

# The Orangery Wedding Menu

2022



# Fosters

CREATING DELICIOUS MEMORIES

Consistently proving that event catering doesn't have to be unimaginative or uncreative, the team here at Fosters have a wealth of creativity and experience to share. Central to our ethos is the use of fresh, local and ethically sourced ingredients to create remarkable experiences, great food deserves to take centre stage and culinary experiences can form a memorable part of any event, celebration and guest experience.

Bordering the iconic and charming Clifton Village, Goldney Hall's orangery provides a beautiful inner city setting which feels like you are in the heart of the countryside. With stunning landscaped gardens leading off the elegant Georgian orangery this is the perfect location for wonderful wedding, summer soirees and evening entertaining.

Working extremely closely with The Orangery Venues & Events Team for over 20 years our Fosters team are extremely well versed in events at this stunning venue so you can rest assured that from your first enquiry right through to the running of the day itself The Orangery Venues & Events Team and Fosters are on hand to support you every step of the way.



# Canapés

We recommend four to six canapés per person for your drink's reception. Remember, this will be when your guests are most hungry!

Please choose a combination of meat, fish & vegetarian or vegan.

£2.90 per canapé

## MEAT

Rare roast beef, confit onion, Yorkshire pudding, horseradish

Confit duck, pork & cherry bon bon, carrot & orange blossom puree

Chorizo & parsley quail scotch egg

Pork & apple puff pastry sausage roll, pink peppercorn, poppy seed

Buxton butcher's chipolatas, honey & grain mustard glaze

Confit belly of pork, honey glaze, fennel & rosemary crackling

Smoked chicken, curried mayonnaise, cumin poppadum, mango

Slow cooked lamb croquette, caper & parsley mayonnaise

## FISH

Severn & Wye smoked salmon blini, dill cream cheese, pickled cucumber

Goujons of market fish, pink peppercorn & lemon salt, pea mayonnaise

Salt & pepper squid, hot & sour dipping sauce

Smoked mackerel, green olive tapenade, crostini, parsley cress

Tempura king prawn, sweet chilli sauce

Salt cod croquette, saffron aioli

Lemon grass & chilli king prawn, charred red pepper & sweetcorn salsa, coriander

## VEGETARIAN

Goats cheese, walnut dukkha, red onion marmalade, toasted brioche **v**

Westcombe cheddar rarebit & cider chutney tartlet **v**

Slow roast cherry tomato, parmesan shortbread, basil pesto **v**

Whipped ricotta, pea & mint crostini, shaved radish **v**

Smoked cheddar macaroni & cheese, sriracha mayonnaise **v**

Kalamata olive & feta puff pastry pinwheels **v**

Parmesan & chive polenta chips, chipotle ketchup **v**

## VEGAN

Curried sweetcorn, cumin poppadum, onion seed, coriander cress **w**

Panko sweet potato, katsu curry sauce, pickled ginger **w**

Black bean mole tostada, avocado, lime, radish **w**

Lemon & thyme grilled artichoke, red pepper hummus, crostini **w**

**v** vegetarian **w** vegan

Please note all prices included in this menu are inclusive of VAT.

