

T H E
Sweeney



Wedding
Menu

CELEBRATING

30

YEARS

dietary key:

V = Vegetarian Ve = Vegan

GF = Gluten Free GFa = Gluten Free Available

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— **Wedding Canapé Menu** —

We've considered taste, texture, colour but most importantly "is it delicious?" and "is it easy to eat?" and we think these canapés cover all these. A small bite with a big punch. We suggest between 4 to 6 pieces per person.

the meats

Honey Mustard "Pigs in Blankets"
Ham & Mustard Croquettes
Glazed Pork Belly Bites, Asian Soy Sauce Dressing
Japanese Chicken Gyoza & Soy Dressing (GF)
Crispy Fennel Pork Balls with Apple Puree
Pork Katsu Sando, Tonkatsu Sauce
Chicken Satay, Crispy Chilli, Spring Onion & Coriander (GF)
Lamb Scrumpet with Salsa Verde
Brown Bread Soldier with Chicken Liver Parfait, Cured Egg Yolk & Hazelnut Shaving (GFd)

the fish

Salmon & Caper Fishcake (GFd)
Smoked Mackerel Pate on Sourdough Croute
Prawn Cocktail Tartlet
Potato Latke, Crème Cheese Smoked Salmon & Pickled Cucumber (GF)
Crab Toast, Brown Crab Mayo, Pickled Lemon & Chervil (GFd)

the veggie/vegan

Compressed Tequila Watermelon & Dukka (GF/Ve)
Pea & Mint Arancini (Ve)
Black Bean Taco, Guacamole & Tomato Salsa (Ve)
Porcini Mushroom Tartlet (Ve)
Welsh Rarebit Gougères with Aged Cheddar
Sweetcorn Tempura Fritter with Vegan Sriracha Mayo & Tajin (GF/Ve)
Karaifa Fried Halloumi with Honey & Lemon Dressing or Harissa & Sumac (GF)

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Wedding Snackapés Menu

IF YOU fancy something a little more substantial, WHY NOT pick from our snackapés menu
a little larger than our canapé for when you want something a little more substantial but still
easy to eat. We suggest 1 to 2 of our snackapés.

the meat snackapés

Steak & Chips cone with Béarnaise Mayo & Fries (GF)
Pigs in Blankets Toad in the Hole
Scotch Egg & Colman's Mustard Dressing
Pduja & Chorizo Arancini Balls

the fish snackapés

Fish & Chip Cone
Salt & Pepper Squid Cone (GF)
Prawn Cocktail Lettuce Cups (GF)
Cornish Crab Doughnuts
Frito Misto Prawn, Cod & Squid with Lemon Aioli (GF)
Canapé Cone with Avocado, Cured Salmon & Black Sesame (GF)

the veggie/vegan snackapés

Truffle Bread & Butter Pudding with Shaved Parmesan
Saag Aloo Pasties (Ve)

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Wedding Evening Menu

Imaginative Food for Standing-Up

Food for the evening, once the day is over and the drinks are fully flowing, why not choose from our Evening Food Menu. We've got most options covered from Bowl Food to our Street Food and plenty in between

sweeney grazing table

Charcuterie Meats, Cheeses, Artisan Breads, Hummus, Caponata, Cornichons, Silver Skin Onions, House Pate & Mushroom Pate

WOOD FIRED PIZZA ON SOURDOUGH BASE

"The Classic" Margherita - Tomato, Mozzarella, & Fresh Basil

"Oh My Veggies" - Butternut Squash, Roasted Peppers, Caramelised Onion, Tomato & Capers (Ve)

"The Fungi" - Mushroom, Mozzarella, Goat's Cheese & Rocket

"Some Like it Hot" - Puduja, Salami Milano, Chilli & Honey

"Always a Good'Un" - Pepperoni & Mozzarella

street food

Fish Finger Hotdogs with Tartar Sauce & Mushy Peas in a Brioche Bun

Sweet Potato & Black Bean Burrito with Jalapeño Cream, Pickled Red Cabbage & Hot Sauce

