

The Food...

Food is one of our great passions here at Washingborough Hall. Lucy, with her background as a successful cordon bleu cook, works closely with Dan Wallis, our head chef to create inspiring menus using only the highest quality fresh produce. We are renowned for our excellence in dining and with weddings we always go the extra mile.

We have put together our favourite food ideas that we feel are ideal for your wedding celebrations. To make things easier we have selected three seasonal menus for both Spring/Summer months and Autumn/Winter months. They are priced at £50/55/60 per head for 2011. We would ask that you select one choice of starter, main and dessert for all your party. If you would like to offer your guests a choice of courses then we are happy to facilitate this for an additional £8 per person and pre-orders required 14 days prior to the event.

However, if you would prefer to select your own courses then we also offer our Signature Food Package where you have the opportunity to collaborate with Dan and create your own bespoke menus. This will be priced according to your choices.



Spring / Summer £50 per head menu

Starters

Twice baked cheese soufflé with smoked bacon & leek velouté

Ham hock terrine with homemade pineapple salsa

Homemade soup

Cream of watercress, roasted tomato & basil or pea & mint (V)

Galette of marinated summer vegetables with parmesan gratin (V)

Salmon fishcakes with homemade tartar sauce

Mains

Pan-fried breast of chicken with sautéed leeks, braised peas & tarragon velouté

Famous Boston sausage with grain mustard creamed potatoes & roasted ratatouille

Rump of lamb, crushed peas, fondant potatoes & rosemary jus

Fillet of salmon with wilted greens & hollandaise sauce

Open tart of vine tomato & goats cheese with balsamic reduction & rocket salad (V)

All dishes are served with a selection of seasonal vegetable & potatoes unless stated otherwise

Desserts

Assiette of desserts - Vanilla crème brûlée, strawberry Eton mess, toffee profiteroles

Champagne jelly of summer berries with vanilla pod ice cream

White chocolate & strawberry terrine with summer fruit compote

Lemon tart with passion fruit sorbet





Spring / Summer £55 per head menu

Starters

Twice baked cheese soufflé with smoked haddock & leek velouté

Roasted peppers, courgette & goats cheese terrine with basil pesto (V)

Salad of white crab, avocado & crevette with thousand island dressing

Duck liver parfait with pistachio butter & spiced apple chutney

Salad of watermelon, Parma ham & feta cheese with raspberry vinaigrette

Mains

Chicken, asparagus & pesto ballotine, baby new potatoes, basil velouté

Pan-fried fillet of sea bass with confit of tomatoes, black olive & sauce vierge

Roast sirloin of beef, horseradish sautéed potatoes & rosemary jus

Portobello mushroom wellington (V)

Fillet of pork with honeyed wild rice, ginger coriander & orange jus

All dishes are served with a selection of seasonal vegetable & potatoes unless stated otherwise

Desserts

Assiette of Lemon - lemon sorbet with lemon crisp, lemon posset, lemon sponge, lemon & blueberry Eton mess

Cardinal gateaux, dark smooth chocolate ganache with raspberries

Apple tarte tatin with cinnamon ice cream & pear crisp

Seasonal fruit served in a brandy snap basket with passion fruit sorbet

Spring / Summer £60 per head menu

Starters

Pan seared scallops, pea purée & crispy pancetta

Assiette of Fish- salmon, lemon sole & watercress terrine, a shot of prawn cocktail, smoked salmon blinis

Carpaccio of beef fillet with curried potato salad & quail egg

Risotto of butternut squash, truffle & Lincoln blue (V)

Salad of chicken & chorizo ballotine with basil, pesto & wild garlic

Mains

Fillet of beef, dauphinoise potatoes, spinach purée & bordelaise jus

Polenta, roast pepper & Parmesan cheese encased in spring cabbage (V)

Strip loin of lamb, baby new potatoes, confit of shallots, red wine & raisin sauce

Pan-fried breast of guinea fowl with truffle creamed potatoes & turned summer vegetables

Filletts of sea bass, lemongrass, chive & chervil velouté with olive oil mash & scallop

All dishes are served with a selection of seasonal vegetable & potatoes unless stated otherwise

Desserts

Assiette of chocolate - milk chocolate mousse & raspberry, chocolate delice, orange tuile, white chocolate & strawberry terrine

Lavender crème brûlée with almond tuile biscuits

White chocolate & raspberry trifle

Pallet of homemade ice cream & sorbets



Autumn / Winter £50 per head menu

Starters

Gratin of twice baked cheese soufflé with red onion marmalade & smoked bacon lardons

Homemade soup

Sweet potato & leek or roast pumpkin & thyme (V)

Chicken & leek terrine with tarragon vinaigrette

Sea trout & watercress mousse with caper & lemon dressing

Pithiver of wild mushrooms (V)

Mains

Corn-fed chicken breast, tarragon creamed potatoes & Savoy cabbage with bacon velouté

Fillet of salmon with herb crust & beetroot & fennel salsa

Winter vegetable cassoulet (V)

Crispy belly of pork with apricot boulangere potatoes, cider & sage jus

Famous Boston sausage with bubble & squeak, caramelised onion gravy & shallot rings

All dishes are served with a selection of seasonal vegetable & potatoes unless stated otherwise

Desserts

Assiette - cinnamon burnt cream, sticky toffee pudding, vanilla bavarois with blackberry compote

