Cranberry Croûte (V)
- Stilton Mousse, Toasted Crouton, Fruit Chutney (V)
- Roast Beef, Horseradish Cream, Wholemeal Toast
- Mature Cheddar Cheese & Caramelised Onion Quiche (V)
- Butternut Squash Tart, Bacon Crisps
- Mini Spring Roll, Sweet Chilli Dipping Sauce (V)
- Vegetable Pakora (V)
- Quail Scotch Egg

Sweet Collection

- Caramel Profiterole (V)
- Black Forest Gateau (V)
- Apple & Custard Crumble (V)
- Chocolate Orange Ganache Tart (V)
- Banana & Toffee Pie (V)

Opt for Additional Covers (◆):

One cover per day guest is included with the Luxe package - however, as with welcome drinks, you can choose additional covers of canapés, for pre, post ceremony or for evening guests.

Mini Afternoon Tea

Perfect for Spring and Summer weddings. These miniature versions of the nation's favourite afternoon tea delicacies are the ideal accompaniment to your celebratory drinks.

Selection of Finger Sandwiches on White / Granary Bread

- Homemade Leek & Smoked Cheddar Quiche (V)
- Sausage Meat & Caramelised Red Onion Scotch Egg
- Traditional Sultana scones with Clotted Cream & Strawberry Jam (V)
- Mini Carrot Cakes topped with Sweet Cream Cheese & Vanilla Bean (V)
- Chocolate Eclairs filled with Caramel Cream (V)



Starters

You can choose up to two starter choices, including one vegetarian / vegan friendly option.

Burrata, Prosciutto, Roast Peach (V)
Hazelnuts, Rocket, Aged Balsamic

Grilled Mackerel
Herb Labneh, Pickled Rhubarb, Chive Oil

Caprese Salad (V)
Heritage Tomatoes, Organic Buffalo
Mozzarella, Sunflower Seed Pesto Garlic

Crab Toasts
With Pink Grapefruit & Peashoots

Smoked Cod Potato Cake
Poached Egg, Tenderstem
Broccoli, Bearnaise Sauce

Confit Belly Of Pork
Maple Syrup, Black Pudding & Oat
Cake Crumb, Apple & Ginger Salad

Pressed Ham
Baby Pickled Onion, Caper
Remoulade, Toasted Sour Dough

Confit Duck Rillettes
Orange & Thyme Glaze

Hot Smoked Salmon
Pickled Fennel & Carrot Salad,
Chilli & Lime Dressing

Seared Scallops
Black Pudding, Crispy Pancetta & Apple Purée

Chilled Norfolk Crab Salad
Lemon & Dill Crème Fraiche,
Cucumber, Pea Shoots

Homemade Tortellini (V)
Goats Cheese, Spinach and Tomato Velouté

Wild Mushroom & Spring Onion Cakes (Ve)
Rocket & Black Truffle, Vegan Aioli

Yellow Pea Hummus, Chargrilled Courgetti (Ve)
Pickled Red Onion, Broad Beans

Bresaola Carpaccio
Parmesan & Rocket Salad,
Cornichons, Ciabatta Croûte

Petite Ratatouille Open Ravioli (Ve)
Tomato Veloute, Pesto Wilted Greens

Grilled Tiger Prawns
Smoked Garlic, Samphire & Chive
Butter & Toasted Sourdough

Caramelised Onion Tart Tatin (Ve)
Baby Pearl Onions, Puff Pastry,
Rocket, Caramel & Pine Nuts





Perfect Soups

Ideal as a starter and also available as an extra course (◆).

Spring Vegetable (Ve)

Brioche Sippets, Herb Pistou

Green Pea & Mint

Crispy Pancetta Croutons, Herb Oil

Cream of Five (V)

Crispy Leeks, Ciabatta Wafer

Roast Plum Tomato & Pimento (Ve)

Basil Oil, Granary Croutons

A Refreshing Sorbet Course ◆

Sorbet is served between the starter / fish and the main course to cleanse the palate, so as you may fully enjoy the next course.

