

Exquisite
CATERING

WEDDING MENU BROCHURE

EXCLUSIVE CATERERS FOR

WICKHAM

ESTATE

HAMPSHIRE

More than just a meal





WE ARE EXQUISITE CATERING

Exquisite Catering are the proud sole caterers for Wickham Estate. A small team with a big passion for food and excellent service!

Our team of chefs and assistants have accumulated more than 50 years experience within the catering department. So we are confident that we can provide each and every couple along with their friends and family a meal to enjoy and a moment to remember.

With being the sole caterers, this means our full attention is on our couples that choose the beautiful Wickham Estate as their wedding venue. We work closely with the wedding coordinators to make sure your wedding day runs smoothly and your wedding breakfast is another seamless and enjoyable part of your special day.

CANAPÉ MENU

Goats cheese, walnut and beetroot balls
Smoked salmon, cream cheese and dill roulade
Black pudding scotch egg
Sausage, sage and cranberry
Smoked duck, cucumber and plum
Pulled pork, teriyaki crostini
Brie, caramelized onion sweet biscuit
Chicken satay sticks
Pigs in blankets
Beef, horseradish and Yorkshire pudding
Prawn, cucumber and sweet chilli
Halloumi, sweet pepper and pineapple
Smoked mackerel pate blinis
Mini chicken korma poppadoms
Prosciutto and fig
Cheese, onion and olive scones
Tuna mayonnaise, cucumber crostini
Mini prawn cocktail crostini
Breaded goats cheese, plum sauce and walnut
Tempura battered prawn and lemon mayonnaise
Tandoori halloumi and mango yoghurt
Steak, chips and horseradish
Olive, feta and sundried tomatoes

2023

£11.00 per person for 4

£15.00 per person for 6

2024

£12.00 per person for 4

£16.00 per person for 6

ANTIPASTI SELECTION BOARD

A selection of bruschetta, smoked salmon roulade, olives and feta, sundried tomatoes, mozzarella and cheeses wrapped in sliced meats.

2023 - £16.00 per person

2024 - £17.00 per person





Smoked duck & orange salad

STARTERS

- Chicken Caesar salad, croutons, shaved parmesan, bacon shard
- Crab cake, sweet chilli, rocket
- Scotch egg, spicy crumb, sweet pickle, mixed leaf
- Warmed goats cheese, beetroot, balsamic (v)
- Smoked duck and orange salad
- Mushroom tortellini, creamy mushroom sauce (v)
- Ham hock terrine, quail egg, radish, onion chutney
- Smoked trout mousse, spiral cucumber, olive crouton, watercress
- Heritage tomato, shallot and caper salad, black olives, tomato sorbet (vegan)
- Roasted tomato, sweet pepper tart, cream cheese, grated horseradish (v)
- Smoked salmon, white crab, cucumber (+£2 supplement)
- Breaded camembert, chilli jam or gooseberry jam (v) (+£2 supplement)
- Cream of asparagus with crispy pancetta soup
- Sweet potato and carrot, carrot crisp soup
- Broccoli and stilton, cream soup
- Slow roasted ham and pea soup
- Butternut, chilli and lemon grass soup
- Heritage tomato and spinach, cream soup
- Carrot and coriander soup
- Parsnip and sweet chilli, parsnip crisp soup
- Potato and leek soup
- Cucumber, pea, mint (hot or cold) soup

All starters are served with roll and butter at the table



Chicken caesar salad

MAIN COURSES

Please choose one option from your chosen package.

STANDARD PACKAGE

Chicken fillet wrapped in smoked bacon and redcurrant jus
 Chicken, bacon, avocado salad, croutons, French dressing
 Cumberland sausage, crispy onions, pea salsa, ale gravy
 Roasted chicken breast with a smoked BBQ sauce, garnished with mozzarella
 Chicken and wild mushroom risotto in a creamy white wine sauce

DELUXE PACKAGE

Wrapped chicken pancetta, stuffed with smoked cheese, tarragon and white wine sauce
 Cod loin, pea velouté, and bacon shard
 Salmon en croute, spinach and red pesto, parsley sauce
 Striploin of beef with mustard crust, Yorkshire pudding, creamed horseradish & beef gravy
 Pork loin, sausage sage stuffing, apple and sage jus
 Garlic and rosemary rubbed Shoulder of lamb and garden mint gravy
 Breast of guinea fowl, roasted cherry tomatoes, cauliflower puree, port jus