Mumbai Chilli Cheese Toastie

Porchetta Roll with Salsa Verde

Truffle Mac n' Cheese with Crispy Onions

ALL street food and wood-fired pizza are served with Fries & Coleslaw

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Wedding Evening Menu

BOWL FOODS

We suggest choosing 2 - 3 options from our BOWL FOODS

the meat BOWLS

Korean Pork Belly with Kimchi & Shiitake Mushrooms

Chicken Katsu, Rice & Japanese Pickles

Braised Beef Feather Blade, Red Wine Jus, Mash & Crispy Onions

Malaysian Chicken Curry, Rice & Coconut Sambal

the fish BOWLS

Fritto Misto of Cod, Prawns & Squid with Roasted Lemon Aioli

Prawns with Orzo Pasta, Saffron & Tomato

Teriyaki Salmon Rice Bowl

the veggie BOWLS

Burrata with Black Figs, Walnuts & Honey

Patatas Bravas with Crispy Confit Potatoes, Brava Sauce & Aioli

Black Bean, Tofu & Avocado Rice Bowl

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Seated Wedding Menu

When you're after a bespoke service, an elegant à la carte, please choose from the options below.
Please choose ONE starter, ONE main and ONE pudding.

If you're feeling peckish why not choose one or two of our specialty breads for the table.

For the table

All Breads are £3.00 per person

Sourdough Loaf with Cheese & Pickle Butter
Focaccia with Sea Salt, Olive Oil, Rosemary & Honey
Pan Con Tomato with Olive Oil & Maiden Salt
Flat Bread with Hummus, Crispy Chickpeas & Confit Garlic

starters

Meat

Chicken Liver Parfait, Duck Fat Brioche & Mandarin Marmalade

Beef Carpaccio, Horseradish Cream, with Toasted Walnuts & Rocket Leaves

Confit Duck Leg Salad with Kohlrabi, Bok Choy, Nam Jim Dressing & Roasted Peanuts

Ham Hock Terrine, Crispy Egg, Piccalilli & Pork Scratching Crumb

Smoked Duck, Grilled Peaches & Baby Leaf Salad with Sherry Vinaigrette Dressing

Smoked Bacon Potato Cake, Crispy Egg with Watercress & Mustard Dressing

Fish

Grilled Fillet of Mackerel on Sweet & Sour Pickled Beetroot with Crème Fraiche & a
Ginger & Lime Dressing

Classic Prawn & Crayfish Cocktail with Mary Rose Sauce, Avocado & Cherry Tomatoes

Earl Grey Smoked Salmon, Lemon Yoghurt, Pickled Samphire, Rye Crumb & Dill

Veggie/Vegan

Carpaccio of Heritage Beetroot with Whipped Feta, Toasted Seeds & Honey (Ve)

Burrata with Black Figs, Honey & Walnuts

Gnocchi with Lime Butter & Parmesan Crisp

Pea & Taleggio Arrancini with Peanut Sauce

BBQ Glazed Tofu Skewer with Peanut Sauce (Ve)

Roasted Cauliflower, Crispy Kale, Pine-Nut Sauce & Chilli Oil (Ve)

C E L E B R A T I N G

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main courses

Meat

Beef Rump Cap with Pressed Potatoes, Watercress & Horseradish Cream

Roast Chicken with Chilli, Oregano & Olive Oil Chips & Aioli

Crispy Pork Belly with Black Pudding & Potato Croquettes, Celeriac Puree & Apple Gel

Free Range Chicken Breast with Roasted Garlic & Pink Peppercorn Potato Cake, Crispy Skin & Jus (GF)

Slow Braised Feather Blade of Beef, Caramelised Shallot Puree, Garlic & Herb Crumb & Jus