# Something a little different...

£4.15 per canapé

## MEAT

Negrini cured venison, chestnut mushroom a la Grecque, parsley

Foie royale, quince paste, toasted brioche, pickled apple

Treacle cured beef, shallot puree, watercress, crostini

Duck prosciutto, fig chutney, cornichon, pumpernickel

## FISH

Seared scallop, cauliflower puree, squid ink, chervil

Brixham crab cake, Bloody Mary mayonnaise

Sesame seared salmon, lemongrass & lime puree, coriander cress

Octopus ceviche, tiger milk, toasted corn, pink grapefruit

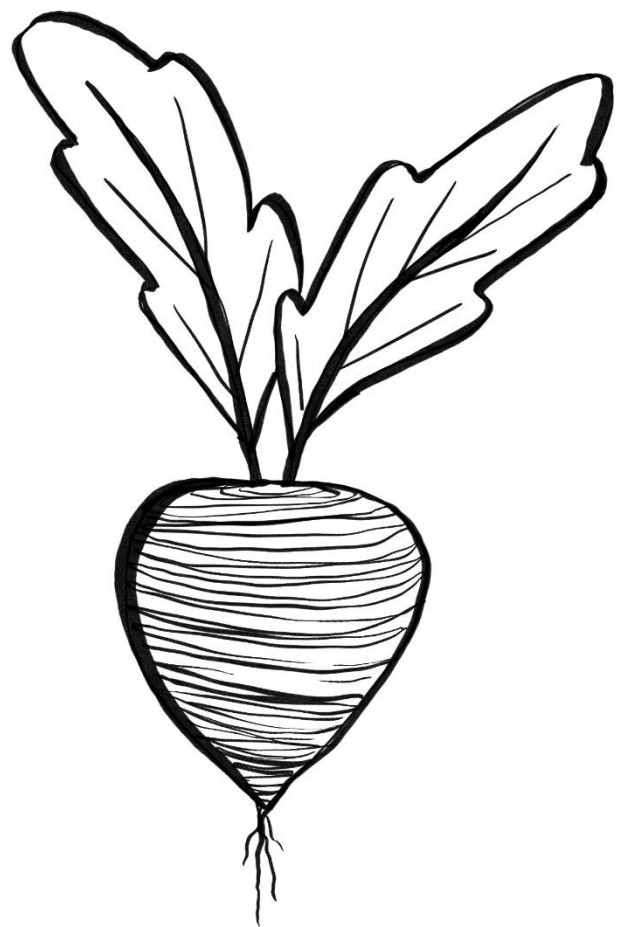
## VEGAN

Teriyaki & sesame aubergine, spring onion, red chilli, rice cracker **v**

Heritage tomato, olive, shallot, sherry vinegar & basil **v**

BBQ pulled jackfruit, beetroot taco, guacamole, soured coconut cream **w**

Southern fried popcorn cauliflower, chipotle mayonnaise **w**



**v** vegetarian **w** vegan

Please note all prices included in this menu are inclusive of VAT.

# Maple

Please select one dish for your whole party, per course

Don't worry about special dietary requirements - our talented chefs can create an alternative dish, based on your main menu, to ensure all your guests are taken care of

Should you wish to have a choice menu, surcharges will apply

£44.00 per head

## STARTERS

Chicken & confit duck terrine, sour cherry & port puree, celeriac remoulade, crostini

Chipotle pork loin, sweetcorn puree, red pepper salsa, lime slaw, sour cream

Salmon & sweet potato tikka fishcake, cucumber & mint raita, mango chutney

Maple & soy glazed aubergine, baba ghanoush, heritage carrot, pistachio dukkha **w**

Caramelised cauliflower soup, chive oil, Westcombe cheddar & smoked paprika straw  
**v and w alternative**

## MAINS

Porcini dusted roast chicken breast, Dauphinoise potato, green beans, white wine & tarragon cream

Pork tenderloin, black pudding croquette, creamed potato, braised red cabbage, rosemary jus

Kalamata olive & anchovy crusted hake, pepperonata, confit potato, preserved lemon & parsley dressing

Roast fillet of Salmon, parsley crushed new potatoes, green beans, warm tartare sauce

Pea & 'Parmesan' arancini, pea puree, slow roast cherry vine tomatoes, tomato sauce, marjoram **v and w alternative**

## PUDDING

Chocolate mousse, salted caramel, vanilla cream, hazelnut biscotti

Sticky toffee pudding, butterscotch sauce, Cornish clotted cream

Lemon posset, blueberry compote, West Country butter shortbread

Elderflower, lime & fresh mint jelly, seasonal berries **w**

Sharpham Park spelt crumble, apple, sultana & cinnamon, soya cream **w**

**v** vegetarian **w** vegan

Please note all prices included in this menu are inclusive of VAT.