PREMIER PACKAGE

Chicken breast, prosciutto, stuffed with asparagus and pea mousse, fresh pea cream sauce
 Gressingham duck breast & black cherry sauce
 Pan seared sea bass, Thai spiced butternut puree, sautéed pak choi, crab tortellini
 Lamb fillet canon, sweet potato puree, rosemary gravy
 Monkfish, pancetta, crayfish mousse, smoked cheese sauce
 Beef wellington, mushroom and shallot duxelle, watercress, beef jus *(+£5 supplement)*
 Blade of fillet steak, mushroom & garlic puree, asparagus, carrot shavings, peppered gravy jus *(+£5 supplement)*

VEGETARIAN (ADDED TO ANY PACKAGE)

Wild mushroom and caramelized onion suet pudding, roasted vegetables, parsley mashed potato
 Cauliflower and spinach curry, lemon infused basmati rice, onion and cumin bhaji*
 Butternut wellington stuffed with roasted vegetables and tomato and basil sauce*
 Asparagus, sweet pepper, sweet potato and peas risotto*

* Can be made vegan



Deluxe: Salmon en croute



CASUAL WEDDING BREAKFAST

Main Course Includes:

100% beef burger
Lamb kofta
Chicken satay
Brioche bun
Mediterranean cous cous
Minted new potatoes with spring onion mayonnaise
Creamy Coleslaw
Baby gem salad
Chutneys, Salsas, Salad dressings, Red sauce

Vegetarian options on request:
Vegetable sausage
Halloumi and vegetable kebab
Mixed bean and nut burger

Choice of dessert from dessert menu

SIDE MENU

Choose 2 accompaniments:

Creamed leeks and spinach
Roasted shards of carrots
Minted green bean medley
Roasted vegetables
Cauliflower and broccoli cheese
Red cabbage and apple
Swede and carrot mash
Kale and garlic butter
Tender stem broccoli
Creamed wild mushrooms and garlic
Brussel sprouts and bacon lardons
Roasted carrots and coriander
Sautéed Savoy cabbage and red onion
Mixed heritage salad

Choose 1 potato:

Roasted
Dauphinoise
Crushed new
Sautéed
Duchess
Parmentier
Cheesy mash
Colcannon mash
Baked potatoes
Bubble and squeak
Croquette
Fondant potatoes



Vegetarian Main- Cauliflower and spinach curry



DESSERTS

Please choose one dessert.

Lemon posset with mini meringue
Chocolate brownie
Raspberry and lime cheesecake
Baileys cheesecake
Chocolate cheesecake
Lemon cheesecake
Apple and rhubarb crumble
Creme brûlée and shortbread
Chocolate and clementine torte
Chocolate and raspberry torte
Sticky toffee pudding
Dark chocolate mousse and honeycomb
Deconstructed black forest
Eton mess
Fresh fruit salad

Chocolate Brownie



Eton Mess

Choose of one of the following to accompany your dessert.

Vanilla Custard
Pouring double cream
Whipped Cream
Clotted cream ice cream
Vanilla ice cream
Chocolate ice cream
Salted caramel ice cream
Blackcurrant sorbet
Lemon sorbet
Blood orange sorbet

CHILDREN'S MENU

All beautifully presented in the same style as everyone else. We also offer half price on the same menu as you if you wish.

3 courses: £25.00 per child

2 courses: £22.50 per child

Please choose one option:

STARTER

Soup of your choice from the starter menu

Melon and berry salad

Garlic bread

MAIN

Homemade chicken goujons, skinny fries and beans

Margherita pizza

Macaroni cheese and salad

Sausage, mash potatoes and peas

DESSERT

Madagascar vanilla ice cream with wafers and sauce topping

Chocolate brownie and ice cream

Fruit jelly and ice cream

Designed for children between 2 and 10 years old.

Chocolate Brownie



EVENING FOOD

BACON ROLLS AND CHEESE TOASTIES - £12 per person

Smoked back bacon, butter and fresh artisan white floured rolls
Thick cut white bread with mature and red Leicester cheese with red sauce

PIZZAS - £14 per person

Choose 3 of the following flavours:
Margherita, pepperoni, Hawaiian, BBQ pulled pork, sweet chili chicken, veggie, seafood, meat feast

SCAMPI AND CHIPS - £16 per person

Breaded fresh scampi served with triple cooked chips and tartar sauce.

BURGERS AND CHIPS - £15 per person

100% beef burgers in a soft white artisan roll served with mature cheddar cheese, lettuce and tomato.

