

CANAPÉ *Menu*

(PLEASE CHOOSE 5 ITEMS FROM THE OPTIONS BELOW)

FONCAGE PASTRY FILLED WITH

- Salmon mousse topped with salad cress and salmon eggs
- Chicken liver parfait and cranberry
- Goats cheese and fire roasted red pepper and pecan nut (V)
- Fresh fig, brie cheese with pea shoot (V)
- Guacamole and dressed crayfish dusted with smoked paprika
- Chive crème fraîche and smoked salmon with lime
- Roasted red pepper hummus with toasted cashew and coriander (V)
- Brussels pâté and caramelised red onion chutney
- Black olive tapenade and feta cheese drizzled with extra virgin olive oil (V)
- Tomato, red onion and basil salsa with mini mozzarella (V)

OTHER OPTIONS

Mini cheeseburger crostini

Mini Yorkshire Pudding Selection:

Beef & horseradish crème fraîche | Chicken & redcurrant marmalade

Mini British cottage pies

Mini Savoury Puff Tart Selection:

Mediterranean style vegetable salsa & goats cheese (V) | Spinach & dolcelatte topped puff pastry tarts (V)

Mini British chicken & bacon pies

Mini British peppered steak pies

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (Ve) Vegan, (Gf) Gluten free.

WEDDING *breakfast*

STARTERS

Leek and potato soup served with croutons and warm bread roll (Ve)

Sweet potato and fire roasted red pepper soup
served with toasted pumpkin seeds and warm bread roll (Ve)

Creamy tomato soup served with croutons and warm bread roll (V)

Smoked haddock and spring onion fishcake served with caper remoulade

Poached salmon mousse served with garlic crostini and herb oil

Ham hock, whole grain mustard and pea terrine
served with caramelised red onion chutney and toasted sourdough

Duck and gin rilette served with sticky fig relish and crusty Irish soda bread

Duo of melon served with seasonal fresh fruits (V, Ve, Gf)

DELUXE STARTERS

(Additional supplement per person)

Hand dived scallops served with buttery pea purée and fried black pudding

Bresaola carpaccio served with aged balsamic vinegar
dressed rocket and shaved Grana Padano DOP (Gf)

Baked camembert served with crusty ciabatta roll and caramelised red onion chutney (V)

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WEDDING *breakfast*

MAIN COURSES

8 oz Chicken supreme wrapped in parma ham
served with dauphinoise potato and creamy mushroom sauce (Gf)

Braised beef brisket served with fondant potatoes and home made, rich red wine gravy (Gf)

Honey and mustard marinated sirloin of pork
served with pommes anna potato and tarragon cream sauce (Gf)

Chorizo stuffed roasted chicken breast served with buttery crushed new potatoes and red wine jus (Gf)

Pan fried cod supreme served with cheese and potato gratin and a citrus fish volute with fresh parsley (Gf)

Pan fried salmon supreme served with pommes anna potato and hollandaise sauce (Gf)

Mediterranean vegetable & cheese Wellington served with tomato and basil sauce (V)

Courgette stuffed with spiced vegetable basmati rice and served with a light curry sauce (V, Gf)

SIDES

Sautéed new potatoes with fresh herbs and butter (V, Gf)

Seasonal mixed vegetables (V, Gf)

Cauliflower with béchamel sauce grilled with cheddar cheese (V)

Herb and goose fat roasted potatoes (Gf)

Mixed honey roasted root vegetables (V, Gf)

DELUXE MAIN COURSES

(Additional supplement per person)

Braised lamb shank served with creamy mashed potato, redcurrant gravy and crispy kale (Gf)

Pan fried Gressingham duck breast served with sautéed sweet potato and port jus (Gf)

Yellow fin tuna steak
served with hasselback potatoes and creamy lemon, white wine sauce with fresh herbs (Gf)

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WEDDING *breakfast*

DESSERTS

Sticky toffee pudding served with custard
New York cheesecake served with home made blueberry sauce
Warm chocolate brownie served with vanilla ice cream
Tiramisu slice served with orange Chantilly cream
Pavlova served with fresh berries and coulis (Gf)
Treacle sponge pudding served with custard
Irish cream profiteroles served with chocolate sauce

DELUXE DESSERTS

(Additional supplement per person)

Italian chocolate lava cake served with honeycomb ice cream and forest fruit coulis
Passion fruit and raspberry mousse served with fresh berries and malted white chocolate
Homemade mille feuille with crème pâtissière and fresh strawberries

OPTIONAL 4TH COURSE

(Additional supplement per person)

Selection of British cheese platter served with caramelised red onion chutney,
crackers, sundries, toasted nuts

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WEDDING *breakfast*

KIDS MENU

STARTERS

Creamy tomato soup served with crusty bread roll (V, Gf)

Breaded mozzarella sticks served with garlic mayo (V)

Duo of melon served with seasonal fresh fruits (V, Gf)

MAINS

Breaded chicken goujons served with chips and baked beans

Cheese tomato pasta served with garlic bread (V, Gf)

Cheese burger served with chips (Gf)