Our sorbet is made with fresh fruit and garnished with mint and served in a frosted glass. Pick your favourite from the selection below:

Sharp Lemon Sorbet

Blood Orange Sorbet

Strawberry Sorbet

Cucumber Sorbet

Mango Sorbet

Bespoke Sorbets

If you would like to add a kick to your sorbet course then why not consider one of our sorbets with alcohol?

Tanqueray Gin with Loganberries

Old J Spiced Rum with Blackberries

Champagne with Strawberries

Tequila with Lime

Please refer to our price list for the additional cost of a sorbet course (◆).



Main Courses

You can choose up to three mains choices, including one vegetarian / vegan-friendly option.

Lamb Cutlets Marinated in Mint Yoghurt
Broad bean & smoked pancetta cassoulet

Butter-Roasted Monkfish
Wilted Rainbow Chard, Curried Hollandaise (served on the bone)

Pan-Roasted Hake Fillet
Pomme Puree, Lobster Veloute, Fennel, Salted Grapes

Crottin Goats Cheese (V)
Butternut Squash Pithivier, Pickled Mushrooms, Truffle Oil

Pan Fried Duck Breast
Duck Confit Potatoes, Cauliflower Purée, Wild Garlic & Port Jus

Roast Sirloin of Beef
Green Peppercorn Sauce, Shallot & Thyme Gratin Potatoes

Herb Crusted Rack of lamb
Cauliflower Purée, Baby Hasselback Potato, Lamb Jus

Pan fried Sea Bream
King Prawns, Crushed New Potatoes Asparagus & Lemon Beurre Blanc

Yellow Pea Panelle (Ve)
Carrot Aioli, Roasted Vine Tomatoes, King Oyster Mushroom & Purple Sprouting Broccoli

Seared Duck Breast
Fondant Potato & Buttered Greens, Salt Baked Carrot, Blueberry Jus

Cornfed Chicken Supreme
Pancetta & Broad Bean Broth, Roasted Asparagus

Lamb Rump
Spiced Fregola, Sweet Potato Purée, Somerset Goat Curd, Scallion

Roasted Cauliflower (Ve)
Spinach & Chickpea Curry, Saffron Basmati Rice & Mango Jam

Miso Glazed Aubergine (Ve)
Stir Fried Broccoli & Pak Choi, Ginger Sesame Dressing

Rib Eye Steak
Flat Garlic Mushroom, Cherry Vine Tomatoes & Bearnaise Sauce

Fillet of Beef Wellington
Mushroom & Chicken Parfait Duxelles, Madeira Cream

Puy Lentil & Roasted Tomato Moussaka (Ve)
Vegan Cashew Bechamel Sauce, Micro Leaf Salad

Wild Mushroom & Chestnut Bourguignon (Ve)
Caramelised Onions, Mashed Potatoes

All our main courses are served with chef's choice of potatoes & seasonal vegetables.



Desserts

You can choose up to two dessert choices, including one vegan / free-from option.

Basque Cheesecake

Ginger Crumble, Cherry Compote,
Seed Praline

Pineapple Tarte Tatin

Caramel Sauce, Rum & Raisin Ice Cream,
Coconut Crumble

Chocolate & Beetroot Tart (Ve)

Sunflower Seed Cream, Raspberry Sorbet,
Spiced Honeycomb

Red Wine Poached Strawberries

Strawberry Puree, Toasted Marshmallow,
Pink Peppercorn Shortbread,
White Chocolate Ice Cream

White Chocolate Tart

Raspberry Ripple Ice Cream,
Crispy Raspberries

Cherry Bakewell (Ve)

Cherry Purée & Vanilla Soy Ice Cream

Dark Rum Baba

Coconut Crème Patisserie, Rum Syrup,
Mango & Pineapple

Layered Chocolate Mousse Cake

Blueberry Compote,
White Chocolate Ice Cream

Salted Caramel Pecan Tart

Clotted Cream, Vanilla Syrup

Orchard Apple Tart

Spiced Cinnamon Ice Cream,
Gingerbread Crumb

Selection Of Local Cheeses

Fig Jam, Piccalilli, Celery, Grapes, Crackers

All our puddings are vegetarian-friendly.

