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Introduction

Glenfall's bespoke catering options give you the freedom to choose your preferred caterer. Not only do we have our very own excellent in-house chef, we also have strong relationships with a selection of hand-picked external caterers. Whichever you choose, we are proud of the delicious, high quality, locally sourced food which is expertly served by experienced staff here at Glenfall.

We can happily offer guidance and inspiration to help you discover the perfect culinary experience for you and and your guest and have put together a selection of sample menus from our in-house and preferred caterers to give you a flavour of just what is possible and the approximate associated costs.

Caterers will have use of our cutlery, crockery and glassware for up to 80 guests. Any additional items can be hired, if required.

We have one simple aim; to prepare and serve you the very best food - created with skill, flair and passion. We want your chosen menu to be a highlight of your special day and will do everything possible to ensure everyone has a day to remember.





Canapés

Setting the culinary tone, canapés give your guests a tantalising glimpse of the delicious food to follow.

Mix & Match options are available, please ask your chosen caterers for more details on prices.

Classic Canapés

£8 per person for selection of 3 £10 per person for selection of 4



Pancetta wrapped Asparagus

-

Mini Yorkshire Puddings with Beef & Horseradish

-

Sweet Chilli Chicken Skewers

-

Sticky Pork Skewers

-

Smoked Salmon & Dill Cream Cheese Blinis

-

Marinated King Prawns

-

Goat Cheese Tartlet & Red Onion Marmalade (V)

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Gateaux Piments (V)

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Cheddar Beignets (V)

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Mozzarella, Tomato & Basil Skewers with Pesto Drizzle (V)

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Chocolate Brownie (V)

Artisan Canapés

£10 per person for selection of 3 £12.50 per person for selection of 4

Jack Daniels Glazed Pork Belly & Spiced Apple

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Crispy Duck Pancakes with Cucumber, Leek & Hoisin Sauce

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Ham, Mustard & Cheese Crêpes

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Panko Fried Green Olives (V)

-

Tomato & Baba Ganoush (V)

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Roasted Baby New Potatoes with Sour Cream & Watercress (V)

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Cauliflower Pakora & Harissa Yoghurt (V)

-

Zucchini & Goats Cheese Bites (V)

-

Poached Pear, Blue Cheese & Prosciutto (V)

-

Olive Bread Crostini, Red Pepper & Hummus Tapenade (V)

-

Chocolate Dipped Strawberries (V)

-

Caribbean Fruit Kebabs (V)

-

Mini Banoffee Tartlets (V)

-

Mini Lemon Tartlets (V)

- 6 -

Gourmet Canapés

£15 per person for selection of 3 £18 per person for selection of 4



Tandoori Lamb Skewers, Mint Yoghurt & Pita

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Chicken Liver Parfait with Smoked Bacon Crumb

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Carpaccio of Welsh Venison on a Rosemary Croute with Juniper

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Asian Belly Pork with Ginger & Sesame

-

Gin Cured Smoked Salmon with Roasted Beetroot

-

Coconut & Chilli Prawn Skewers

-

Smoked Gammon Hock & Cheese Croquette

-

Crayfish Cocktail with Bloody Mary Sauce

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Quail Egg, Saffron Mayo & Savoury Shortbread (V)

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Mini Chickpea Falafel, Curried Mayo & Naan Bread (V)

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Truffled Mozzarella Arancini (V)



It's thought that the name 'wedding breakfast:' first came into use in 1830 when nuptials would take place after Eucharistic mass in the morning and guests would not have eaten before the service. When the priest handed out ceremonial foods after the vows, the congregation would be breaking their fast.

Your Wedding Breakfast is one of the most significant meals you'll ever share with your family and friends. We want to help make your dreams come true for your wedding and we are totally committed to ensuring your Wedding Breakfast and indeed your whole wedding celebration meets your expectations.

Crisp white linen, sparkling glassware and elegant crockery and cutlery are all included. Start your married life in style with an exquisite and delicious meal.

