



HAYNE HOUSE MENUS

Our selection of menus is designed to suit your culinary style, from the traditional three course wedding breakfast to the festive BBQ menus or vintage afternoon tea. Prepared to the highest standards, you will be impressed not only by the variety of dishes all freshly cooked on site, but by the level of care and love that goes in the presentation and service. Your Wedding Breakfast will be served in the marquee and, from 2018 the Grand Orangery, overlooking the gardens.

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Heavenly Canapés List

For all menus except the Gourmet please choose from our wonderful hand crafted Heavenly Canapés, beautifully presented with elegant table ware and fresh flowers

Chilled Ones

Brie and Cranberry Tartlet (V)

Smoked Salmon Blinis with Dill Crème Fraiche

Cajun Chicken Fillet Wrap

Mackerel Mousse served in a Mini Tartlet

Crispy Chorizo and Cream Cheese Mini Savoury Scone

Chicken Roulade en Croute served with a Tomato and Red Chilli Salsa

Mini Finger Sandwich Cubes

Warm Ones

You Choose a Soup Shot with a Celery Stick (V)

Roasted Vegetable Frittata topped with spiced Hummus and Black Olive (V)

Sweet Chilli Squid and Tiger Prawn Spoons

Thai Style Fish Cakes with Dipping Sauce

Mini Shepherds Pies

BBQ Chicken Skewers

Honey Glazed Cocktail Sausages with Mustard Mash

Beef Kofta Skewer served with a Coriander and Lime Yoghurt

Chestnut Mushroom and Pancetta Vol au Vent

Rare Roast Beef Mini Yorkshire Puddings with Horseradish Cream

Sweet Ones

Mini Fruit Tartlets

Raspberry Meringue topped with Chantilly Cream and a Chocolate Straw

Mini Fresh Fruit Kebab

Mini Carrot Cup Cake

Mini Chocolate Éclair

Mini Afternoon Tea Scone



Traditional 3 Course Wedding Breakfast

Please choose three Canapés from our Heavenly Canapé List together with one starter, one main course and one dessert

Hand crafted canapés

For starters

Roasted garlic and Herb infused Tomato & goats cheese tartlet served with Caramelised Red Onion Marmalade (V)

Freshly made Soup of your Choice topped with a Special Garnish & Served with Warm Rolls

Mediterranean Style Meats and Cheeses served with Marinated Garlic and Red Chilli Olives, Dips, Fresh Mediterranean Style Breads and Crackers. This is great as a Sharing Platter Option Too

Poached Salmon, Lime and Cracked Black Pepper Pate Pot served with Crisp Toast, Leaves & Dill Mayo

Risotto We will help you choose your ideal flavour and then top it with Fresh Rocket & Parmesan Curls

For mains

Rosemary & cider infused Roast Belly of Pork Served with Spinach & Creamed Celeriac & Sweet Potato

Oven baked Honey Glazed Chicken Wrapped in Pancetta served with a Rich Jus Roast Potatoes & a Panache of Vegetables

Basil infused Chargrilled Peppers, Courgettes, Aubergine, Chestnut Mushroom, Tomato and Halloumi Stack (V)

Herb Crusted Darné of Scottish Salmon served with a Chive Butter Sauce and Crushed New Potatoes

Kentish Sausages served with Grain Mustard Mash and Minted Garden Peas

Individual Slowly Cooked Beef and Kentish Ale Pie served with Potatoes of your Choice & Bowls of Seasonal Vegetables

And for dessert please choose from page 6

A selection of teas and filter coffee

Evening buffet

Honey Glazed Kentish Pork Sausage Bap or Crispy Smoked Bacon Bap

Vegetarian sausage bap



Organic Hog Roast Banquet
(based on a min of 60 adult guests)

Hand crafted canapés

(please choose three from our Heavenly canapés list)

Organic Kentish hog roast

Presented in a Rustic Way with Hessian, Wooden Crates and Seasonal Foliage

Served with Mixed Seasonal leaf Salad, Tomato infused Salad with Spring Onion and Herbs