HOT DOGS - £14.50 per person

Choose 1 of the following toppings
Cheese and bacon
Avocado and feta
Chili con carne and cheese (£1 extra per person)
BBQ pulled pork (£1 extra per person)
Vegetarian sausages available

BBQ - £19.50 per person

100% british beef burgers
Cumberland sausage
Chicken sausage
Boneless chicken thighs
Lamb kofta kebabs
Vegetarian sausages
Halloumi and vegetable kebabs
Mixed bean, nut and burger
Served with mixed salads, potato salad, coleslaw, chutneys, mustards, salsas



Scampi & chips

DECONSTRUCTED HOG ROAST - £19.50 per person

Pulled lamb with hoisin and plum sauce

Pulled pork and apple sauce

Pulled chicken with piri piri sauce

With soft white rolls, dressed mixed leaf salad, Mediterranean couscous, minted potato salad and creamy coleslaw

HOT FINGER FOOD BUFFET - £20 per person

Choose 8 from below:

Tempura battered prawns

Duck spring rolls

Chicken goujons

Pigs in blankets

Vegetable samosas (ve)

Onion bhaji (ve)

Smoked haddock, leek and cheese fishcakes

Lemon pepper fish goujon

Mozzarella sticks (v)

Vegetable spring rolls (v)

Beetroot and ginger falafel balls (ve)

Sweet potato falafel balls (ve)

Macaroni cheese bites (v)

Spiced butternut squash quinoa croquettes (ve)

Cheese and bacon filled potato shells

Satay chicken

Sausage rolls

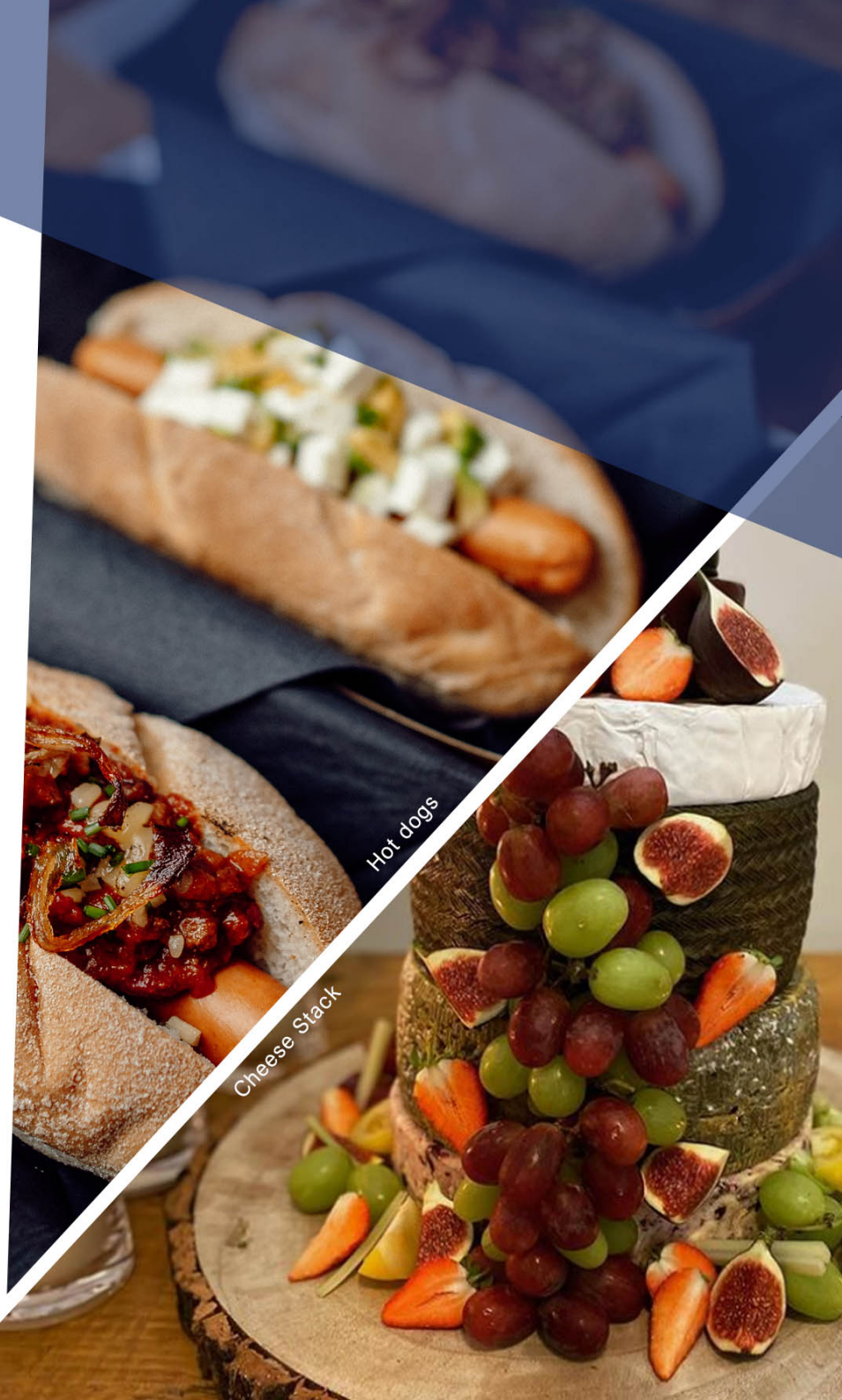
Served with various sauce accompaniments: BBQ, sweet chilli, red sauce, garlic mayonnaise, plum sauce, tartare sauce

CHEESE STACK - £15 per person (Minimum 50 people)

Built in the style of a traditional wedding cake.