Classic Wedding Breakfast

£35 per person including 1 Meat & 1 Vegetarian Option

Mushroom Velouté with Pickled Mushroom & Rustic Bread (V)
Tempura Battered Cod Cheeks with Pea Puree & Watercress Salad
Roasted Beetroot & Fried Camembert Salad with Spinach & Pomegranate (V)

Braised Lamb Shoulder with Sweet Potato Wedges, Red Pepper & Lentil Fillet of Hake with Haggerty Potatoes, Broad Beans & Salsa Verde Salmon & Spinach Arancini with Red Pepper & Green Beans

Apple Tart Tatin with Vanilla Ice Cream (V)
Light Strawberry Cream Pot with Oreo Base (V)
Sticky Toffee Pudding with Vanilla Ice Cream (V)

Artisan Wedding Breakfast

£40 per person including 1 Meat & 1 Vegetarian Option

Watercress & Celeriac Soup with Goat Cheese Croutons (V)
Duck Leg Rillette with Pistachio Crumb & Watercress Salad
Wild Mushroom & Spinach Spring Roll with Red Chilli Dressing (V)

Blade of Beef with Creamy Horseradish Mash, Roasted Red Onion and Baby Carrots Supreme Chicken Breast with Fondant Potatoes, Romesco Sauce & Cheesy Spinach Stuffed Grilled Red Pepper with Couscous & Haricot Bean Fricassee (V)

Chocolate Pudding with Vanilla Ice Cream (V)
Clementine Burnt Cream with Shortbread (V)
Passion Fruit Cheesecake (V)





From looking adorable whilst scattering petals down the aisle, to hiding under tables and power-sliding on the dancefloor, children certainly add life to a wedding! Keep your youngest guests happy with yummy options that ensure they aren't an afterthought.

We can arrange qualified childcare during the wedding breakfast.

Your younger guests will be looked after and entertained whilst
eating dishes from the children's menu, allowing adults to enjoy their

own meal and speeches in the Ballroom.

Children's Wedding Breakfast Menu

£25 per person

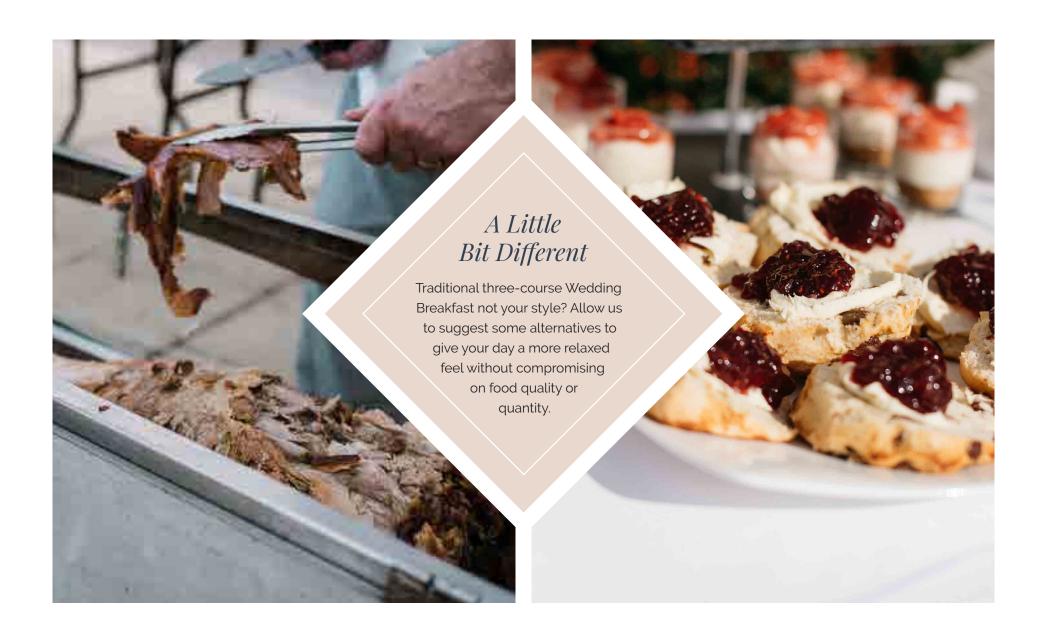
Vegetable Crudités & Breadsticks with Hummus Dip (V) Tomato Soup with Cheesy Crouton (V) Chicken Goujon Bites with a Lemon Mayo