Griddled Courgette, Chick Pea, Feta and Herb Oil Couscous, Whole Slow Roasted Mid Potatoes,

Kale and Red Cabbage and Apple Coleslaw, Selection of Sauces, Brioche Buns and Rustic Breads

Balsamic and Garlic infused Chargrilled Mediterranean Style Vegetables

And for dessert please choose from page 6

A selection of teas and filter coffee

Evening buffet

European cheese board including a selection of fine blue, goats' cheese, brie and cheddar

Served with a rustic bread selection, fruits, celery sticks and chutneys and homemade pickles



BBQ Feast (based on a min of 60 adult guests)

Hand Crafted Canapés

(Please choose three from our Heavenly canapés list)

From the BBQ: please choose four items

Presented in a Rustic Way with Hessian, Wooden Crates and Seasonal Foliage

Cajun infused Skewered Salmon, BBQ Marinated Chicken Thighs, Kentish Brogdale Sausages,

Freshly Made Beef Burger, Peppered Minute Steak, Sweet Potato Wedges

Chargrilled Balsamic BBQ Vegetables topped with Spiced Chick Pea Puree (V)

Served with Mixed Seasonal leaf Salad, Tomato infused Salad with Spring Onion and Herbs

Griddled Courgette, Chick Pea, Feta and Herb Oil Couscous, tomato, mozzarella and basil pasta

Salad: Kale, Red Cabbage and Apple Coleslaw,

Selection of Sauces, Rustic Breads

And for dessert please choose from page 6

A selection of teas and filter coffee

Evening Buffet

European Cheese Board including a selection of fine Blue, Goats' cheese, Brie and Cheddar

Served with a Rustic Bread Selection, Fruits, Celery Sticks and Chutneys and Pickles



And for dessert

Please choose one dessert to accompany your chosen menu

Indulgent Chocolate Fudge Cake, Vanilla Ice Cream, Chocolate Straw & Raspberry Coulis

Crushed Meringues, Red Berry Fruits, Chantilly Cream & Berry Coulis

Toffee & Biscuit Tart topped with Whipped Banana Cream infused and served with a Toffee Sauce

Lemon and Lime Citrus Tart topped with Raspberry Meringue, Clotted Cream and Strawberry Sauce

White Chocolate and vanilla Cheesecake served with a Caramel Sauce



Scrumptious Afternoon Tea

(based on a min of 60 guests)

Please note that there is a surcharge for this package – please enquire within

Hand Crafted Canapés

(Please choose three from our Heavenly canapés list)

Sandwiches

Delicate Hand-Cut Finger Sandwiches

Free Range Egg and Cress (V)

Rare Roast Beef and Horseradish Cream

Smoked Salmon Black Pepper, Lemon and Cream Cheese

Manuka Honey Roast Ham and Grain Mustard

Cucumber & Fresh Mint (V)

Scones

Vintage Cheddar and Chive Cheese Scones (V)

The Classic Scones (V)

Plump Sultana Scones (V)

Clotted Cream, Jam and Fresh Strawberries (V)

Selection of Delicious Hand Crafted Mini Cakes

Mini chocolate Eclairs

Individual Victoria Sandwich,

Mini Chocolate and Raspberry Brownie

Glazed Mini Fresh Fruit Tartlet,

White Chocolate and vanilla Cheesecake Square

Selection of Teas and Coffees

All served on simple White China and Cake Stands on a Long Buffet table for your Guests to indulge and Enjoy!

