



ELLINGHAM HALL

Food
and
Drinks
Menus
2020



ELLINGHAM HALL

The Evening Before Menu



Evening BBQ

Choose 2 of the following meat options;

Aberdeen Angus Burger

Cumberland Sausages

Cajun Chicken

Choose 2 of the following options;

Red Coleslaw

Corn on the Cob

Seasonal Salads

Hot Fork Buffet

Choose one from the following mains;

Beef Bourguignon

Chicken Rogan Josh

Beef Lasagne Verdi

Beef Chilli Con Carne and Sour Cream

Beef Balti

Spinach Ricotta and Mushroom Lasagne

Choose one of the following sides;

Seasonal Salads

Coriander Rice

Garlic New Potatoes

Root Vegetable Coleslaw



ELLINGHAM HALL

Drinks Reception



*For each adult day guest, a minimum spend of £22 is required for the drinks reception.
If however, you wish to upgrade your packages to include champagne, or wish to switch wine for drinks tokens for your guests, please speak with our team on how we can create a bespoke drinks package for you.*

Package A

£22.00

Reception glass of Prosecco or Bottled Beer
Half bottle of House Wine per person for the table
Toast glass of Prosecco

Package B

£23.00

Reception glass of Prosecco Gin Fizz, Pimms or Mulled Cider
Half bottle of House Wine per person for the table
Toast glass of Prosecco

Package C

£25.00

Two reception glasses of Prosecco or Bottled Beer
Half bottle of House Wine per person for the table
Toast glass of Prosecco

**Corkage is available at £12.50 per 70cl bottle of wine and £17.50 per sparkling wine per 70cl bottle.*



ELLINGHAM HALL

Canapes



4 Options | £7.00 6 Options | £9.00 8 Options | £10.00

Mini Sausages and Chive Mash
Mini Yorkshire Puddings with Beef Fillet and Horseradish
Duck and Hoi Sin Pancake's
Mini Beef burgers with Cheese
Mini Chicken Kiev
French Toast with Pancetta and Maple Syrup
Parmesan Wafer with Rocket, Beef Carpaccio and Balsamic Vinegar
Sweet and Sour Chicken Wantons
Mini Smoked Chicken Caesar in a Pastry Cup
Potato Nests with Neeps and Haggis
Haggis Wantons with Plum Dipping Sauce
Mini Croque Monsieur
Egg Fried Rice with Chinese Mushroom
Crispy Won Tons Chinese Vegetable and Hoi Sin Dim Sum
Salt and Pepper Squid
Mini Smoked Cod and Leek Fishcakes
Tandoori Baked Tiger Prawns with a Mango Chutney
Queen Scallops and Chorizo Sausage
King Scallops & Bourdon Noir (£1 Supplement)
Chilli, Garlic and Ginger Prawn Won Tons
Chilli Prawn Wantons with Oyster Sauce
Crab, Mango and Coriander Sushi Lobster,
Spring Onion and Wasabi Spring Rolls
Crab Cakes with Tartar Sauce
Coriander and Chilli Tiger Prawns
Cajun Fresh Tuna and Cucumber
Crab, Crème Fraiche and Basil Mini Tarts
Quails Eggs with Smoked Bacon
Local Smoked Salmon and Dill Mascarpone on Artisan Breads



ELLINGHAM HALL

Vegetarian Canapes



Mini Camembert and Spinach Tarts
Sun-Blushed Tomato, Basil and Mozzarella Brochette
Croustade with Garlic, Crushed White Bean and Basil Mash
Goats Cheese, Pickled Walnuts and Baby Pears
Chive and Cheddar Cheese Scone and Boursin
Classic Tomato Bruschetta
Chilled Melon and Ginger Soup
Chilled Gazapho Soup
Chilled Apple and Celeriac Soup
Hot Red Pepper and Basil Soup
Hot Blacksticks Blue Cheese and Broccoli
Hot Potato and Leek Soup



ELLINGHAM HALL

Day Dining Options



Wedding Breakfast Menu A

Starters

*Potted shrimp and crab, pickled baby vegetables, seaweed butter and toast.
Roasted butternut squash and rosemary soup served with a mushroom and truffle
crispy wonton.*

*Foie gras, ham hock and smoked chicken terrine served with quince jelly and
toasted sourdough.*

Mains

*Confit duck, boudin noir pomme puree, charred broccoli and pancetta jus.
Roasted chicken supreme filled with a chicken and tarragon mousse, crushed
new season potatoes served with a black truffle and chicken gravy.*

*Local venison, cèpe and smokey bacon pie, celeriac dauphinoise and roasted
baby carrots.*

*Jackfruit, aubergine and sweet potato Thai green curry, mint basmati and
coriander salsa.*

Desserts

*Strawberry cheesecake, macerated strawberries and shortbread crumbs.
Kirsch cherry and white chocolate tiffin, chocolate pieces and coconut cream.*

Buttered brioche summer berry pudding and vanilla cream.