Stilton, mature cheddar, brie, camembert, gorgonzola, wensleydale and cranberry, red Leicester

With chutneys, crackers & biscuits, butter, celery, apples, grapes, figs, strawberries.



BUILD YOUR OWN MENU

We like to make your wedding menu as personal for you as possible!
We have a long list of delicious foods to choose from so we let you build your perfect wedding breakfast yourself!

How it works:

1. Choose your price range from the packages
2. Choose your starter
3. Choose your main based on your desired package
4. Choose your sides (potato & veg) to accompany your main
5. Choose any dessert



WEDDING PACKAGES

STANDARD WEDDING BREAKFAST

Three course meal with complimentary tea and coffee
[Canapes can be substituted for starters with this package]

2023 - £75.30 per person

2024 - £78.90 per person

CASUAL WEDDING BREAKFAST

Two course meal with complimentary tea and coffee

2023 - £81.50 per person

2024 - £84.90 per person

DELUXE WEDDING BREAKFAST

Four canapes per person
Three course meal with complimentary tea and coffee

2023 - £86.95 per person

2024 - £90.56 per person

PREMIER WEDDING BREAKFAST

Four canapes per person
Three course meal with complimentary tea and coffee

2023 - £92.75 per person

2024 - £95.75 per person





WHAT'S INCLUDED?

Your wedding catering package price include:

2-3 course wedding breakfast depending on your chosen package
Evening food
Bottles of chilled tap water for the table
Tea and coffee station after the wedding breakfast

Head of Kitchen staff member on the day
Waiting team on the day for wedding breakfast & evening food
Table plan forms provided for you to complete before the wedding
Knife for the cake cutting
Chef to cut and serve your wedding cake for the evening

White linen tablecloths and napkins
Glassware for water, table wine & toast drinks (provided by Wickham Estate)
Tables & chairs (provided by Wickham Estate)

Add/remove the correct amount of tables in the room
Set up the tables with ironed linen
Lay up the tables with glassware, crockery and cutlery
All rubbish removed after setting up
All cutlery and crockery washed at the end of the night

TERMS & CONDITIONS

Exquisite Catering provides all catering needs to, and solely to, Wickham Estate. It is not possible to bring in any external catering suppliers, including cheese stacks (with the exception of a traditional Wedding Cake).

All our prices are per person. All prices shown in our brochure include VAT. Menu prices are secured from the date your contract is signed with Wickham Estate however there may be a slight increase in your menu price if there is a substantial increase in food cost prices.

Minimum numbers for catering are 50 adults for weddings unless otherwise agreed.

After your Wedding Breakfast is finalised, we will issue your invoice for 21 days before your Wedding Date. This is to be cleared in full no later than 14 days before your Wedding Date.

Final numbers for your catering are due 30 days before. The invoice is based on your final number – we can sometimes increase numbers however, a reduction in numbers is always non-refundable. All catering will be suspended if funds are not cleared within this timescale.

We work very closely with Wickham Estate and your seating time for your Wedding Breakfast will be set by Wickham Estate.

We will endeavour to cater for any special dietary requirements listed on your Menu Order Form. However, we cannot absolutely guarantee the absence of certain food groups (including nuts, and gluten) from our food or kitchen.

All Evening Food will be set out and displayed for a maximum of 2 hours to comply with legal food hygiene standards. After this time the food will be taken away and disposed of.

If only Evening Food is chosen, an additional charge will be made for linen. There is a supplement charge of £500 if no Evening Food is chosen.

Please note we make an additional charge for events taking place between Christmas and New Year to cover the increased staffing and supply costs. An additional charge of £800 applies to the 27th to the 30th of December inclusive and 1st and 2nd of January and an additional charge of £2000 applies to the 31st December.

We hope you have enjoyed reading through our menu brochure, if you have any questions or wish to talk through your menu please contact us as we are here to help.



contact@exquisitecatering.co.uk



[exquisitecateringltd](https://www.instagram.com/exquisitecateringltd)