10 Hour Slow Roast Lamb Shoulder, Minted Pea Puree, Roasted Carrots & Jus (GF)

Duck Breast with Confit Duck Leg Ballotine, Carrot Puree, Pak Choi & Jus (GF)

Pork Chop with Grilled Hispi Cabbage & Café de Paris Butter

Rib Eye Steak, Grilled Tomato, Mushroom Truffle Chips & Bearnaise or Peppercorn Sauce

Fish

Roasted Cod Loin, Mussel & Saffron Broth

Pan-Fried Sea Trout, Peperonata, Heritage Tomatoes & Gremolata

Salmon with Buttered Spinach, Watercress & Lemon & Garlic Aioli

Veggie/Vegan

Smoked Aubergine, Tomatoes & Crispy Cauliflower Steak (Ve)

Nut Stuffed Roasted Onions, Potato Rosti with Glazed Carrots & Jus (Ve/GF)

Wild Mushroom Risotto, Pickled Lemon, Basil & Pecorino

Dauphinoise Pie with Comte, Caramelised Onions & Potatoes

Dessert

Banoffee Pie Pots

Chocolate Tart & Salted Caramel Peanuts

Vanilla Panna Cotta, Strawberry Salsa & Shortbread Crumb

Raspberry, Almond & Lemon Curd Trifle

Individual Apple Pie with Vanilla Custard

Pina Colada Panna Cotta with Lime Gel & Coconut Shortbread Crumb

Burnt Basque Cheesecake with Crème Fraiche & Roast Fruits

Coffee Meringues, Orange Mascarpone & Dates in Coffee Syrup

Lemon Curd Pavlova with Toasted Almonds

White Chocolate Craquelin Choux Bun with Raspberries, Vanilla & Champagne Cream

Dark Chocolate Mousse with Olive Oil & Hazelnut Tuille

Apple Meringue Tart with Clotted Cream Ice Cream

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Our Sharing Menu

Opulent feasts that bring guests together. This is how people have always enjoyed food socially and what better way than at a wedding in our Barn or Garden Room. The dishes not only look fabulous together but taste incredible too. Please choose one of the following starters, main courses and desserts.

Sharing Board Starters

Choose One of the Following:

Charcuterie Sharing Board

Sea Salt & Rosemary Focaccia Bread with a Selection of Charcuterie Meats, Cornichons & Silver Skin Onions

Mezze Sharing Board

Flat Bread with Hummus, Stuffed Peppers, Cauliflower Fritters, with Whipped Feta & Mint, Mixed Olives & Honey & Mustard Chipolatas

From The Ocean Board

Smoked Salmon, Prawn Cocktail Lettuce Cups, Boquerones, Smoked Mackerel Pate, Olives & Flat Bread

Sharing main courses

Option One:

Meat: Whole 6 Hour Braised Lamb Shoulder with Green Harissa, Pomegranate & Pine Nuts

Vegetarian: Imam Bayildi - Baked Aubergine with Bulgur, Peppers, Tomato, Onion & Mint

Served With:

Roast Sweet Potatoes with Pickled Chilli, Preserved Lemon & Tahini Yoghurt
Chopped Salad with Crispy Spiced Chickpeas, Sumac & Parsley
Mujaddara - Spiced Basmati Rice, Green Lentils & Crispy Onions

Option Two:

Meat: Roast Porchetta with Salmoriglio (Italian Sauce - Lemon, Garlic, Olive Oil & Oregano)

Vegetarian: Stuffed Piedmont Peppers

Served With:

Heritage Tomatoes & Sourdough Panzanella with Basil, Olives & Capers
Italian Leaf Salad with Pecorino & White Balsamic
Roasted Baby Potatoes with Garlic, Bay & Lemon

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Our Sharing Menu

Sharing main courses cont.