Mini Battered Cod with Homemade Chunky Chips Linguine Carbonara with Shaved Parmesan Bangers & Mash with Rich Gravy

Fresh Fruit Kebabs (V)
Chocolate Brownie with Vanilla Ice Cream (V)

Smaller portions of the Wedding Breakfast can also be served







Afternoon Tea

From £30 per person

Classic Sandwich Selection:

Smoked Salmon & Cream Cheese

Ham & Mustard

Cheese & Caramelised Onion Chutney (V)

Egg & Cress (V)

Homemade Scones (V)
with Raspberry Jam & Clotted Cream

Selection of Fancies:
Rich Chocolate Brownie
Luxurious Lemon Drizzle Cake
Mini Cheesecakes
Macaroons

Unlimited Twinings Teas & Rich Roast Filter Coffee

Add Savoury Bites for £5 per person:

Homemade Pork & Apple Poppy Seeded
Sausage Rolls

Beef & Horseradish Yorkshire Puddings

Veggie Sping Rolls (V)











Barbecue Menus

All Barbeques Include: *Mini Jacket Potatoes*

Bread Rolls & Butter
Fried Onions

Grated Cheese

Selection of Relishes

Salads Include (Select Two):

Coleslaw

Caribbean Rice

Tomato & Spring Onion Salad

Mediterranean Pasta with Tomato & Cucumber

Mixed Leaf Salad

£30 per person:

A Selection of Flavoured Sausages (Including Vegetarian)
Chargrilled 1/4 Pounder Beef Burgers

Chicken with a choice of Marinade: Lime & Chilli, Smoky Barbeque

£37.50 per person (Includes Above):

Pork Kebabs

Slow Roast Barbecued Shoulder of Lamb

£45 per person (Includes Above):

Minute Steak

Marshmallow & Rum Soaked Pineapple Skewers

Street Food

£37.50 per person for a choice of 3 Starters. 3 Mains and 2 Desserts







Starters

Karaage Chicken Bites

BBQ Pork Bao Buns

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Southern Fried Chicken

Pulled Jack Fruit Bao Buns (V)

Prawn Crackers (V)

Mexican Style Street Corn (V)

Mains

Chicken Katsu Curry

Chicken Tacos

Chipotle Chicken Burritos

Spicy Vietnamese Pork Meatballs

Halloumi Tacos (V)

Mac & Cheese & Garlic Ciabatta (V)

Loaded Mediterranean Fries (V)

Chow Mein Noddles (Beef/Chicken/Tofu)

Desserts

Brownie & Salted Caramel Ice Cream (V)

Banoffee Cheesecake (V)

Baked Churro Bites (V)



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Slow Spit-Roasted Locally Reared Free-Range Lamb

Whole Lamb (To Feed 50-60 People) £1,000

Lamb Roasts Include:

Bread Rolls & Butter

Mint Sauce

Homemade Stuffing



Whole, Rotisserie Roasted Free-Range Chickens

Whole Chicken (To Feed 5 People) £25

Only Bookable with Pig or Lamb Roast

Slow Spit-Roasted Locally Reared Free-Range Pigs

Half Pig (To Feed 50-60 People) £900

Whole Pig (To Feed 100 People) £1,100

Whole Pig (To Feed 120 People) £1,200

Whole Pig (To Feed 150 People) £1,600

All Pig Roasts Include:

Crackling

Bread Rolls & Butter

Homemade Apple Sauce

Homemade Stuffing



Evening Food

Let the party begin! Whether you have opted for a traditional Wedding Breakfast or a more relaxed affair, we have a variety of suggestions for your guests to enjoy throughout the evening reception.

Baked Somerset Camembert (V) The Baked Sham (Vegan)

£12 per person for up to 2 options

Served with Artisan Baguette & Cornichons with a choice of toppings:

Garlic & Rosemary

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Apple & Ale Chutney

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Pear, Perry & Walnut

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Caramelised Red Onion Chutney

Cotswold Croque Monsieur

£7 per person

Artisan Baguette with Ham, Cotswolds Cheese Sauce and Cornichons.