Vintage Crockery can be hired at an additional cost

Evening Organic Hog Roast

Served with Coleslaw, Leaves, Apple sauce, Sauces and Fluffy Baps



Upgrade to our Glorious Gourmet Menu

Why not upgrade to our Glorious Gourmet Menu, which offers you and your guests that extra touch of indulgence, with unique and innovative dishes, stunning presentation and mouth-watering evening options that will really wow all your senses

Please choose four Canapés from our Decadent Canapé List together with one starter, one main course and one dessert

Gourmet decadent bites

For starters

Oven Roasted Mushroom topped with Creamy Garlic Chestnut Mushrooms, Fresh Rocket and Parmesan Shavings (V)

Seared Cajun infused Crusted Salmon served on Broad Bean and Coriander Noodles

Chicken Liver Parfait Pot flavoured with Armagnac and Thyme, glazed with a Cranberry Jelly

Served with Melba Toast and a Frisse and Pomegranate Salad

Rich Seafood Bisque served with a Crab Croute

Pan Fried Scallop, served with Black Pudding and Cauliflower Puree topped with Crispy Pancetta

Garden Pea and Ham Hock Risotto topped with Fresh Rocket and Fresh Parmesan Curls

For mains

Roast Loin of Pork stuffed with Apricot & Sausage Meat Stuffing, Sage and Pommery Mustard Jus & Fondant Potato

Roast Sirloin of Beef, served with a Dijon Mustard Jus, Yorkshire Puddings and Gratin Dauphinoise Potatoes

Oven Roasted Spinach and Ricotta Crepe topped with Crumbled Blue Cheese (V)

Mint and Thyme Herb Crusted Barnsley Lamb Chop served on Crushed New Potatoes and a Mint Jus

Seared Fresh Tuna served on Garlic Potato Puree, Fennel Cream and Green Beans

Mushroom Duxelle Stuffed Chicken Breast Wrapped in Parma Ham served with a Creamy Chablis Sauce

And for dessert

Shortcake Mille Feuille, filled with Strawberries, Blue berries, Raspberries, Chantilly Cream and Red Berry Coulis

Layered Pear and Ginger Custard Crumble Pot oh so Delicious!

Raspberry and Chocolate Brownie with Cocoa Dusted Whipped Cream

Braeburn Apple Tarte Tatin served with Caramel Ice Cream and Cinnamon Dust

Lemon Curd Cheesecake topped with a Morello Cherry Compote, & Raspberry Meringue

Duo of Desserts Eton Mess and Chocolate Torte, Raspberry Coulis and Chantilly Cream

Trio of Desserts Chocolate Brownie, Caramel Ripple Cheesecake, Vanilla Ice Cream and Raspberry Coulis

A selection of teas and coffee with gourmet truffles



Gourmet Decadent Bites

Wonderful Hand Crafted Canapés beautifully presented with elegant table ware and fresh flowers

Warm Ones

Carrot and Coriander Soup Shot

Mini Cottage Pies

Sweet Chilli Squid and Tiger Prawn Spoons

Cajun Chicken Skewers with Sour Cream Dip

Roasted Vegetable Frittata topped with spiced Hummus and Black Olive

Honey Glazed Cocktail Sausages with Mustard Mash

Beef Kofta Skewer served with a Coriander and Lime Yoghurt

Chestnut Mushroom and Pancetta Vol au Vent

Rare Roast Beef Mini Yorkshire Puddings with Horseradish Cream

Chicken Roulade en Croute served with a Tomato and Red Chilli Salsa

Fish and Chip Savoury Ice Cream Cone

Scallop, Black Pudding, Smoked Bacon Spoon topped with a Lemon and Chive Cream

Seared Tuna and Wasabi Croute

Smoked Haddock Tart

Chilled Ones

Cajun Chicken Fillet Wrap

Smoked Salmon Blinis with Dill Crème Fraiche

Mackerel Mousse served in a Mini Tartlet

Crispy Chorizo and Cream Cheese Mini Savoury Scone

Smoked Salmon, Rocket Rosemary & Sea Salt Scone

Brie and Cranberry Tartlet (V)

Refreshing Feta and Salsa Salad Spoon

Sweet Ones

Mini Fruit Tartlets

Mini Chocolate Éclair

Chocolate Brownie Square



Gourmet Menu Evening Delights

To accompany your gourmet menu, select 1 of the culinary delights below for your evening spread

Pulled Pork Baps

Succulent BBQ Slow Roasted Pork served in a Bap with Crunchy Coleslaw

Vegetarian Option Roasted Vegetable and Hummus Baps

Paella Market Style Stall

Set up with hessian fabric, Fresh Breads, a Selection of 3 Salads, an authentic large Chicken & Seafood Paella Dish. A vegetarian version can be arranged but not cooked in a large Paella Dish.