DESSERTS

Chocolate brownie served with vanilla ice cream (V)

Trio of ice cream with chocolate sauce (V, Gf)

Sticky toffee pudding served with custard (V)

OPTIONAL 4TH COURSE

(Additional supplement per person)

Selection of British cheese platter served with caramelised red onion chutney, crackers, sundries, toasted nuts

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VEGAN *Menu*

STARTERS

Leek and potato soup served with croutons and warm bread roll

Sweet potato and fire roasted red pepper soup served with toasted pumpkin seeds and warm bread roll

Onion bhajis served with coriander and garlic mayo dip

Vegetable spring rolls served with a soya and chilli dip and dressed salad

Deep fried tofu skewers marinated in soya and garlic, served with dressed salad (Gf)

MAINS

Moroccan style cauliflower roulade with chickpea chutney
served with aromatic basmati rice and a rich tomato sauce

Wild mushroom risotto served with dressed salad and toasted garlic bread

Butternut squash & lentils wrapped in filo pastry & topped with paprika,
onion seeds and parsley served with seasonal vegetables

Cajun cauliflower steak served with chips and dressed salad (Gf)

Sweet potato & chickpea curry served with aromatic basmati rice (Gf)

DESSERTS

Warm chocolate brownie served with vanilla ice cream

Apple tart served with custard

Lotus biscoff cheesecake served with seasonal fruit

Trio of ice cream served with chocolate sauce (Gf)

Chocolate and coconut tart served with berry compote (Gf)

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EVENING *buffet*

(PLEASE CHOOSE 6 ITEMS FROM THE OPTIONS BELOW)

SIDES

Chunky chips (V, Gf)
Spicy potato wedges (V, Gf)
Battered onion rings
Crispy jacket potatoes (V, Gf)
Sweet potato fries (V, Gf)

MEAT

Lamb kofta with mint yoghurt dip
Pork pies served with Branston pickle
Beef cheese burgers
served with sesame seeded bun
Sausage rolls
Vegetable and beef spring rolls

POULTRY

Chicken tikka mini fillets (Gf)
Duck and hoisin spring rolls
Chicken satay skewers
Sticky Korean BBQ chicken drumsticks
Buffalo chicken wings

VEGETARIAN

Margherita pizza (V)
Mini quiche selection (V)
Rosemary and garlic crusted brie wedges (V)
Coleslaw, mixed dressed salad leaves,
new potato salad (V, Gf)
Tortilla breaded cream cheese jalapeño peppers (V)

VEGAN

Vegetable samosas (Ve)
Onion bhajis (Ve)
Beetroot falafels (Ve)
Beyond burger served in pretzel bun (Ve)
Vegetable Spring roll (Ve)

SWEETS

Mini jam ball doughnuts (V)
Chocolate petits fours selection (V, Gf)
Macaroon selection (V, Gf)
Chocolate truffle selection (V, Gf)
Fruit platter (V, Ve, Gf)

OPTIONAL

Selection of British cheese platter
served with caramelised red onion chutney,
crackers, sundries, toasted nuts.

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NORFOLK *package*

Based on 50 Day Guests and 100 Evening Guests but can be personalised.

- ❖ Civil Ceremony Room Hire
 - ❖ Red Carpet Arrival
 - ❖ Master Of Ceremonies
 - ❖ Wedding Breakfast Room Hire
 - ❖ 3 Course Wedding Breakfast Menu
With Tea/Coffee & Mints For 50 Guests
 - ❖ Drinks Package
(Arrival drink, toast drinks and 2 glasses
of wine with wedding breakfast)
 - ❖ Evening Buffet For 100 Guests
 - ❖ Exclusive Use Bar - Open From The Start
Of Your Evening Celebration Through
To Midnight
 - ❖ White Table Linen And Napkins
 - ❖ Chair Cover & Sashes*
 - ❖ Table Flowers Or Centre Pieces*
 - ❖ Use Of Cake Stand & Knife
 - ❖ Car Parking For All Of Your Guests
- *Sourced from preferred suppliers - please ask for further information.

Looking for a bespoke package?

Please speak to a member of our team for more information

NORFOLK *package* PRICES

Based on 50 Day Guests and 100 Evening Guests but can be personalised.

2025 Weddings

£8750

2026 Weddings

£9250

Additional Day Guests - **£85** per adult

Additional Evening Guests - **£27.50** per adult

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Please speak to a member of our team for more information

ADDITIONAL *information*

For the **Registrar** you will need to contact Leicestershire county council on 0116 3056565 or email registration@leics.gov.uk to check their availability.

We can hold wedding dates for two weeks for you before a deposit is due.

If you would like a church wedding there is a charming village church built in the 14th Century adjacent to Bosworth Hall Hotel.

This is called St. Peter's Church, Market Bosworth.

We have 210 bedrooms for you and your guests.

Rooms are charged **£75.00** single occupancy, **£90.00** double occupancy

Family room **£125.00**

Master suites from **£180.00**

Rates are inclusive of breakfast and use of the spa facilities.

Guests have access to free parking for your wedding and simply need to register their vehicle upon arrival.