# Magnolia

Please select one dish for your whole party, per course

Don't worry about special dietary requirements - our talented chefs can create an alternative dish, based on your main menu, to ensure all your guests are taken care of

Should you wish to have a choice menu, surcharges will apply

£50.00 per head

## STARTERS

Smoked chicken breast, pulled chicken bon bon, chicory, green beans, Caesar dressing

Severn & Wye kiln smoked salmon niçoise, Burford Brown egg, green beans, marinated tomatoes, kalamata olive

Heritage tomatoes, buffalo mozzarella, pickled shallot, basil, extra virgin olive oil, balsamic **v** and **w** alternative

Artisan charcuterie, lemon thyme and garlic marinated vegetables, buffalo mozzarella, balsamic

King prawn ceviche, tomato & Jalapeno salsa, avocado puree, corn tortilla

## MAINS

Braised lamb shoulder, rosemary pressed potatoes, carrot puree, curly kale, lamb jus

Roast duck breast, confit leg & fig pastilla, sweet potato puree, honeyed chicory, spiced jus

Pressed beef brisket, confit potato, caramelised cauliflower puree, roasted carrot, red wine jus

Pan fried sea bream, river Fowey mussels, saffron potatoes, shellfish bisque, shaved fennel

Crispy parmesan polenta, borlotti bean & smoked paprika ragout, ratatouille, olive tapenade **v** and **w** alternative

## PUDDING

Vanilla crème brûlée, macaroon

Apple & sultana tarte tatin, vanilla & cinnamon crème Anglaise

Warm chocolate & salted caramel brownie, clotted cream

Honey & Yeo Valley Greek yoghurt panna cotta, Cheddar strawberries, pistachio biscotti \*

Vanilla riz au lait, mango compote, passionfruit **w**

\*contains gelatine

**v** vegetarian **w** vegan

Please note all prices included in this menu are inclusive of VAT.

# Wisteria

Please select one dish for your whole party, per course

Don't worry about special dietary requirements - our talented chefs can create an alternative dish, based on your main menu, to ensure all your guests are taken care of

Should you wish to have a choice menu, surcharges will apply

£56.00 per head

## STARTERS

Smoked duck breast, five spice confit duck bon bon, textures of beetroot, orange & pomegranate

Whiskey cured beef carpaccio, watercress pesto, toasted ciabatta, shaved parmesan

Gin cured salmon, tonic gel, salmon caviar, charred pickled cucumber, borage, rye toast

Slow cooked beef & shallot croquette, parsnip puree, watercress, red wine jus

Whipped goats' cheese, beetroot carpaccio, pickled pear, walnut crumb, watercress **v and vv alternative**

## MAINS

28-day dry aged Hereford beef fillet, rosti potato, Jerusalem artichoke puree, tender stem broccoli, red wine jus

Seared loin of venison, braised shoulder & pickled walnut pithivier, parsnip puree, kale, port jus

Roast fillet of Cod, curried & charred cauliflower, wilted spinach, caper, pine nut & sultana dressing

Roast lamb loin, slow cooked shoulder croquette, potato puree, wilted spinach, lamb jus

Artichoke, truffle & Wyfe of Bath pithivier, white bean puree, roast fennel, swiss chard **v and vv alternative**

## PUDDING

White chocolate & blackcurrant cheesecake, raspberry, candied almonds \*

Tarte au citron, raspberry

Chocolate & praline delice, salted caramel, raspberries **w**

'Paris Brest', choux pastry ring, praline cream, toasted almonds

Passionfruit & mango delice, toasted coconut biscuit, caramelised pineapple \*

\*contains gelatine

**v** vegetarian **w** vegan

Please note all prices included in this menu are inclusive of VAT.

# All packages include...

## BREAD!

Freshly baked mini baguettes & salted  
Somerset butter

## FINISHING TOUCHES

Freshly filtered Fosters own blend coffee, tea &  
herbal infusions

Served from a manned station

or

Served to the table

v vegetarian w vegan

Please note all prices included in this menu are inclusive of  
VAT.



# Children's menu

Please choose one starter, one main & one pudding for all the children

£22.80 for three courses

## STARTERS

Crispy fried ham & cheese balls

Garlic bread **v**

Carrot & cucumber dip sticks, nachos & hummus **w**

## MAINS

Baby Old Spot bangers, creamy mash, peas, gravy

Free range chicken panko goujons, potato wedges, sweetcorn

Fish goujons, fries, peas

Cheddar macaroni cheese, cherry tomato & lettuce salad **v**

Sweet potato falafel nuggets, wedges, peas **w**

## PUDDINGS

Chocolate brownie

Ice cream sundae

Fresh fruit **w**



**v** vegetarian **w** vegan

Please note all prices included in this menu are inclusive of VAT.