Tea, Coffee & Petit Fours

Tea, coffee & petit fours come as standard and are served after dessert.

Our petit fours are homemade and our coffee is ground on-site
using beans freshly roasted by an independent roaster.



Trio of Desserts

If it really is just too difficult to choose... have all three! Here are some suggestions but please feel free to discuss with us your own ideas!

Selection 1

Classic Tart Au Citron
Compote of Raspberries,
Clotted Cream

Baked Cheesecake
Ginger Biscuit Crumb,
Rhubarb Compote

Chocolate Caramel Brownie
Chocolate Ice Cream,
Dark Chocolate Sauce

Selection 2

**Burnt Cambridgeshire
Cream**
Cinnamon & Apple Flapjack

65% Bitter Chocolate Tart
Clotted Cream,
Macerated Berries

Lime Cheesecake
Blackcurrant Purée,
White Chocolate

Selection 3

Sticky Toffee Pudding
Clotted Cream,
Butterscotch sauce

Chilled Lemon Posset
Lavender Shortbread,
Raspberries

**Warm Apple
& Sultana Stewed Tart**
Vanilla custard (Ve)



Please note - due to their intricate nature, desserts from our Luxe menu are not suitable for the Trio - please refer to our Classical puds for alternative options.



A Delicious Cheese Selection ♦

Cheese is often served after the dessert course, just in time for the speeches! Alternatively, you may decide to add a cheese selection to your evening buffet. All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below:

Black Waxed Cheddar

Rich, full-flavoured Cheddar with a slight fruitiness and a sharp bite

Cropwell Bishop Blue Stilton

A traditionally made rich blue cheese - the queen of blue Stiltons!

Applewood Smoked Cheddar

Naturally smoked with apple wood embers

Wensleydale with Cranberries

An attractive cheese that has a moist and crumbly texture

Somerset Brie

A creamy British alternative to the French classic!

Oxford Blue

A creamy cheese flavoured with a hint of Dark Chocolate, Wine & Tarragon - divine!

Artisan Camembert

Soft and creamy with a crumbly texture

Singleton's Farmhouse Lancashire

A cloth-wrapped cheese, moist and crumbly with a robust, fuller flavour

Red Leicester

A mellow alternative to Cheddar with a delicately sweet flavour

Sage Derby

A distinctive coloured Cheddar with a mild sage flavour

The cheese selection is served with an assortment of savoury crackers and orchard fruit chutney. A selection of ports and liqueurs is also available upon request ♦

Cheese Platters ♦

A Chef's selection from a choice of Cheddar, Stilton, Smoked Cheddar, Brie and Oxford Brie delivered on a platter to each table served with savoury crackers & orchard fruit chutney

♦ Supplement indicated on separate price list.



Vegetarian & Vegan Alternatives

Canapés

- Vegan Chocolate Brownie (Ve)
- Strawberry & Pineapple Kebabs (Ve)
- Bang Bang Cauliflower on a Mini Poppadum (Ve)
- Hummus & Sundried Tomato Crostini (Ve)
- Smashed Avocado & Chilli Croûte (Ve)
- Olive & Tomato Straws (Ve)

