

YOUR EVENT AT WIVENHOE HOUSE

HOT BUFFET MENU

£25pp when ordered with room hire

The menu includes **all** of the following main and side dishes

Beef and horseradish cobbler
Classic fish pie with Tio Pepe
Free range chicken, Alsace bacon, button onions and mushrooms
Essex lamb, tomatoes, anchovies, garlic
Fondant potatoes
Market vegetables
Please choose **one** dessert option from the following
Glazed lemon tart, vanilla crème fraiche, raspberry
Ultimate chocolate brownie
Treacle tart and Chantilly cream



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LIGHT BITE MENU

£14.50pp

A selection of freshly made luxury sandwiches and savoury nibbles **to include your choice of one of the following:**

Honey mustard cocktail sausages
Satay chicken skewers
Thai fishcakes, chilli dipping sauce
Salmon & spinach en crouete
Cheeseburger slider, tomato relish
Smoked salmon & cream cheese bagel
Wild mushroom arancini
Leek & smoked cheese quiche
Red pepper hummus, toasted flat bread
Shredded duck spring roll, hoisin dipping sauce
Savoury scone, cream cheese, pickled celery

And your choice of **one** of the following

Fresh fruit pavlova
Double chocolate brownie
Lemon tart
Vanilla bean cheesecake

FINGER BUFFET

£18.50pp

A selection of freshly made luxury sandwiches and savoury nibbles **to include your choice of five of the following:**

Honey mustard cocktail sausages
Shredded duck spring roll, hoisin dipping sauce
Cheeseburger slider, tomato relish
Satay chicken skewers
Scotch egg
Thai fishcakes, chilli dipping sauce
Salmon & spinach en crouete
Smoked salmon & cream cheese bagel
Lemon & garlic tiger prawn
Sweetcorn & tuna baked potato
Wild mushroom arancini
Leek & smoked cheese quiche
Red pepper hummus, toasted flat bread
Savoury scone, cream cheese, pickled celery

Followed by

Sliced fruit platter
or
Seasonal fruit bowl

And your choice of one of the following

Fresh fruit pavlova
Double chocolate brownie
Lemon tart
Vanilla bean cheesecake



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COLD FORK BUFFET

£21.50pp

Choose three of following main courses

Roast & cured meat platter
Lemon & tarragon chicken
Oriental prawn & noodle salad
Sliced Suffolk reared sliced gammon ham, pickled vegetable relish
Goat's cheese & red onion tart
Rillettes of smoked mackerel, horseradish cream
Field & wild mushroom roulade, garlic herb cream cheese

Choose five of the following salads

Dressed mixed leaves
Tomato, basil & mozzarella
Cucumber, olive & feta
Chick pea & roast vegetable
Crunchy coleslaw
Balsamic & baby spinach
Fennel, apple & chive vinaigrette
Marinated mushroom & courgette
Spiced cauliflower
Potato, spring onion & mustard mayonnaise
Marinated mixed beans

Choose one of the following desserts

Fresh fruit pavlova
Double chocolate brownie
Lemon tart
Vanilla bean cheesecake

EXTRAS

(priced per person, per serving)

a selection of fresh luxury sandwiches £6
bacon rolls £4.50
cream tea, scones, cream and jams £9
a selection of cakes £4
fruit bowl £3
pastries £3
croissants £3
bottled water £3.50
tea and coffee £2.70
tea, coffee and biscuits £3.40
fruit juice £3



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BANQUETING MENU 2017

Our prices are charged according to the main course chosen, all starters and desserts can be interchanged.
All prices are based on three courses.