# Evening food

Refuel your guests and keep the party going, with this tempting selection of fast fills..

## STONE BAKED PIZZA

Stone baked, sliced pizza, a 50/50 split of one meat and one vegetarian choice.

Prices are per portion and based on half a 10" pizza per guest (three slices)

£9.50

Pepperoni, tomato, mozzarella,

Spicy salami, chilli, roasted red onion, tomato, mozzarella

Ham, mushroom, parmesan, tomato, mozzarella

BBQ chicken, red peppers, sweetcorn, tomato, mozzarella

Tomato, mozzarella, basil **v and vw alternative**

Roasted Mediterranean vegetables, pesto, tomato, mozzarella **v and vw alternative**

Mushroom, parmesan, truffle oil, tomato, mozzarella **v and vw alternative**

Goats cheese, caramelised red onion, spinach, tomato, mozzarella **v and vw alternative**



## CHEESE BOARD

A selection of the South West's finest cheese

Somerset brie, Bath Blue, Cerney Ash goats' cheese, Godminster Cheddar

Artisan breads, crackers, red onion jam, celery, fruits

As a portion (90g) £11.58

To nibble (45g) £7.15

Some meaty additions...

Price per portion

Freshly baked bitesize pork & onion sausage rolls £4.75

Pork pies & piccalilli £5.10

Artisan charcuterie £6.30

## POSH KEBABS

Freshly baked wraps with tasty fillings & vibrant slaw - these 'posh kebabs' are the perfect late-night snack!

£11.00

Spiced lamb kofta

Raw slaw, tomato & cucumber salsa, coriander & mint yoghurt, harissa

Tandoori marinated chicken

Raw slaw, tomato & cucumber salsa, coriander & mint yoghurt, mango chutney

Sweet potato, chickpea & apricot falafel

Raw slaw, tomato & cucumber salsa, coriander & mint yoghurt, hummus **w**

**v** vegetarian **w** vegan

Please note all prices included in this menu are inclusive of VAT.

## BAPS

A Hobbs House buttered, soft floury bap, filled with naughtiness & served with condiments

£9.45

Maple smoked back  
bacon

Gloucester Old spot sausage & caramelised  
onion

Overnight roast pulled pork shoulder & apple  
sauce

Roast field mushroom, garlic, sage &  
Westcombe Cheddar **v**

Roasted vegetables & halloumi **v**

Pulled BBQ jackfruit & guacamole  
**w**

## GRAB & GO

Made with flaky buttery pastry & filled with  
tastiness

£9.45

Steak & ale pasty

Cheddar cheese & onion pasty **v**

Free range pork, apple & onion seed sausage  
roll

Free range pork, chorizo & fennel seed  
sausage roll

Chestnut mushroom, Wyfe of Bath & sage  
'sausage' roll **v**

## PIES

Award winning shortcrust pies handcrafted in  
the South West

£11.30

Steak & ale

Lamb & rosemary

Chicken, ham hock & leek

Roasted vegetable & goats' cheese **v**

Butterbean & tomato **v**



**v** vegetarian **w** vegan

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## BARBECUE

£27.00

Guests are served from beautifully presented buffet tables

Please select two barbecue items, plus two salads

Any dietary requirements will be looked after separately

Buxton Butchers beef burger, spiced tomato relish, little gem, Hobbs House brioche bun

Gloucester Old Spot sausage, caramelised onions, Hobbs House brioche hot dog roll

Lemon, garlic & smoked paprika marinated chicken thigh

Lamb kofta skewer, cucumber & mint tzatziki

Garlic, lemon & rosemary marinated mushroom & sweet potato skewers **w**

Paneer tikka, pepper & red onion kebabs **v**

Meatless Farm burger, spiced tomato relish, little gem, Hobbs House floured bun **w**

Harissa spiced pulled jackfruit, Abu Noor pitta bread, tahini soya yogurt **w**

## SALADS

Dressed baby new potatoes, chives, lemon, Bath Harvest rapeseed oil **w**

Quinoa, mange tout, carrot, ginger, lime, roasted cashew nut **w**

Giant couscous, red pepper, apricot, sultanas, coriander, pistachio **w**

Classic coleslaw, cabbage, carrot, red onion & mayonnaise **v**

Raw summer slaw, apple & elderflower dressing **w**

Vine tomato, black olive, cucumber, basil, red onion **w**

Cumin roasted carrot, feta, chili, coriander **v**

Mixed leaf salad, maple & balsamic vinaigrette **w**



**v** vegetarian **w** vegan

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# Drinks packages

We have a beverage management option if you'd like to provide your own drinks for the arrival drinks reception, wedding breakfast and toast glass, or we have a two drinks packages including wine and fizz, where we provide the drinks, eliminating a job for you!