Caramelised apple and golden raisin pudding with a butterscotch sauce.

£49.00 per person



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Wedding Breakfast Menu B



Starters

Chargrilled monkfish and tiger prawn skewers served with a smoked chilli jam and crispy noodles.

A warm tart of Comté cheese and swiss chard, served with lemon dressed endive and pistou.

A pork and pistachio rilette served with gherkins and toasted baguettes.

Crab, chilli, ginger and coriander cakes, served with Asian slaw, a rice wine vinegar and mirin dipping sauce.

Mains

Confit blade of beef, crispy bone marrow, hand cut chips and green peppercorn sauce.

Oven roasted monkfish wrapped in pancetta served with crushed ratte potatoes and a bouillabaisse sauce.

Chargrilled pork cutlet served with a ratatouille sauce and crispy French fries.

A Camembert, sweet potato and sage Wellington with a chilli red pepper coulis.

Desserts

Quince gin and lemon posset served with raspberry pearls and white chocolate fingers.

A rich chocolate marquise served with clotted cream and chocolate shards.

Pecan nut blondie, mascarpone and dark chocolate pieces.

Banoffee tart served with a mini chocolate milkshake.

Cheese Course

A selection of local and French cheeses, celery, grapes, chutney and biscuits.

£59.00 per person



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Wedding Breakfast Menu C



Pre-starter Soups

Roasted courgette, fennel and cheddar.
Red pepper, tomato and basil.

Starters

*Crab and mussel chowder served with buttered lobster and samphire.
Venison carpaccio, blackberry pearls, pickled baby turnips, fresh truffles and rocola.
Seared King scallops, confit Queen scallops, crispy belly pork, apple jelly and truffle oil.
Blanched asparagus, butter poached broad beans, soft boiled eggs with celery salt served with Hollandaise sauce and micro watercress.*

Mains

*Roasted local duck breast served with crispy breaded duck leg, pomme fondant and smoked garlic jus.
Pan roasted halibut, pomme Anna served with a brunoise of celeriac and a caviar hollandaise.
Cèpe mushroom, baby leek and ricotta gnocchi topped with a truffle and mushroom foam.
Grilled turbot fillet, mussel and curry broth, crispy chilli squid rouille.*

Desserts

*Champagne, strawberries and white chocolate ganache, amaretto crumb and brandy cream.
Trio of desserts, rich chocolate brownie, lemon crème brûlée and chocolate profiterole.
A buttermilk panna cotta topped with gold leaf, crushed raspberry and candied hazelnuts.
A rich dark chocolate and espresso tart, clotted cream and chocolate cigars.*

Cheese Course

A selection of local and French cheeses, celery, grapes, chutney and biscuits.

£69.00 per person



ELLINGHAM HALL

Vegetarian Menu



Starters

Caramelised English Goats Cheese, served with Poached Pears and Pickled Walnuts.

Goat's Cheese Curd served with Heritage Tomatoes and Beetroot.

Filo Basket filled with Feta Cheese, Pinenuts, Apple and Dressed Leaves.

Local Blue Cheese and Leek Cakes served with Tomato Salsa and Topped with Crispy Leeks.

*Asparagus, new season peas, and a soft boiled egg accompanied by hollandaise sauce *seasonal – April-September only.*

*Curried parsnip soup with sour cream and coriander
Roast red pepper and tomato soup.*

Lemongrass, squash and coconut soup with potato gnocchi.

Mains

Artichoke, Wild Mushroom and Sun Blushed Tomato Lasagne.

Oven Baked Brie, Thyme and Red Onion Samosa, on a Bed of Mixed Leaves with a Salsa Verdi.

A Leek, Asparagus, Gruyere Cheese and Truffle Tart served with Nicoise Salad.

Breaded Tallegio Cheese Served on a Ratatouille Tart with Pesto.

Parmesan and Basil Baked Roulade, served with Dauphinoise Potatoes and Pesto.

Goats Cheese, Red Onion and Basil Pithivier with Red Pesto and Dressed Red Shard.

Roasted Root Vegetable Tagine served with Lime and Fruit Cous-Cous.

Vegan Menu



Starters

Char Grilled Paprika Roasted Sweet Potato, Red Pepper, Balsamic Shallots and Mushroom Skewer served with Pineapple Salsa and Rocket.

Roasted Plum Tomato and Red Pepper Soup with Vegan Cheese Croutons and Basil.

Rice Noodle and Asian Vegetable Spring Rolls served with a Light Soya Sauce.

Mains

5 Bean Vegan Chilli Con Carne served with Cous Cous and Lemon Coriander.

An Oven Roasted Courgette filled with Grilled Garlic Celeriac and Basil, served with Salsa Verde and Vegan Mozzarella.

Sweet Potato and Spinach Green Thai Curry served with Saffron Rice and Fresh Limes.

Desserts

Vegan Chocolate Brownie topped with Gold Leaf and Strawberry Puree.

