



- THE GRANARY -

WEDDING MENUS

- AT FAWSLEY -





Our guests are still commenting to us two months later, “I’ve never had such amazing food at a wedding” from one guest and “The breakfast was incredible, the best I’ve ever had in a hotel and such fantastic local produce” from another.

Emma & Troy





Wedding Breakfast Canapes

Duck liver parfait - red onion jam - puffed wild rice

Smoked chicken caesar – egg yolk ketchup – garlic emulsion

Crispy ham hock – pickled shallots – black onion and parsley mayo

Gin cured seatrout – tarragon emulsion – caviar – fennel cracker

Salt cod and saffron bon bons – red pepper gel

Oak smoked salmon and dill mousse – keta caviar – smoked herring roe

Vegetarian Breakfast Canapes

Goats cheese mousse - beetroot - red onion marmalade

Crispy turmeric cauliflower – spiced tomato gel – cauliflower and herb rice

Spiced aubergine caviar – hummus – coriander puffed wild rice





Wedding Breakfast Starters

Smoked Northamptonshire pigeon breast – beetroot – pickled fennel – celery – pumpkin seed granola – crème fraiche

Chicken liver parfait – toasted brioche – bitter orange chutney – mustard frills

Pork belly and chorizo sausage roll – black onion emulsion – pickled shallots – chorizo oil – chives

Torched mackerel – beetroot carpaccio – tarragon emulsion – crème fraiche – squid ink cracker

Oak smoked sea trout – dill emulsion -guinness and black treacle bread

Salt cod and saffron bon bons – chorizo – red pepper sauce – dill oil

Vegetarian Breakfast Starters

Celeriac velouté – parmesan – chilli – puffed wild rice – sourdough toast

Mini macaroni cheese – spiced tomato gel – pecorino cheese – chives

Heritage tomatoes – buffalo mozzarella – basil – black olives – blood mary sorbet – basil snow





Wedding Breakfast Main Courses

Chicken supreme – roasted new potatoes – savoy cabbage – wild mushrooms – white wine crème fraiche sauce

Sticky beef cheek bourguignon – creamed maris piper – tenderstem broccoli – Carignan sauce

Slow cooked duck breast – confit duck leg and petit pois à la Francais – duck fat maris piper

Garam masala salt cod – crushed minted peas – beef fat chips – battered bits – tartare sauce

Pan roasted sea bass – saffron crushed new potatoes – ratatouille – tomato beurre blanc

Sous vide salmon fillet – creamed maris piper – tender stem broccoli – tiger prawns – smoked mussels – caviar – white wine and crème fraiche

Vegetarian Breakfast Main Courses

Chestnut mushroom and tarragon risotto – parmesan – pan roasted wild mushrooms

Harissa spiced cauliflower steak – roasted aubergine – hummus – pickled carrots – black sesame - coriander





Wedding Breakfast Desserts

Chocolate & Caramel Crunch

(Chocolate cremeux – chocolate crumble – dulce de leche – brandy steeped chocolate sponge – caramel crunch – meringue)

Lemon cheesecake mousse – chocolate tuile – chocolate soil – honeycomb – yogurt sorbet

Sticky toffee pudding – salted caramel sauce – chocolate crumb – vanilla ice cream

Rum steeped caramelised pineapple – coconut and lime cream – toasted coconut – honeycomb – sunflower seed granola (VE)

Selection of three English cheese – red onion marmalade – oat biscuits – grapes – figs – marmite butter
(£5 supplement charge)

Cheese Wedding Cake – Stilton, Shropshire Blue, Wensleydale with cranberries, Wensleydale with apricots, Brie wheel, Black Bomber, Godmanchester, topped with a heart shaped vintage Cheddar – Served with grapes, figs, red onion marmalade, marmite butter, sourdough, & parmesan crisps
£10.50 per head, min 90 people or £945





Wedding Breakfast Pricing

Our typical wedding breakfast pricing is based on a cost per course making it easier for you to enjoy incredible food within your budget.

All our dishes are freshly prepared by award winning chef Danny Tompkins, so you can relax knowing that your wedding catering will be an exquisite culinary experience.

All our menus can be adapted to suit your requirements.

Two Course Wedding Breakfast

£52 per head / children £26 per head
(Choice of two courses: 4 x canapes / starter / main / dessert)

Three Course Wedding Breakfast

£65 per head / children £32.50 per head
(Choice of three courses: 4 x canapes / starter / main / dessert)

Four Course Wedding Breakfast

£76 per head / children £38 per head
(Includes 4 x canapes / starter / main / dessert)





Wedding Sharing Boards

Meat Board

Roast sirloin of beef

Sticky beef cheeks

Beef short ribs

£40 per head / children £20 per head

Fish Board

Hay smoked trout Chargrilled tiger prawns

Cured torched mackerel

£40 per head / children £20 per head

Veggie Board

Harissa spiced charred aubergine

Fried halloumi with herby dressing

Crispy turmeric cauliflower steaks

£35 per head / children £17.50 per head

Served with the following accompaniments:

Rosemary and garlic roast potatoes

Buttered hispy cabbage

Aged balsamic dressed toasted gem lettuce hearts

Beefsteak tomatoes – burrata – extra virgin olive oil





Wedding Sharing Dessert

Summer Fairground

Dunking donuts
Chocolate popcorn
Honeycomb
Salted caramel chocolate sauce
Chocolate brownie
Vanilla ice cream
Chocolate soil
Raspberry sorbet
Chocolate tuille
Toasted orange marshmallows

£16.50 per head / children £8 per head





Evening Street Food

Mini Fish & Chips

(Garam masala salt haddock – beef fat chips – beer and beef dripping batter – mushy peas)

Hog Roast

(24 hour cooked pork belly – crackling – sage and apricot stuffing – apple sauce – fresh crusty ciabatta) - £7.50 per head

Moroccan Spiced Lamb

(Moroccan spiced lamb shoulder – pickled carrots – crème fraiche – crispy onions - coriander – nigella seeds – coriander rice)

Moroccan Tagine

(Aubergine tagine – herby pine nut cous cous – Moroccan flat breads – chilli oil)

Beef Chilli

(Smoked chilli - rice – crème fraiche - lime zest - coriander - crispy tortillas)

£15 per head / children £7.50 per head
(Choice of one plus a vegetarian alternative)





Evening Platters

Meat Platter

Chorizo and pork belly sausage roll
Black pudding bonbons
Ham hock terrine
Scotch Egg
Honey glazed sausages
Garlic parsley mayonnaise & Pickled shallots
£22 per head

Cheese Platter

Selection of three English cheeses
Red onion marmalade
Oat biscuits
Grapes and figs
Marmite butter Sourdough and parmesan crisps
£19.95 per head

Dessert Platter

Chocolate brownie
Raspberry jam donut
Pistachio and coffee macaron
Mini lemon meringue pie
£13 per head





Contact us

The Granary at Fawsley, Fawsley, Daventry, NN11 3BU
w: granary-weddings.com
t: 01327 361 730
e: info@granary-weddings.com

G&D Newman Ltd t/as The Granary. Company No: 08027187