Starters

- roasted tomato soup, basil oil, cheese scone **C G E M**
- Dingley Dell ham hock terrine, pineapple salsa, pea purée and shoots
oak smoked salmon, capers, shallots, lime **F**
- white onion soup, poached egg, tomato salsa **E M**
- smoked trout, beetroot, horseradish crème fraîche, dill vinaigrette **F M**
- carrot and absinthe terrine, green olive hash, fennel salad **M N**
- chicken liver parfait, cherry, onion bread toast, caramelised walnuts **G E M N**
- compressed melon, fresh figs, tomato seed jelly, tomato bread shards **G**
- goat's cheese with truffle oil pickled beets, pistachio **M N**
- Caesar salad, croutons, shaved parmesan, pancetta crisp **E F M**

Main Courses

£38

- roast sirloin of beef, Yorkshire puddings, roast potatoes **C**
- pan roast breast of chicken, pesto cream sauce, fondant potato **C M**
- red onion tarte tatin, savoury poached pear, goat's cheese **G M**
- roast salmon, salsa verde, crushed new potato, confit onions, peas **F M**

£43

- red wine braised beef, mushrooms, shallots, bacon, celeriac mash, roasted carrot **C M**
- olive oil poached fillet of salmon, cauliflower purée, herb and pea 'vinaigrette', confit potatoes **F**
- braised free range chicken, duck fat fondant potato, root vegetables, smoked bacon and shallot jus **C M**
- roasted baby ratatouille, olives, confit garlic, toasted pine nuts, **N**



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Desserts

glazed lemon tart, raspberry **G E M**
sticky toffee pudding, salted caramel ice cream **G E M S**
Irish coffee crème brûlée **E M**
baked custard tart, rhubarb **G E M**
ultimate chocolate brownie, orange sorbet **G E M S**
dehydrated raspberry pavlova **E**
chocolate tart, earl grey meringue, burnt Satsuma **G E M**
lemon meringue pie, yoghurt sorbet **G E M S**
plate of British cheeses, accompaniments £2.60 supplement **G M**



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AFTERNOON TEA MENU

Traditional Finger Sandwiches

Egg mayonnaise with cress on granary bread
Cucumber with black pepper cream cheese on white bread
Smoked salmon and crème fraiche on wholemeal bread
Ham and wholegrain mustard mayonnaise on white bread

Scones

Fruit and plain scones
freshly baked in our kitchen daily and served with clotted cream and Tiptree Jam

Tea Pastries

Carrot cake with cream cheese icing
Apple and cinnamon choux buns
Pear and almond tarts
Earl Grey macarons
Milk chocolate and plum panna cotta

Traditional Afternoon Tea £19.50

Prosecco Afternoon Tea £26.50

Champagne Afternoon Tea £29.00

Rosé Champagne Afternoon Tea £31.00

Children's Afternoon Tea £9.95

Our children's afternoon tea must be booked in advance



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EVENING BUFFET MENUS

a range of delicious evening buffet menus you can choose for your event

£25pp (minimum of 30 people)

Rewards sausages with caramelised onions
Hand pressed beef burger with emental cheese
Garlic and lime fricassee of chicken
Sage infused pork belly with apple
Vegetable kebabs with chilli salsa
Lemon rosemary grilled halloumi
Tomato and onion salad
Mixed baby leaf, balsamic dressing
Rosemary roasted potato
Spiced rice
Coleslaw
Chickpea with curried yoghurt
Honey and mustard new potatoes
Selection of bread rolls & ciabatta garlic bread



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GROUP DINNER MENU

Starters

Soup with fresh bread
Roasted squash, red onion, chick pea, feta, seeds (v)
36 hour smoked salmon, shallots, capers
Gammon terrine, piccalilli, tarragon mayo

Main Courses

Battered or grilled catch of the day, chips, mushy peas
Chargrilled burger, melted cheese, brioche bun and fries
Spelt risotto, pea & broadbean, crispy hen's egg (v)
Toulouse sausage cassoulet, white beans, savoy cabbage, onion relish
Baked rainbow trout, lemon, almonds, baby potatoes
Caesar salad, anchovies, crispy pancetta, croutons

Sides

Buttered new potatoes with parsley £3.50
Triple cooked chips £3.50
Dressed mixed leaves £3.00

Desserts

Bitter chocolate tart, white chocolate sorbet
Crème brulee
Lemon cheesecake, almond & honeycomb, citrus gel
Cheese selection, chutney & celery
Ice cream or sorbet, butter biscuit

Two Courses £20

Three Courses £25



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