Macerated Strawberries and Mango served with a Coconut Cream.

Lemon and Saffron Cheesecake served with a Mixed Berry Compote.



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Children's Menu



Main Menu

Northumbrian Sausages served with mashed potato & gravy.

Chicken goujons with mashed potato.

Fish goujons with mashed potato.

Beef lasagne.

Mini mozzarella, tomato and basil pizza (V).

Mushroom spinach and ricotta lasagne (V).

Vegetarian sausages with vegetarian gravy and mashed potato (V)

Dessert

Ice Cream.

Fresh Fruit Cocktail.

£15.00 per person



ELLINGHAM HALL

Evening Reception



Burger and Dog Cart

Handmade 100% local Beef burgers or Brockenhurst sausage served with a freshly made bread roll and sauces.

Please choose four of the following side options

Crispy Bacon bits | Garlic Portabella mushrooms | Smoked chorizo and bell peppers
Chilli con carne | Sliced Emmental cheese | Grilled Onions and Beef tomatoes
Root vegetable coleslaw.

£10pp

Farmhouse Finger Buffet

A Selection of Sandwiches and Artisan Breads
Ham Hock, Black pudding and Pease Pudding Terrine
Locally Smoked Salmon with Dill Mascarpone on Brown Bread
Curried Chicken Fillets and Mango Chutney
Handmade Sausage and Red Onion Rolls
Pressed Chicken Liver Terrine Smoked Chicken
Pancetta and Dolce -Latte Tarts
Cajun Chicken Skewers with Mango Sauce
Lamb Koftas with Fresh Mint Yoghurt
Rare Beef, Rocket and Horseradish Baguettes
Ham and Pease Pudding Stotties
Handmade Pork Pies with Beetroot Chutneys
A Selection of Pizzas
Cajun Organic Salmon with Mint Yoghurt
Medley of Vegetable Crudités with a Houmous and Garlic Mayo (V)
Brie, Plum Tomato and Basil Tarts (V)
Mini Cheese and Chive Scones with Boursin (V)
Onion Bhajis' and Cucumber Raita (V)
Vegetable Samosas (V)
Marinated Olives and Pickled Vegetables (V)
Melon Balls and Feta Skewers (V)
A Selection of Mini Desserts (V)

7 options £14.00pp | 9 options £16.00pp



ELLINGHAM HALL



Locally sourced Fish and Chips

Panko Breaded North Sea Cod Fillet and Hand Cut Chips, served with Minted Mushy Peas. Served with Homemade Tartare Sauce, Sea Salt and Champagne Vinegar.

£12pp

Spanish Buffet

Platters of Manchego Cheese and Valdeon Cheese with Membrillo Chutney (V)
Spanish Mixed Olives, Smoked Almonds and Pickled Garlic
Platters of Sliced Serrano Ham, Chorizo and Pimiento Peppers
A Selection of Warmed Breads and Tortilla Wraps
Locally Caught Hake and Salmon Ceviche

£12pp

Northumbrian BBQ Buffet

Choose 3 or 5 of the following options

Northumbrian Burgers
Garlic and Black Pepper Rump Steak
Northumbrian Pork and Leek Sausages
Tandoori Organic Salmon with Raita
Lemon and Thyme Chicken
Cajun Chicken Roast Pepper Aubergine, Red Onion and Courgette Skewers
Chilli and Coriander Tiger Prawns
Honey and Mustard Pork
Portabella Mushrooms and Goats Cheese Crust Accompaniments

All BBQ's are served with fresh bread buns and sauces

Plus choose three of the following side options

Caesar Salad with Anchovies 3 Tomato | Basil and Mozzarella Salad | Asian Coleslaw
Jacket Potatoes | BBQ Corn on The Cob | Roasted Bombay Potatoes | Trio of Melon
Feta and Basil Salad | Green Leaf Salad | Curried Rice with Fresh Coriander

3 options £17.00pp | 5 options £21.00pp



ELLINGHAM HALL



Northumbrian Hog Roast

Served with Thyme and Shallot Stuffing, Apple and Rhubarb Chutney and Freshly Baked Bread Rolls

Accompaniments

Cold: Three Tomato, Basil and Mozzarella Salad

Hot: Bombay Potatoes with Fresh Coriander

£17pp

Spanish Hog Roast

10 Hour Slow Cooked Whole Organic Hog Cooked in Fresh Rosemary, Smoked Garlic, Lemon Olive Oil and Paprika. Served with Freshly Baked Bread Rolls and Wraps

Accompaniments

Cold

Pimiento Peppers, Serrano Ham and Manchego Cheese Salad
Apple, Walnut, Celery and Raisin Salad

Hot

Patatas Bravas
Roasted Chorizo, Potato and Basil

£18pp

Please Note: A minimum of 75 guests applies to all Hog Roast Bookings

Any dietary requirements and allergies can be catered for on request. Please ensure these are notified to the Wedding and Events team and are included in your numbers.