Mexican Wrap Market Stall

We bring you a little taste of Mexico with Chicken, Beef and Vegetable Fajita Mix

Served with Wraps, Guacamole, Salsa, Sour Cream and Sweet Potato Wedges

Cheeseboard Option

A selection of 4 Cheeses Cheddar Cheese, Stilton, Brie and a Delicious French Goats Cheese

Served with Breads, Crackers, Dried and Fresh Fruits, Celery Sticks and Pickles and Chutneys

Curry Pot

Mild, medium or hot! Chicken Korma, Chicken Tikka Masala, Chicken Dhansak

Rice, Raita, Poppadum's & Naan Bread

Build your Own Burger

Chicken, Beef or Vegetarian

Sliced Tomato, Slice Onions, Gherkins, Lettuce, Coleslaw

Sweet Chilli Sauce, Mayonnaise, Tomato Sauce, Mustard & Fluffy Baps



A menu for the little ones

Please choose one menu for all your smaller guests

A two course mini simplified version of your chosen menu

or

Chef's hand prepared chicken goujons with oven cooked chips and fresh vegetables

Or

Bangers and mash, gravy and fresh vegetables

or

Tomato and basil pasta served with garlic bread

or

Chicken and ham pizza served with dough balls,

Red pepper sticks, cucumber, cherry tomatoes & garlic butter

Or

Spaghetti bolognese

To Follow

Ice cream sundae

Or

Chocolate cake & whipped cream

Or

Vanilla Cheesecake and Strawberries

Or

Meringue, cream and cherries

Or

Chocolate brownie and ice Cream



ADDITIONAL INFORMATION

V denotes suitable for Vegetarians

We are well versed in requests for special food allergies and dietary requirements. Each of our meals is cooked fresh on the day, so it is relatively simple for us to accommodate any special requests, as long as we know about them in advance. Just ask, and we'd be happy to help.

Do let us know if require information on ingredients used in our dishes or if food required more extensive preparation

Should you wish to offer your guests a choice of 3 options per course, please add an additional £1.50 supplement per person.

Chilled and Warm Coeliac Canapés available upon request, some restrictions may apply

We are happy to cut up your wedding cake as long as we are given clear instructions and if you would like your guests to take away, the necessary packaging

Supplier's meals do not include canapés and are just one course

It is possible to pick and choose elements from each menu to create a bespoke menu. Prices will be altered accordingly

The prices include waiting staff

Final numbers must be provided 30 days before your event – any last minute additions or changes we will try to accommodate however if there are costs incurred they will be passed on to you and we will not refund any changes after 30 days prior to your event

We offer group food tasting menus for all couples who choose the Traditional Three Course Meal. Sorry but we do not offer food tastings for Afternoon Tea, Hogroasts, BBQ or children's meals

So that we comply with the Food Safety Act:

- With the exception of a celebration cake, chocolate fountains or sweetie 'table' and unless agreed in advance, guests are not permitted to bring their own food onto the premises for consumption*
- Food left over from any event cannot be removed from the venue*
- Food can only stay out e.g. a buffet for no more than 2 hours*

We are proud to be working alongside our catering team who have over 20 years' experience. Their primary business is event catering so their passion for foods matches our values and beliefs in that the food is made with love. Their promise is to promote natural, sustainable and enjoyable food, that not only endorses local British suppliers, fair prices, Fairtrade, and is ethical sourced.

All prices include VAT at the current rate of 20%