



## Sample Wedding Breakfast Menus

## The Granary Wedding Venue Wedding Breakfast Menus

Whether it's an a la carte, 4 course meal you've got in mind or something more casual, the food is an integral part of your wedding day. Here at The Granary, we pride ourselves on quality, choice and service.

To this end, we do not have set menus, but rather our Head Chef will work with you to create a bespoke menu that reflects your tastes, budget and the vision you have for your day. Naturally, we can cater for all dietary requirements and preferences, including vegan and vegetarian, gluten free and food allergies, On the day, all dishes are prepared by our team of chefs using fresh, seasonal and local produce wherever possible. Our experienced waiting staff offer a white glove service for that extra bit of theatre.

Twice a year we invite all our couples to a taster day, normally in spring and autumn. Booked couples can come along and sample a variety of mini dishes together with wines, as well as meeting the team. A select handful of our recommended suppliers will also be on hand. In addition to this, all wedding packages include 2 meetings with either our chef or a member of our weddings team, where you can discuss and finalise your menu options.

The following menus are to give you an idea of the types of food you could have at your wedding, but you can have almost anything.

Our minimum charge for your wedding breakfast is £28.00 per person based on 60 adults. Should your numbers drop below 60 there will be a surcharge of £7.50 for every absent guest under this number. Some dishes carry a supplement. Children (age 2-12) with the same meal choice as adults will be charged at 50% of the listed price.

Prices are for 2019 and 2020.

**Contact a member of our wedding team to talk food:**

**01327 361730**

**Email [weddings@granary-hotel.com](mailto:weddings@granary-hotel.com)**

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### Canapes

Pastrami & horseradish on a black pepper cracker

Sweet pepper & goat's cheese on a crostini

Smoked salmon mousse blini

Guacamole on crisp tortilla

Mini Yorkshire pudding, with roast beef and horseradish

Shredded duck & hoi sin spring roll

Sun dried tomato & basil Bruschetta

Smoked salmon, beetroot and vanilla on brioche toast

Tandoori chicken with mint raita on mini naan bread

Gravadlax and pumpkin seed on black pepper cracker with mustard dressing

Devil on horseback

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Choose 3 canapes as part of our Indulgent Menu

Canapes can be added to any other menus at £9 per person for 3 choices

Additional canapes choices are £3 per person

**Informal Sample Menu**

- Pad Thai
- Pork meatballs in coconut broth
- Spiced roast cod with lemongrass soup
- Sweet and sour prawns with noodles/sticky rice
- Soy glazed salmon
- Roast pork tenderloin with coriander and garlic
- Curried goat, rice and peas
- Korean beef with rice
- Red/green Thai curry with sticky rice
- Refried bean fajitas with jalapenos, sour cream and guacamole

**Desserts**

Choose a dessert from our dessert menu

**BBQ Options**

- Local Pork Sausage, In a roll with mustard
  - Hand Pressed Beef Burger, cheese & sesame bun
  - Lamb & Mint Burger, onions & bun
  - Pork & Chorizo Burger, chilli relish & bun
  - Jerk Spice Chicken Skewers & jerk salsa
  - Buttermilk Chicken Pieces & dipping sauce
  - Chunky Veg Kebabs & tomato relish
  - Griddled Halloumi & oregano oil
- Served with:  
Green salad. Tomato, red onion & basil pasta. Coleslaw, Sauces

**Desserts**

Choose a dessert from our dessert menu

**Relaxed & Indulgent Options - Starters**

- Goats Cheese and Beetroot  
A variety of beetroots with crumbled goats cheese. Served with a balsamic glaze
- Compressed Watermelon, with goats cheese and toasted pumpkin seeds
- Duck Breast, served with a warm salad of potatoes, braised radish and grilled baby gem lettuce
- Crayfish & Avocado Salad. Fresh crayfish tails with mixed leaves and avocado, dressed with a lemon & chilli crème fraiche
- Grilled Tiger Prawns, with sweet chilli glaze & pineapple salsa
- Anti Pasti. Olives, cured meats, bread, breadsticks (to share)
- Tandoori Cod. Marinated overnight in tandoori spices and yoghurt
- Smoked Mackerel Mousse with capers and crostini served with a cucumber salad
- Glazed Chorizo, with a mixed bean stew
- Lentil and Sweet Potato Pate, served with crostini

Other dishes and variations of these dishes are available, please speak to our chef to discuss this.

Choose one dish for your relaxed or indulgent menu.

If you would like to offer your guests a selection each other choice is charged at £75

If any dietary options are required (eg allergy, intolerance, vegan), these will be provided as agreed by the chef.

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Relaxed & Indulgent Options - Mains

### Relaxed & Indulgent Options - Mains

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Bangers & Mash, a trio of local sausages, served on a bed of mashed potato and mustard gravy

Moroccan lamb, with Ras el Hanout spice, olive, chickpea & preserved lemon tagine, tomato & harissa rice

Traditional roast. Your choice of beef, pork, lamb or turkey with traditional accompaniments

Scottish blade of beef slowly braised in red wine. Served with mashed potato, seasonal vegetables, horseradish crème fraiche and crispy onions

Corn fed chicken supreme. Served with roasted vegetables in tomato sauce and polenta mash

Pan fried salmon with a herb crust, crushed new potatoes and minted pea puree

Lobster linguine (£5 per person supplement)

Delicately poached lobster, served linguine in a tomato and basil sauce

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Other dishes and variations of these dishes are available, please speak to our chef to discuss this.