Starters

- Caprese Salad (V)
Heritage Tomatoes, Organic Buffalo Mozzarella, Sunflower Seed Pesto Garlic
- Yellow Pea Hummus (Ve)
Chargrilled Courgetti, Pickled Red Onion, Broad Beans
- Wild Mushroom & Spring Onion Cakes (Ve)
Rocket & Black Truffle, Vegan Aioli
- Petite Ratatouille Open Ravioli (Ve)
Tomato Velouté, Pesto Wilted Greens
- Homemade Tortellini (V)
Ricotta Cheese, Truffle & Vegetable Broth
- Carmalised Onion Tart Tatin (Ve)
Baby Pearl Onions, Puff Pastry, Rocket, Caramel & Pine Nuts

Soup Course ♦

- Spring Vegetable (Ve)
Brioche Sippets, Herb Pistou
- Cream Of Five (V)
Crispy Leeks, Ciabatta Wafer
- Roast Plum Tomato & Pimento (Ve)
Basil Oil, Granary Croutons

Main Courses

- Roasted Cauliflower, Spinach & Chickpea Curry (Ve)
Saffron Basmati Rice & Mango Jam
- Miso Glazed Aubergine (Ve)
Stir Fried Broccoli & Pak Choi, Ginger Sesame Dressing
- Yellow Pea Panelle (Ve)
Carrot Aioli, Roasted Vine Tomatoes, King Oyster Mushroom & Purple Sprouting Broccoli
- Crottin Goats Cheese (V)
Butternut Squash Pithivier, Pickled Mushrooms, Truffle Oil
- Puy Lentil & Roasted Tomato Moussaka (Ve)
Vegan Cashew Bechamel Sauce, Micro Leaf Salad
- Wild Mushroom & Chestnut Bourguignon (Ve)
Caramelised Onions, Mashed Potatoes

Desserts

- Chocolate & Beetroot Tart (Ve)
Sunflower Seed Cream, Raspberry Sorbet, Spiced Honeycomb
- Cherry Bakewell (Ve)
Cherry Puree & a Vanilla Soy Ice Cream
- Dark Chocolate, Peanut Butter & Raspberry Tian (Ve)
Raspberry Sorbet & Mint Syrup
- Baked Coconut Rice Pudding (Ve)
Cherry Compote, Grated Nutmeg, Maple Roasted Pecans

♦ Supplement indicated on separate price list.



Children's Menu

Starters

Melon Boats (V)

Garlic Ciabatta (V)

Served with a BBQ, Mayonnaise or Tomato Sauce Dip

Vegetable Crudités & Dips (V)

Cream Of Tomato Soup (V)



Main Courses

Roasted Free Range Chicken

Served with Mashed Potato & Gravy

Toad in the Hole

Served with Mashed Potato & Gravy

Breaded Free Range Chicken Goujons

Served with Chips & Peas

Pasta Bolognaise

Served with Penne Pasta

Macaroni Cheese (V)

Homemade Creamy Cheese Pasta Bake



One starter, one main and one dessert can be chosen from this menu - alternatively half portions of the adult meal choices are also available as a children's option.

Desserts

Chocolate Fudge Sundae (V)

Trio of Ice Creams (V)

Toffee & Banana Trifle (V)

Giant Choux Bun (V)

Served with Chocolate Sauce

Pancake with Nutella & Banana (V)

Fruit & Ice Cream Smoothie (V)



Babies under 2 years old are not chargeable as parents will provide milk / baby food. Toddlers up to 2 years old who are recently on solid foods, children (3-10 years old) and teenagers (11-17 years old) incur different rates as additional guests beyond your minimum guest numbers - please refer to the price list. ♦



After Dinner Drinks ♦

You may wish to have drinks served following your dessert, perhaps to accompany your cheese course. These are some suggestions but let us know if you have any other favourites.

Courvoisier VS (25 ml)

Remy Martin VSOP (25 ml)

Hennessy XO (25 ml)

Disaronno Amaretto (25 ml)

Baileys (50 ml)

Tia Maria (25 ml)

Harvey's Bristol Cream (25 ml)

Croft Sherry (25 ml)

Cockburn's Fine Ruby Port (50 ml)

Glemorangie 10 year (25 ml)

Talisker 10 year (25 ml)

Laguvulin 16 year (25 ml)



Liquid Refreshment

Meal Wine

Our Bar & Beverage Manager is constantly updating our wine list as we source new and exciting wines and so a current wine list will be forwarded to you about six months before your wedding, just before your planning meeting.