Vegetarian & Gluten Free Options Available

Tartiflette

£11 per person

Potato, Smoked Bacon, Onions, Cream, Reblochon De Savoie 'Au Lait Cru' AOP Vegetarian Options Available



Circulated Evening Food

Hot Canapés

£20 per person for up to 3 options



Mini Fish & Chip Cones

-

Mini Pulled Pork Buns

-

Beef Burger Sliders

-

Arancini (V)

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Lamb & Coriander Sliders

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Tempura Veg & Seasoned Wedges (V)

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Mini Pie & Mash

Individual Items

£15 per person for up to 2 options



Brioche Burger with Smoky Bacon Relish, Melted Cheese and Crisp Lettuce

Gloucestershire Sausage Hot Dogs in Soft Finger Rolls with Caramelised Onion

Chicken Fajitas with Sliced Chicken Breast, Peppers, Onions and Sour Cream

Savoury Pastries

£8.50 per person for up to 2 options



Cornish Pasty

Chicken & Mushroom Slice

Bacon & Cheese Slice

Steak Bake

Sausage Roll

Cheese & Onion Pasty (V)

Cheese Platter



£380 based on 50 people

Selection of Three Cheeses (Cheddar, Stilton & Brie)

Selection of Biscuits

Mixed Breads

Celery

Grapes

Chutneys

Mediterranean Platter



£450 based on 50 people

Selection of Cured Meats

Marinated Seafood

Marinated Olives

Stuffed Baby Peppers

Mixed Bread

Dipping Oils

Pudding Platter



£400 based on 50 people

Selection of Cupcakes

Selection of Ring Donuts

Macaroons

Homemade Brownie

Mini Cheesecake

Shortbread



£20 per person for a choice of 6 £25 per person for a choice of 8 £30 per person for a choice of 10

Selection of Farmhouse Sandwiches & Artisan Rolls (V options)

Cheese & Chive Scones with Red Onion Confit & Cream Cheese (V)

Homemade Sausage Rolls or Chicken & Chorizo Rolls

Haggis & Pork Scotch Eggs

Lemon & Thyme or Cajun or Sticky Chicken Wings

Pulled Pork Mini Pancakes

Mixed Crudités Platter with Red Pepper Hummus & Blue Cheese Dips (V)

Selection of Stuffed Baby Jacket Potatoes (V options)

Mixed Vegetable & Halloumi Skewers (V)

Mini Mixed Filled Quiche (V options)

Caribbean Rice Salad (V)

Coleslaw (V)

Selections of Nuts & Kettle Chips. (V)

- 10 -

Hot Buffet



Freedom to Choose

The culinary world is your oyster! You have the freedom to choose the caterer for you but please note we charge an administration fee of £850 for daytime events and £300 for evening events. This fee covers obtaining all the necessary health and safety documentations, insurances, general costs (including use of kitchen equipment and linens etc) and additional staff to oversee and assist your caterers to ensure your event runs seamlessly. Please ask a member of staff for more details.





Wedding Cake







We offer a complimentary cake cutting service. Please be aware that if you have a 3-tiered wedding cake, it can take up to 45 minutes to cut up and serve! If you wish to have your wedding cake as your Wedding Breakfast dessert, your 'cutting of the cake' will need to be done before you sit down to allow time for the caterers to get it looking perfect for you.

A Few Things To Note

All quoted prices are guidelines, and may fluctuate due to external factors such as interest rates and external market forces. Please check with the team/individual caterers for the exact prices at the time of booking.

Prices include VAT and are valid for 2022 weddings.

Glenfall House cannot guarentee the availability of your preferred caterer but we are very happy to check this for you before you book.

Some caterers do require a minimum spend or a minimum number of guests. Please ask and we can assist with this and help you find the most suitable caterer.

If you wish to offer your guests a choice of menu for a sit-down Wedding Breakfast, an additional charge may apply.





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www.glenfallhouse.co.uk

With thanks to: Assassynation Photography, Chloe Field Photography, Charlotte Burn Photography, Elsie Joe Photography, Hannah Buckland Photography, Nikki Kirk Photography, Oobaloos Photography, Rebecca Northway Photography and Rob Tarren Photography.

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