

YOUR WEDDING AT



**HODSOCK
PRIORY**

SECLUDED SPLENDOUR, FOR YOUR SPECIAL DAY

WEDDING RECEPTION MENU SAMPLE

Getting the food right is an important part of any event. We take our gastronomy seriously and have a growing reputation as a fine food venue. We use and recommend chefs and menus that are suited to your budget, event and always to your personal taste.

Here are just a few of our most requested menu items

Starters

- Griddled chicken and pancetta salad
- Roast Mediterranean vegetable tart
- Creamy risotto topped with pan roasted salmon
 - Mosaic of chicken, ham, black pudding
- Salad of goats cheese, Serrano ham, rocket leaves and roast cherry tomatoes
 - Spinach, leek and brie soup, snipped chives and croutons

Mains

- Roast beef and all the trimmings
- Pan fried chicken breast with a white wine, cream and tarragon sauce
 - Butternut squash filled with ratatouille Provençal and butter beans
 - Roast loin of local reared pork and cider gravy
 - Rosemary scented rack of lamb
- Breast of Duck on savoy cabbage and bacon lardons, red wine and puy lentil sauce
- Herb crusted salmon roasted with skewered tiger prawns on baby leaf spinach, tarragon hollandaise

Popular Puddings

- Brioche and butter pudding with a glug of Baileys
 - Warm chocolate brownie
 - Classic lemon tart
 - Warm almond and pear tart
 - Bitter chocolate mousse
- Apple and stem ginger cream Brule
- White chocolate and coconut mousse

For all wedding enquiries and bookings contact

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