Option Three:

Meat: Roast Sirloin of Beef with Chimichurri

Vegetarian: Escalivada Tart - Catalan recipe of Roasted Vegetables tossed with Olive Oil, Garlic & Feta Cheese in a Puff Pastry Tart

Served With:

Confit Piquillo Peppers with Garlic & Olive Oil
Heritage Tomato Salad, Sherry Vinegar & Shallots
Olive Oil Chips

Option Four:

Meat: Roast Organic Chicken with Lemon, Honey & Oregano

Vegetarian: Spinach & Feta Spanakopita

Served With:

Greek Salad
Lemon Potatoes with Garlic & Bay
Slow Cooked Courgettes with Saffron & Lemon

Option Five:

Fish: Baked Cod with Garlic Butter

Vegetarian: Roscoff Onion & Baron Bigod Tart

Served With:

Jersey Royals with Soft Herbs
Asparagus Salad with Gem & Radish
Heritage Tomatoes with Shallots & Tarragon

Sharing Desserts

Summer Fruits Pavlova

Salted Caramel Profiterole Stack

Strawberry Eaton Mess

Chocolate Fondue with Fruits, Marshmallows, Coffee Craqueline Choux Buns & Shortbread Fingers

Dessert Board:

Mini Meringue Tart, Divine Macarons, Mini Chocolate Brownie, Mini Peach & Raspberry Crumble & Individual Salted Caramel Craqueline Choux Buns

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Those Little Extras...

Those little extras that make a wedding really POP!

complementary gin bar

Choose three of our recommended Gins, chosen for their flavour & popularity!
All served with their own individual botanicals & garnishes & topped off with a choice
of Tonic, Ginger Ale or Lemonade

Choose From:

Pinkster Agreeable British Gin with Raspberries, Mint & Elderflower Tonic

Ophir Spiced Gin with Orange, Chilli & Indian Tonic

Henstone Dry Gin - a wonderful local gin - with Orange & Indian Tonic

Warners Rhubarb Gin with Orange & Ginger & Indian Tonic or Ginger Ale

Haymans Old Tom Gin with Pink Grapefruit & Indian Tonic

Three Wrens Blood Orange & Apricot Gin with Lemon, Juniper & Elderflower Tonic

Tarsier Oriental Pink Gin with Raspberries, Lemon & Indian Tonic

Brockmans Gin with Blackberry, Pink Grapefruit & Elderflower Tonic

hot chocolate bar

What better treat as the sun goes down than your very own Hot Chocolate Bar?

Included in the hot chocolate package:

Our Specialty Hot Chocolate

Whipped Cream

Marshmallows

Oreo Crumb

Biscoff Biscuits

Flavoured Syrups

Sugar Strands

marshmallow s'mores toasting pit

Delicious, decadent & a little bit different! Gather round our fire pit & toast not
just the happy couple but some giant marshmallows too.

Included in the marshmallow & s'mores package:

Fire Pit

Giant Marshmallows on Sticks

Chocolate Sauce for Dipping & Dunking

Biscoff Biscuits for S'mores Making

Oreo Crumb

Chopped Nuts

Strawberries

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Drinks Packages

To keep you and your guests watered and happy throughout the day

CHOLMONDELEY'S GARDEN

Seasonal Fruity Cocktail - On Arrival / After the Ceremony

a glass & a half of our Current List House Wine

One glass of Sparkling Wine for your toasts

MURPHY'S CHOICE

a Summery glass of Pimm's & the Trimmings - On Arrival / After the Ceremony

Half a bottle of our delicious Chilean Merlot or Pinot Grigio with the breakfast

One glass of Prosecco for your toasts

CRUMBLE IT UP!

a Gin or Rum cocktail from our bar's choice - On Arrival / After the Ceremony

Half a bottle of New Zealand Sauvignon or Argentinian Malbec with the breakfast

Spoling your guests with a glass of Champagne for the toasts

SIDNEYS, I'M NOT DRINKING

Non-alcoholic Wine & No-secco offered as a substitute in all packages

Jugs of Juice and Punch available

Bottles of Still and Sparkling water on tables throughout

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