## PACKAGE 1 - £19.25PP

Glass of Fizz on arrival

Enjoy ½ bottle per person of our house Red or White wine during your wedding breakfast

Plus, a glass of fizz for your toast!

## PACKAGE 2 - £31.15PP

Glass of Champagne on arrival

Enjoy ½ bottle per person of wine during your wedding breakfast

Red:

Para Dos Malbec 2018, San Juan, Argentina or

Rio Alto Merlot 2019, Aconcagua, Chile

White:

Orsino Pinot Grigio 2018, Veneto, Italy or

Aotearoa Sauvignon Blanc 2019, Marlborough, New Zealand

Plus, a glass of Champagne for your toast!

# Daytime beverage management

If you would prefer to provide your own beverages for the event, we offer a beverage management option on wine only. If you wish to provide soft drinks for your drink's reception, meal & toast glass this would be free of charge. The prices quoted below cover the provision of glassware, staffing, ice and fruit garnish as required to keep your guests feeling refreshed!

We are also able to receive any deliveries to our unit, no earlier than three days prior to the date of your wedding. This will enable us to chill the beverages and transport them to the venue for you, giving you one less job to worry about on the day!

Covers your provision of beverages for the arrival drinks reception, wedding breakfast and toast glass.

Per bottle of white/red/rose wine - £9.75

Per bottle of sparkling wine or Champagne - £11.50

## CASH BAR

For the duration of your wedding, we will set up a fully stocked cash bar. This will provide bottled beer, lager & cider, wine, spirits & soft drinks, please do get in touch for our full bar price list. We will supply the necessary glassware, staffing and iPad tills needed to operate the bar.

# Wine list

## WHITE WINE

Terre Alegra Trebbiano 2018, Ceilo, Veneto, Italy £21.50

Orsino Pinot Grigio 2018, Veneto, Italy £23.50

Aloe Tree Chenin Blanc 2019, Western Cape, South Africa £26

Aotearoa Sauvignon Blanc 2019, Marlborough, New Zealand £30.00

Mas Puech Picpoul de Pinet 2019, Languedoc, France £32.50

Chablis 2018, Domaine Louis Moreau, Burgundy, France £45

## RED WINE

Terre Alegra Sangiovese 2018, Ceilo, Veneto, Italy £21.50

Catalans Rouge 2018, Les Chiens Catalans, Vin de Pay, France £23.50

Para Dos Malbec 2018, San Juan, Argentina £26

Rio Alto Merlot 2019, Aconcagua, Chile £28.50

Montsable Pinot Noir 2018, Pays d'Oc, France £32.50

Navajas Crianza Tinto 2015, Bodegas Navajas, Rioja, Spain £36.00

Flying Pig Red 2017, Aldwick Estate, Somerset, England £42.95

## SPARKLING WINE & CHAMPAGNE

Orobella Spumante NV, Italy £23.00

Di Maria Prosecco Spumante NV, Valdobbiadene, Veneto, Italy £29.50

Veuve Ricotteau Brut NV, Champagne, France £49.00

## ROSÉ WINE

Pinot Grigio Rose 2019, Sapuri, Pavia, Italy £22.50

Forgeron Dubois Syrah Rose 2018, Vin de Pays d'Oc, France £28.00

## SWEET WINE & PORT

Deen Vat Series Botrytis Semillon 2017, South East Austrlia, Australia (37.5cl) £28.50

la Ina Fino NV, Emilio Lustau, Jerez, Spain £36.50

Dow's LBV 2012, Oporto, Portugal £38.00

Please note all prices included in this menu are inclusive of VAT.

Fosters reserves the right to replace like for like, if bottles are out of stock or unavailable. Vintages and ABV may vary.

*For others it's a job  
For us it's a joy*



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