

### **BEST OF BRITISH**

Hot Slow Cooked Feather Blade of Beef  
with Onion Gravy  
Hot Honey Roasted Pork Loin with Stuffing & Roast  
Apple Sauce  
Beer Battered Onion Rings  
Coleslaw  
Mixed House Salad  
Double Cooked Chunky Chips

### **INDIAN**

Chicken Tikka masala  
Aloo Gobi (potato curry)  
Basmati Rice  
Naan Bread  
Vegetable Samosas  
Onion Bhajis  
Pickle Tray - poppadum, pickle,  
carrot sticks, celery sticks, onions, raita, mango  
chutney, hot sauce

### **TEX-MEX**

Chilli & Rice  
Cajun Chicken Burritos  
Mac 'n' Cheese  
Nachos with Sour Cream & Guacamole  
Hard Shell Tacos served with bowls of  
Guacamole, Salsa, Sour Cream, Grated Cheese,  
Peppers & Onions

### **FINGER BUFFET**

Selection of Sandwiches  
Mini Fish & Chips  
Mini Beef Burgers  
Mini BBQ Pulled Pork Sliders  
Spiced Chicken Wings  
Mini Red Onions & Goats Cheese Quiche (v)  
Mixed House Salad

### **MEDITERRANEAN**

Selection of Pizzas (including veggie options)  
Pasta with Tomato & Bell Pepper Sauce  
Garlic Bread  
Caesar Salad  
Cheese Arancini  
Lamb Kofta with Dip  
Pitta Breads

### **BBQ**

Beef Burgers  
Cumberland Sausage  
Cajun Chicken  
Vegetable Skewers  
Caramelised Onions  
Jacket Potatoes  
Mixed House Salad  
Spiced Couscous  
\*£6.50 pp supplement

If your or any of your guests have any dietary requirements, please speak with a member of the team and they can advise accordingly.  
Gluten Free - gf · Gluten Free available - gfa · Vegan - vg · Vegetarian - v · Dairy Free - df · Dairy Free available - dfa

*The*  
*Redworth Hall*  
HOTEL

COUNTY DURHAM



**WEDDING MENUS**



## RECEPTION DRINKS

### Included items;

Bucks Fizz

Pimms & Lemonade

Prosecco

Bottles of Lager

House Red, Rose or White Wine

Summertime Punch

(Vodka, Gin or Rum based)

Winter Punch

(Vodka, Gin or Rum based)

### Upgrades available;

Rosini (Sparkling Wine with Strawberry) £3.50 pp

Bellini (made with Sparkling Wine) £3.50 pp

Gin Fizz £2.50 pp

Champagne from £5.50 pp

Mojito Cocktail £5.50 pp

Bespoke Cocktail price available on request

## CANAPES

3 options for £10.00 per person

Additional options are £3.00 per person, per item

Katsu Chicken Bites

Chicken Liver Parfait Crostini (gfa)

Mini Wagyu Burger with Relish (gfa)

Mini Fish & Chip Bites with Tartare Sauce (gfa)

Tomato Bruschetta with Basil Pesto (v) (gfa)

Goat's Cheese & Truffle Bonbon (v)

Soup Shot with Mini Breadstick (vg, gf)

Mini Yorkshire Pudding with Roast Beef & Creamed Horseradish

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Mini Homemade Scones with Clotted Cream & Jam (gfa)

Chocolate Dipped Strawberries (vg, gf)

Brownie Bites (gfa)

Assorted Macarons

## STARTERS

Chicken Liver Pâté, Red Onion Marmalade, Toasted Sourdough (gfa)

Chicken & Ham Hock Terrine with Salad & Brioche (gfa)

Florentine Fishcake, Sugar Snap Peas, Pea Shoots (gf)

Beef & Chianti Croquettes, Pea Shoots, Red Wine Sauce (gfa)

Individual Caesar Salad with Baby Gem, Croutons, Parmesan, Creamy Dressing (v)

Leek & Potato Soup with Croutons (vg, gf)

Golden Beetroot Carpaccio with Feta & Candied Walnuts (vg, gf)

Smoked Salmon with Dill Crème Fraîche, Lemon, Rustic Sourdough (gfa)  
(£2.50 supplement per person)

## INTERMEDIATE COURSE

**Why not add a 4th course to cleanse the pallet?  
£5.75 supplement per person**

Lemon Sorbet, Lime & Chill Syrup (v,gfa)

Champagne Sorbet, Lemon & Lime Zest (v,gfa)

## MAINS

Roasted Chicken Breast, Roasted Potatoes, Buttered Vegetables, Shallot Gravy (gf)

Braised Feather blade of Beef, Fondant Potato, Roast Roots, Green Beans, Red Wine Jus (gf)

Confit of Lamb Shoulder with Mint Mash & Redcurrant Jus, Buttered Chantenay Carrots, Green Beans (gf)

Confit Duck Leg with Gratin Potatoes, Tender stem Broccoli, Redcurrant Jus

Fillet of Pork wrapped in Parma Ham, Fondant Potato & Confit Root Vegetables, Dijon Cream (gfa)

Pan-Fried Seabass, Soft Herb Mash, Parmenter Butternut Squash, Green Beans, Tomato Sauce

Pan-Fried Fillet of Salmon, Leek & Bacon Tart, Confit Cherry Tomatoes, Cream Herb Sauce

Pea & Shallot Ravioli, Tomato & Basil Sauce, Cherry Tomatoes, Pea Shoots (v, vg)

Roasted Mediterranean Vegetable Tagine, Spiced Cauliflower Couscous, Vegetable Crisp (v, vg, gf)

## DESSERTS

Individual Mascarpone Tiramisu

Lemon Posset, Shortbread Biscuit, Fruit Coulis (gfa)

Strawberry & Elderflower Eton Mess (gf)

Chocolate Brownie, Vanilla Ice Cream & Warm Chocolate Sauce (gfa)

Pear & Apple Crumble Tart, Butterscotch Custard

Chocolate & Clementine Tart, Fruit Coulis, Salted Caramel Ice Cream (vg, gf)

Chocolate & Caramel Cheesecake, Vanilla Ice Cream, Oreo Crumb (vg, gfa)

British Cheeses with Crackers, Fruit Chutney (gfa)  
(£5.00 supplement per person)

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