



MARK HADFIELD

Event Catering

2025

Wedding Menu

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We recognise the seriousness of food intolerances and allergies and are keen that all special dietary requirements are well looked after. However, because all food is freshly prepared in our kitchen and we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contact.

Our menus and premises are totally nut free, however some products we use are manufactured in an environment that cannot be guaranteed to be nut free.

All items on the menu can be made gluten free except for those marked with this † symbol.



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Canapés

Meat/Fish

Chipolata sausages coated in grain mustard & honey

Chorizo on skewers with roast garlic mayonnaise

Creole samosas – chicken or tuna, served warm †

Classic smoked salmon & cream cheese blinis

Seared fillet and Yorkshire pudding, horseradish mayonnaise

Hoisin duck with cucumber & coriander

Roast chicken ballotine with onion chutney & crackling

Lamb kofta roulades

Mini toad in the hole, balsamic & red onion chutney

Potted salmon with wasabi crème fraîche (£0.45+vat supplement)

Anchovies 'chips' with tartare sauce

Oyster chicken skewers, hot & sour dip

Ham hock fritters, piccalilli mayonnaise

Black pudding bonbons †

Chicken tikka, mini poppadum

Tempura tiger prawns, sweet chilli sauce (£0.25+vat supplement)

Vegetarian

Creole cheese samosas, served warm †

Crispy mushroom arancini

Glazed Welsh rarebit on toast

Goats' cheese mousse & smoked red pepper crostini

Sunblush tomato pinwheels with cream cheese & parmesan crack

Blue cheese gougères (savoury choux balls) †

Feta & cherry tomato frittata

Vegan Canapés

Lentil dhal on a mini poppadum

Herb polenta with mushroom ketchup & mushroom powder

Sunblush tomato & olive bruschetta

Sweet Canapés

Chocolate brownie & cream

Orange madeleine & orange curd

Mini vanilla éclairs †

Lemon sherbet cake †

Poached pear & whipped mascarpone



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Starters

Meat/Fish

(Choose one dish)

Smoked salmon and potato
croquette, red wine
tartar sauce, fennel
and orange salad

Tikka style potted salmon,
ginger crème fraîche,
watercress salad
(£2.50+vat supplement)

Oak smoked salmon with
classic garnish, mini capers, citrus
fruit, young leaves, dill dressing,
crispy brown bread croûtes

Smoked chicken and ham hock
terraine, cider pickled vegetables,
piquant red pepper purée

Pastrami duck breast and
oriental vegetable salad,
teriyaki reduction
(£2.50+vat supplement)

Selection of cured meats,
Parma ham, chorizo, salami,
parmesan shaving,
rocket, onion gel

Vegetarian

(Choose one dish)

Caprese salad, seasoned buffalo
mozzarella, selection of ripe tomatoes,
rocket leaves, olive oil and basil

White onion and truffle soup,
toasted seeds, warm garlic and
rosemary focaccia

Whipped goats' cheese,
textures of heritage beetroot
& aged balsamic

Sunblush tomato and parmesan
arancini, tomato and chilli
chutney, ripped basil

**All vegetarian starters can
be prepared vegan on request*



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Mains

Meat/Fish

(Choose one dish)

Chicken supreme, chorizo
potatoes, asparagus, creamed
pancetta sauce

12 hour braised and rolled blade
of beef, goose fat potato,
rosemary & orange braised
carrot, bay leaf sauce

Duo of pork - fillet and belly,
tender stem broccoli, champ
potato cake, perry sauce

Beef fillet steak, goose fat potato,
red wine braised onion, dressed
rocket, peppercorn sauce
(£3.50+vat supplement)

Aged fillet of beef, crispy shin
bonbon, horseradish potato
gratin, caramelised shallot purée,
bay leaf jus *(£4+vat supplement)*

Fillet of seabass, tiger prawns,
roast sweet potato & citrus cake,
pak choi, salsa verde dressing

Crispy fillet of sea bream, champ
potato cake, braised fennel,
smoked salmon velouté

Roasted rack of Derbyshire lamb,
potato terrine, wilted spinach, lemon
thyme sauce *(£4+vat supplement)*

Lamb rump, confit potato,
chargrilled Provencal
vegetables, mint pesto

Vegetarian

(Choose one dish)

Cauliflower cheese steak,
roast sweet potato & citrus cake,
grain mustard & lemon dressing

Tarte fine, crispy puff pastry disc
topped with smoked red pepper, cherry
tomatoes, onion purée, rocket & goats'
cheese, edamame dressing

Baked Portobello mushroom
with a herb crust, sriracha mayo,
baby cos salad

Courgette & aubergine parmigiana
with roasted golden beetroot
& red pepper pesto

Char siu vegetables with carrot
noodles & crispy onions

Potato rosti topped with
masala spiced vegetables & paneer,
coriander & mint crème fraîche

Twice cooked celeriac, baked with
five spice then pan fried,
teriyaki glaze, sautéed pak choi
& crispy ginger

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be prepared vegan on request*



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Dessert

(Choose one dish)

Passion fruit and lemon syllabub, shortbread biscuit
and caramelised pineapple

Rice pudding crème brûlée, poached strawberries
and honeycomb

Raspberry panna cotta, fresh berries,
ginger snap biscuits

Spiced red wine poached pear, whipped mascarpone,
chocolate oat crumble

Traditional tiramisu for the table *†*

Individual pavlova, Chantilly cream, macerated
strawberries, strawberry syrup

Double chocolate pave, chocolate oat crumble,
rum & raisin

Vanilla mascarpone cheesecake, blueberry
& gin marmalade, orange sherbet

Sticky toffee pudding, salted caramel sauce,
clotted cream *†*

Smooth chocolate delice, milk chocolate sauce,
brandy snap crunch



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Evening Food

Hot Snacks with Salads

Eight hour BBQ pulled pork served in brioche rolls, slow cooked shoulder in a rich BBQ sauce, served with pickled jalapeños £12+vat pp

Roast loin of pork & stuffing cobs, served with bowls of crackling & apple sauce £12+vat pp

Lamb donner style burger served with yoghurt mint, chilli sauce & spiced pickled onions £12+vat pp

Chicken tikka burger served with coronation mayo & pickled jalapeños £12+vat pp

Crispy macaroni cheese croquettes served with truffle mayonnaise & spicy salsa £9.50+vat pp

All served with:

- Honey & mustard potato salad
- Red cabbage & sweetcorn slaw

Hot Snacks

Bacon cobs £7+vat pp

Sausage cobs £7+vat pp

Cones of chips £6+vat pp

Posh fries, parmesan & truffle oil £7+vat pp

Hot dogs, Cumberland sausages, fried onions £7+vat pp

All served with condiments

Grazing

Cheese platter, 3 cheeses, biscuit selection, crusty bread, chutney, grapes, celery, butter £7.50+vat pp

Charcuterie platter, 3 cured meats, crusty bread, grissini, olives, grapes, cherry tomatoes, gherkins & chutney £12+vat pp

Charcuterie & cheese platter, 3 cured meats, Manchego & Camembert cheeses, crusty bread, grissini, olives, grapes, cherry tomatoes, gherkins & chutney £15+vat pp

Ploughman's platter, carved spiced honey roast ham, crusty bread, mature cheddar, pickles, potato salad, sausage pinwheels, gala pork pie, piccalilli mayonnaise £15+vat pp

**Vegetarian/vegan option will be available with all choices*

**All prices include:
service staff, crockery, cutlery,
paper napkins, platters*