For the wedding breakfast, our house wines are the most popular choice. We include half a bottle of wine per person for the wedding breakfast in your package. It usually works out that non-drinkers are more than made up for by the heavy drinkers. Additional bottles of house wine can be added to your wedding breakfast, should you wish to offer more. Any wine not consumed during your meal will then be served to your guests free of charge during your evening reception. You may decide to choose different wines to complement each course and you can discuss this in more detail at your planning meeting.

Toast Wine

For toasts, we include one glass of the house sparkling wine per guest in your package, however you can choose to upgrade from a selection of sparkling wines or Champagnes and you should work on five glasses per bottle.

Ports & Brandy's

We have a selection of ports to serve with a cheese course which is usually served during the speeches and you may choose to offer Baileys and brandy as an alternative.

Bar Tabs

For the evening party you can decide whether you would like a card or pre-paid bar and if you choose to pay for the drinks we can help you decide on a probable amount at your planning meeting. The only type of card that is not accepted at the bar is American Express. All bar tabs are arranged on a pre-paid basis. The easiest option is to add this to your bulk invoice payable four weeks prior to your wedding but you pay make the payment at the bar on the day if you prefer. Any unused bar tab will be refunded to you on your reconciliation invoice within 14 working days of your wedding.

We regret that the provision of your own wines and drinks is not permitted.

Evening Food Collection

Please select one of the following food selections to serve to your guests for supper during your evening reception.

Pizza Buffet

Selection of handmade
Thin & Crispy Pizzas to include...
Spicy Pepperoni & Prosciutto
Mozzarella, Sundried Tomato & Basil Pesto
Mediterranean Grilled Vegetable
Barbeque Chicken & Fire Roasted Peppers
Herb Coleslaw, Balsamic Red Onion
& Tomato Salad
Mixed Green Salad, French Fries

Chinese Takeaway

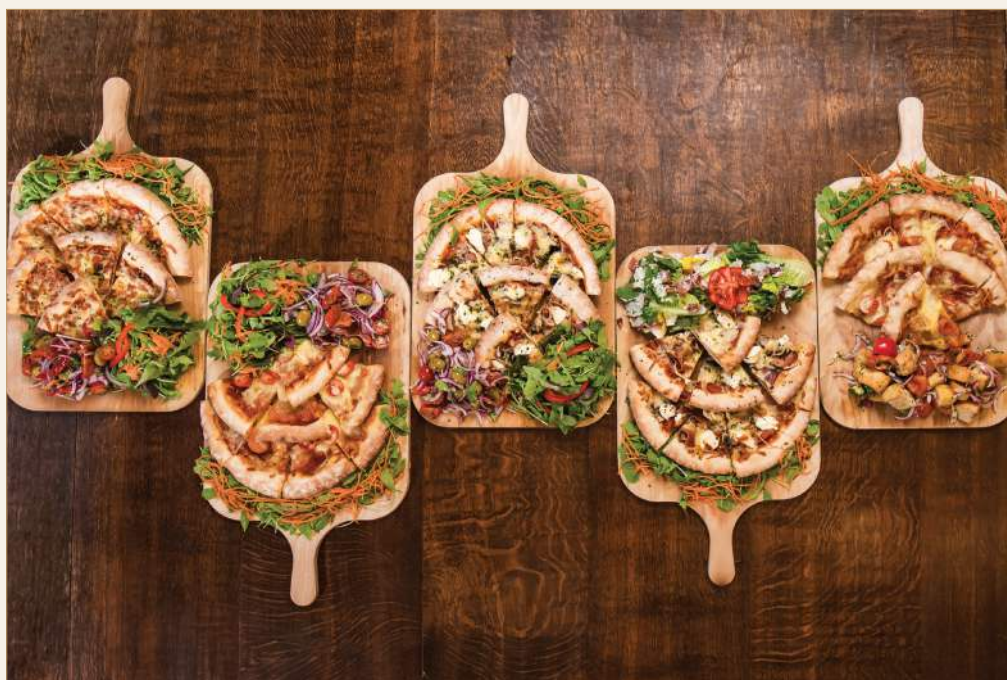
Crispy Fillet Chilli Beef
Sweet & Sour hand-battered Chicken
Wild Mushrooms, Cashew Nuts
& Black Bean Sauce (Ve)
Vegetable Chow Mein (V)
Vegetable Fried Rice (Ve)
Spring Roll (Ve)
Prawn Crackers