Treacle tart with honey, brandy & ginger ice cream

Chocolate & orange pavlova

Baked lemon & sultana cheesecake with poached pear



Autumn / Winter £55 per head menu

Starters

Fricassee of forest mushroom on toasted brioche (V)

Warm salad of pan-fried duck liver, homemade pear chutney & madeira reduction

Homemade soup

Forest mushroom or sweet potato & leek (V)

Assiette of fish - Potted shrimps in spiced butter, smoked halibut blinis, hot smoked salmon cocktail

Ham hock, wild garlic & pea risotto with toasted pine nuts

Mains

Twice baked Lincolnshire cheese soufflé with red onion marmalade (V)

Roast sirloin of beef, dauphinoise potatoes, and rosemary & port jus

Butterflied shoulder of lamb braised with rosemary & red currant jus on sweet pomme anna

Fillets of sea bass with confit of vine cherry tomatoes & pesto

Pan Roasted guinea fowl with roasted beetroot & bitter orange jus

All dishes are served with a selection of seasonal vegetable & potatoes unless stated otherwise

Desserts

Assiette of Apple - apple sorbet, apple crisps, apple crumble, spiced apple sponge, apple tarte tatin

Little sticky ginger puddings with ginger wine sauce

Chocolate mousse cake with clotted cream

Crème brulée with florentine biscuits



Autumn / Winter £60 per head menu

Starters

Pan seared scallops with cauliflower puree & crispy pancetta

Homemade Soup of your choice

Carpaccio of venison with beetroot & red chard salad

Salad of honeyed pan-fried duck with fennel & orange

Assiette of Forest Mushrooms - mushroom wellington, truffle & mushroom velouté, mushroom soufflé (V)

Mains

Fillet of beef wellington, dauphinoise potatoes, confit of shallots & bordelaise jus

Pan-fried sea bass on sweet potato rosti with crayfish & spinach velouté

Honeyed gressingham duck breast, duchess potatoes, star anise carrot puree & marmalade jus

Pan-fried venison fillet with sweet pomme anna & caramelised red onion jus

Chestnut, cranberry & lentil bake with sun blushed tomato sauce (V)

All dishes are served with a selection of seasonal vegetable & potatoes unless stated otherwise

Dessert

Assiette - Ginger pudding with ginger wine sauce, blackberry mousse with sesame tuile biscuit, pear, cinnamon & fig crumble, chocolate & amaretto soufflé with a prune cream

Chocolate cylinder with hazelnut mousse

Individual caramelised orange trifle

Homemade brioche bread & butter pudding & crème anglaise



Tempting extras...

To add to your culinary experience why not add an extra course. You could have a separate soup course or offer a refreshing sorbet in between courses or round things off with a well - stocked cheese board and a cup of freshly brewed filter coffee and homemade fudge.

Demi-tasse of soup	£2.50 per person
Home-made sorbets	£3.25 per person
A Selection of cheese, fruits, celery, chutneys and biscuits	£60 for table of 8-10
Freshly Brewed Filter Coffee	£2.25 per person
Pot of Tea-a selection of traditional, fruit & herbal teas	£2.25 per person

All served with homemade fudge

Canapés

Choose from these tempting nibbles to enjoy with your reception drinks...

Mini Yorkshire puddings with rare beef & horseradish
Boston cocktail sausages with honey & mustard
Crab tartlets
Garlic mushroom palmiers
Chicken satay & peanut sauce
Dill blinis & smoked salmon
Chicken goujons & aioli
Mini fish & chips wrapped in paper
Goujons of fish served with tartar sauce
Quails eggs served with celery salt & cayenne pepper
Mini duck tartlets with black bean & ginger
Devils on horseback
Asparagus wrapped in Parma ham
Cherry tomato stuffed with smoked mackerel
Blue cheese profiteroles
Roasted pepper & tomato palmiers
Mini burgers
Mini breakfast muffin
Lincolnshire poacher cheese straws
Cranberry & goats cheese tartlets
Sunblush tomato & olive rosemary skewers

Choose 3 canapés for Pre Drinks £9 per person

Additional canapés can be chosen at £1.25 per portion per person



Evening buffet menu...

As the evening unfolds, present your guests with a delicious buffet. We offer a range of options from all-time favourites to something out of the ordinary.

Washingborough Hall Hog Roast hand carved and served with homemade apple sauce and stuffing in a floured bap £18.95 per person

Washingborough Hall Hog Roast as above but served with five assorted salad £25.95 per person

Mini munchies:

Mini fish & chips, mini toad in the hole with caramelised onion, mini shepherd's pie, curried prawns £18.95 per person

All-time favourites:

Assorted sandwiches
Mini quiches
Scotch eggs
Honey & mustard sausages
Assorted vol au vents
Chicken satay
Piglets in blankets
Smoked salmon & cream cheese bagels
Assorted salads
£19.95 per person

Country fayre

Course pork pâté
Smooth chicken liver parfait
Smoked mackerel pâté
Famous Boston sausage with mustards
Cheese boards with celery, fruits, biscuits & chutney
Assorted breads
Plum loaf
Pork pie & mustards
Assorted cold meats: turkey, hams, and haslet
Assorted antipasti
£24.95 per person

Night-time munchies (served no later than 11pm)

Sausage baps
Bacon sandwiches
Mini fish and chips
£12.95 per person

Sweet munchies:

Goey chocolate brownie, mini fruit tartlets, chocolate dipped ice cream with pistachio, assorted fudge
£9.95 per person

