



The Warren

WEDDING BANQUETING MENU

For the banqueting menu you and your guests remain seated for your meal and are served all the courses by our waiting staff. Being waited on can be less stressful for you and your guests. Three courses are generally served (starter, main course, dessert). This service style is most appropriate for more formal black-tie affairs and weddings.

Our Coney Suite can offer this formal dining for up to 230 guests, seated on round or long tables, each table dressed with a table cloth and cloth napkins.

The menu below is a selection of the Chef's suggestions of banqueting menu ideas available for weddings and banquets. Customers' suggestions are very welcome and will be costed individually. The Warren offers an extensive range of menus, available for any occasion from buffets to banquets.

MAIN MENU – Two choices are to be selected for all guests other than those guests with special dietary requirements

CHILDREN'S MENU – One choice is to be selected for all guests other than those guests with special dietary requirements

Please take into consideration that some of your guests may require a vegetarian or special diet meal.

CANAPÉS

Canapes are appetisers that are served on platters by our waiting staff during your drink's reception, following your wedding ceremony and they are the perfect way to keep your guests entertained while you both disappear to have some photographs taken in the house and grounds.

Choose up to four options from below:

SMOKED SALMON, CRÈME FRAICHE & DILL TOAST

SOMERSET BRIE & CRANBERRY RELISH ON A TOASTED CROSTINI

LEMON TEMPURA BATTERED KING PRAWN

CAJUN CHICKEN & ROASTED RED PEPPER (GF)

SWEET CHERRY PEPPERS FILLED WITH CREAM CHEESE & RICOTTA (GF)

MINI YORKSHIRE PUDDINGS FILLED WITH RARE ROAST BEEF & HORSERADISH

SWEET POTATO & CORIANDER FALAFEL (VE)

BEETROOT HOUMOUS CROSTINI (VE)

STARTERS

WARM GOATS CHEESE & FIG PARCELS

With a Rocket & Balsamic salad

ANTIPASTO PLATTER (PER TABLE)

Served with a selection of Mediterranean Meats, Manchego Cheese, Fresh Olives & Flat Breads

ROASTED VEGETABLE SOUP

With Herb Croutons (Ve) (GF)

CLASSIC PRAWN COCKTAIL

Atlantic Prawns in a Marie Rose Sauce served with Roasted Tomatoes & Smokey Marie Rose Sauce (GF)

CHICKEN LIVER & COGNAC TERRINE

With Plum & Apple Chutney & Toasts

GREEK PASTA SALAD

with Feta Cheese, Olives & Garlic Oil

MAIN COURSES

BREAST OF CHICKEN

Served with a Creamy Garlic, Pancetta & Prosecco Sauce (GF)

TRADITIONAL ROAST TOPSIDE OF BEEF WITH YORKSHIRE PUDDING

Served with a Red Wine Jus

PAN FRIED FILLET OF SEA BASS TOPPED WITH NORTH ATLANTIC PRAWNS

Served with a Red Pepper & Chive Butter Sauce (GF)

SLOW ROASTED LEG OF LAMB

Served with Roasted Garlic & Rosemary Stuffing and a Rich Roast Jus

ROASTED VEGETABLE WELLINGTON SLICE (V)

With Tomato & Fresh Basil Sauce

All served with chefs' choice of seasonal potatoes & Fresh Vegetables

THAI SPICED VEGETABLE CURRY

Served with Coconut Infused Rice (Ve)

ROASTED BUTTERNUT SQUASH TOPPED WITH A VEGETABLE & SEED MEDLEY (VE)

DESSERTS

LEMON PANNA COTTA TART

Served a Blueberry Coulis

BLACK FOREST ROULADE

Topped with White & Dark chocolate ganache

CRÈME BRULEE

Served with Shortbread

BAKED VANILLA CHEESECAKE**

Topped with a Wild Berry Compote

WARM BELGIAN CHOCOLATE FONDANT**

Served with Vanilla Pod Ice Cream

CHEESE SELECTION*

Mature English Cheddar, Blue Stilton and Somerset Brie

Served with an assortment of cheese biscuits on platters garnished with grapes and Fruit chutney

*served as a dessert for a supplement of £1.50 per head or as an additional course for £5 per head

**can be Gluten Free or Vegan

CHILDREN'S MENU

STARTERS

FAN OF GALIA MELON & STRAWBERRIES

Served with a raspberry puree

CREAMY TOMATO SOUP

Served with a crusty baguette

MAIN COURSE

TRADITIONAL BATTERED POLLOCK FILLET

Served with chips, peas and tomato ketchup

BATTERED CHICKEN CHUNKS

Served with chips, peas or beans

PENNE PASTA IN A RICH TOMATO SAUCE TOPPED WITH PARMESAN

Served with a slice of garlic bread

DESERTS

BELGIUM CHOCOLATE MOUSSE

Topped with fresh cream and raspberries

BANANA SPLIT

Served with whipped cream, vanilla ice cream and topped with chocolate sprinkles

FOOD ALLERGIES AND INTOLERANCES

The EU Food Information for Consumers Regulation No (1169/2011) has set rules for new requirements which state that from December 2014 all food businesses must declare any of 14 identified allergenic ingredients which are used in non-pre-packed or loose foods that are sold or provided.

Please check with your guests whether they have any food allergies and / or intolerances and ensure you inform us accordingly.