Sushi & Sashimi

Salmon marinated in Tamari,
Toasted Sesame Seeds, Baby Gem Lettuce
Prawn Tamaki, Ponzu Sauce
Crunchy Vegetables & Noodles
with Sweet Chilli (Ve)
Tuna Nigiri, Pickled Ginger, Coriander,
Wasabi Aioli, Rice Crackers

Hot & Cold Buffet

Mini Slider Beef Burgers with Pickled Gherkins
Buttermilk Chicken Goujons with Aioli Dip
Honey & Mustard Cocktail Sausage
Vegetable Falafel, Grilled Halloumi
& Sweet Chilli Flatbreads (V)
BBQ Pork Belly Honey Bites
Mini Spinach & Ricotta Focaccia Pizzas (V)
Hoi Sin King Prawn & Salmon Skewers
with a Lemon & Ginger Glaze
Mini Vegetable Spring Rolls (Ve)
Crispy Breaded Cauliflower with
a Katsu Curry Sauce (Ve)
Salt & Pepper Wedges (Ve)



Evening Food

Why not really treat your evening guests with our legendary Hog Roast, BBQ Grill or Turkish Kitchen?

Crosfield Hall Hog Roast

A whole succulent pig slow-cooked for over 8 hours until crispy and tender. It will be carved by one of our experienced

Chefs and served with the following accompaniments:

Soft Floured Baps, Sage & Onion Stuffing, Apple Sauce, Salt & Pepper Wedges, Herb Coleslaw & Tomato & Onion Salad.

Turkish Kitchen

The perfect late night feast inspired by one of the most popular takeaway foods in Britain.

Meat Station - Chicken Sheesh Kebabs, Lamb Kofta, Sujuk Sausage, Roasted Vegetables & Tofu

Salad Station - Pickled Red Cabbage, Shredded Iceberg, Sliced Onions, Cucumber, Tomato, Chilli Peppers

Sides - Flatbreads, Wraps, Pittas, Fries, Pan-Fried Halloumi, Vegetable Cous Cous, Chilli Sauce, Aioli, Minted Yoghurt

BBQ Grill

Perfect for the Spring & Summer seasons, our BBQ Grill is cooked in front of your guests, serving mouth watering delights including:

Peppered Sirloin Steak, Butcher's Meaty Sausages
Beef Burgers, Garlic & Thyme Chicken Thighs
Halloumi & Pepper Skillet, Sweet Chilli King Prawns

Salt & Pepper Wedges, Crusty French Bread
Soft Floured Rolls, Herb Coleslaw

Balsamic Tomato & Red Onion Salad, Mixed Salad Leaves





GOSFIELD HALL

Contact your Personal Wedding Manager or the office team
to find out more about our Food & Drink offerings.

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Photography by Darren Thomas - www.darrenthomasphotography.com and Elizabeth Young - www.elizabethyoungphotography.co.uk

The images of food & drink contained within this brochure are of real food & drink prepared by our chefs and bar staff, and are indicative of the standard of presentation that we aim to achieve. However, we cannot guarantee that exactly the same presentation, cutlery or crockery will be provided on your wedding day.