Choose one dish for your relaxed or indulgent menu.

If you would like to offer your guests a selection each other choice is charged at £75

If any dietary options are required (eg allergy, intolerance, vegan), these will be provided as agreed by the chef.

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Desserts

### Relaxed & Indulgent Options - Desserts

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Strawberry & cream Cheesecake with honeycomb

Apple and Cinnamon Crumble & Vanilla custard

Individual dark chocolate tart, clotted cream

Traditional local ice cream served from our vintage ice cream bike

Eton Mess. Classic mix of meringue, chantilly cream and seasonal fruits topped with local ice cream

Warm Chocolate Brownie. Seriously chocolaty, with your choice of ice cream

Vanilla Rice Pudding, served with warm jam and honey

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Dessert Table (£4 per person supplement)

Choose 3 desserts for your guests to help themselves, these will be provided as agreed by the chef.

## Pricing

### Informal Menu

Choose 3 items £28 per person

Extra items charged at £5 per person

Children from 2 - 12 half price

Includes a dessert from our dessert menu.

### Wedding BBQ Menu

Choose 3 items £28 per person

Extra items charged at £5 per person

Children from 2 - 12 half price

Includes a dessert from our dessert menu.

### Relaxed Menu - £45 per person

Includes; Starter, Main, Dessert,

Tea & Coffee Station/Service

White Glove Service

### Indulgent Menu - £54 per person

Includes; 3 x Canapes, per person, Starter, Main, Dessert,

Tea & Coffee Station/Service

White Glove Service

## Rolls

Hog Rolls, stuffing apple sauce

£6.50 per person

Beef Rolls - Braised beef topped with stilton

and horseradish £7.50 per person

Lamb Rolls - Pulled lamb with pomegranate

seeds and mint yoghurt £7.50 per person

Bacon & Sausage Rolls, ketchup, brown sauce

& mustard £5.50 per person

### Street Food Shack

Choose 1 dish £9.50 / 2 dishes £14.50 /

3 dishes £18.50

Any dish you can think of! See our Informal

Sample Menu for inspiration.

Additional charge may apply

### Cheese Table

Selection of 3 cheeses plus a heart shaped

cheddar. Oat cakes grapes celery.

Pickles & chutney. £10 per person

## Grazing Table

Selection of continental meats

Pate warm rustic bread

Selection of British Artisan cheeses

Oat cakes grapes celery

Pickles & chutney

Macaroons & cookies

£14.50 per person

### Salty Table

Mixed nuts, pretzels, olives,

tortilla crisps, popcorn

£75

### Sweeties

Selection of 8 sweet jars £75

### Doughnut Table

60 glazed doughnuts,

60 filled doughnuts

£240

## Frequently Asked Questions

### **What's included in the price?**

Different menus include different things, see above. All of our prices include VAT at the current rate and service.

### **Why are we charged a supplementary cost for numbers lower than 60?**

This is to enable us to give our couples a price per head. We base our fixed costs on 60 adult guests, and therefore when your numbers go below this amount our fixed costs per head increase, which is why we have to build in a supplementary cost to cover the difference of this.

### **Can we have canapés with menus that don't include them?**

Yes, not a problem, Extra charges will apply.

### **Can we choose an alternative menu from what is listed?**

Of course you can. We will work with you to achieve whatever you would like.

### **Can we offer our guests a choice?**

You can pick a choice of dishes per course, this carries a £75 supplement. We would need a detailed table plan of each guest and where they are seated in the dining room. We also recommend that their food choice is printed on the back of their name card so that your guests remember what they ordered.

### **Where do you get your staff from?**

We recruit locally wherever possible and train all our staff in house. We ensure they have all passed a nationally accredited food safety qualification.

### **Can we have a tasting of our chosen menu?**

Yes, a full tasting can be arranged and the price will start at £100 for a full taste of your chosen menu. If you would like to taste additional dishes then this may carry an extra charge.

### **Where do you get your ingredients from?**

We appreciate the importance of having great ingredients, that's why we select all our produce wherever possible locally, so that we know exactly what we are serving. We can provide further details of our suppliers upon request.

### **What do you do with your waste?**

We recycle all paper, glass, cardboard and most plastics. Wherever possible we don't purchase items with non-recyclable packaging. 90% of our food waste is composted on site in our hot bins and once composted is used on our borders helping our lovely garden

### **Contact a member of our wedding team to talk food:**

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develop. We are passionate about the environment and are continuously working towards 100% efficiency. In addition we only use renewable gas (LPG) delivered in bulk to our site and our 100% renewable electricity contract ensures we are committed to energy conservation. Our on-site water treatment works means that low impact cleaning chemicals are used on site ensuring harmful toxins don't enter the water table.

### **Can we bring our own cheesecake?**

Yes, or we can provide a bespoke cheesecake sourced from our local suppliers.



## The Granary at Fawsley

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