



THE RIDING HALL



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Here at Thoresby Park we only promote the very best in local produce for your wedding day, our highly qualified chefs ensure that you and your guests enjoy the finest dining experience possible and have developed a selection of menu options to suit your special day.

Our team of dedicated serving staff will cater to your every need - from the moment you arrive to the moment you leave on your adventure together.



Our CANAPES



THREE CANAPES - 9.50 PER PERSON

FOUR CANAPES - 12.00 PER PERSON

FIVE CANAPES - 14.50 PER PERSON

Cajun King Prawn with Creme Fraiche.

Yorkshire Pudding with Rare Roast Beef & Horseradish.

Smoked Salmon Blini, Chive Crème Fraîche.

Padron Peppers with Roasted Red Pepper Hummus.

Pea & Mint Arancini.

Rosemary Thoresby Venison Skewers, Sour Cream & Chive.

Applewood Smoked Cheddar Cheese Straws.

Goats Cheese Bon Bon.

Soy, Ginger and Garlic Chicken Kebab.

Tomato & Roasted Pepper Crostini.

Pheasant Popcorn (Seasonal).

WEDDING BREAKFAST

What's included

Iced tap water per table
Cutlery, Crockery & Glasswear
White/Black linen napkins



STARTERS

Grilled halloumi with pesto roasted peppers & toasted pine nuts dressed with basil oil (V)
Creamy garlic mushrooms served with a warmed sourdough roll & fresh tarragon (V)
Smoked salmon & crayfish cocktail bound in a bloody mary sauce
Choice of homemade soup: tomato & basil, leek & potato or carrot and lentil (GF, VE, DF)
Beef brisket croquette with horseradish crème fraîche + 1.50pp
Cajun monkfish skewer with crème fraîche + 2.00pp

MAINS

Roast beef with rosemary roast potatoes, Yorkshire pudding & rich pan gravy (GF, DF)
Chicken supreme with a wild mushroom & tarragon velouté & Parmentier potatoes (DF)
Nottinghamshire sausage curl with wholegrain mustard mash potato & crispy leeks
Salmon fillet, crushed spring onion potato, prosecco cream sauce split with dill oil (GF)
Sweet potato & chickpea loaf, rosemary roast potatoes & rich pan gravy (VE, DF)
Beetroot wellington, rosemary roast potatoes & rich pan gravy (VE, DF)
Braised haunch of Thoresby venison, red currant jus with bubble & squeak + 2.50pp
Minted lamb shank with mash potato & creamed cabbage + 4.00pp

All served with fresh seasonal vegetables to share
Extras: cauliflower cheese, creamed cabbage & bacon, honey roasted root vegetables
2.50pp

DESSERT

Chocolate brownie, with vanilla ice cream and fresh raspberries (GFA, DFA)
Glazed lemon tart with raspberry sorbet (GFA, DFA)
Raspberry & white chocolate cheesecake with fruit compote and pouring cream (GFA, DFA)
Crème brûlée tart with red berry compote
Cornflake tart served with pink custard
Sticky toffee pudding with crème anglaise

Tea & Coffee available 2.00 per person

SOMETHING A LITTLE DIFFERENT?



BBQ

This option is perfect for a relaxed gathering, where guests can enjoy direct service from the BBQ. It ensures a delightful selection that caters to the diverse tastes of all.

A CHOICE OF 4

- Succulent Local Beef Burger (VGA)
- Chicken Breast Skewers (GF)
- Thoresby Venison Burger (GF)
- Sticky Chicken Thigh (GF)
- Chinese Belly Pork Ribs (GF)
- Minted Lamb Kofta Kebabs (GF)
- Halloumi Cheese & Roasted Vegetable Skewers (V)
- Cajun Cauliflower Steak (VG) (GF)
- Buttered Corn on the Cob (VG) (GF)
- Salmon Brochette (GF)

A CHOICE OF 4 SIDES

- Seasonal Dressed Leaves (VG) (GF)
- Tomato, Mozzarella & Basil Salad (GF)
- Minted New Potatoes (VGA) (GF)
- Homemade Asian Slaw (VGA) (GF)
- Moroccan Cous Cous (VG)
- Jollof Rice with Chickpeas (VGA) (GF)
- Orzo Pesto Pasta (VG)
- Classic Potato Salad (VGA) (GF)
- Jacket Potato (VG) (GF)

Add a Dessert table from just 5.95pp



Whats included

Iced tap water per table
Cutlery, Crockery & Glasswear
White/Black linen napkins
Selection of Bread & Butter
Selection of Sauces

WENDRENS



STARTER

Garlic Bread

Crudites - served with Houmous
Mozzarella Sticks

MAINS

Sausage

Chicken Goujons

Fish Fingers



Chips

Mash Potatoes



Vegetables

Baked Beans

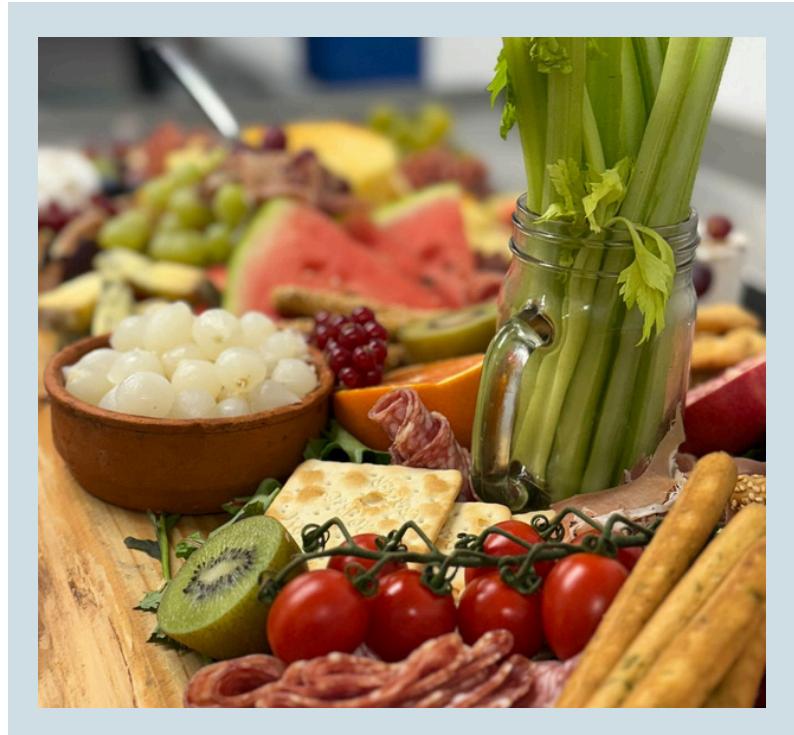
DESSERT

Chocolate Brownie

Icecream Sundae

Fruit Salad

Evening Food



Pork & Stuffing Cob
with Roast Potatoes & Apple Sauce

Sausage or Bacon Cobs
with Ketchup or Brown Sauce

Pizza Buffet
a Selection of Stonebaked Pizza
with Potato Wedges

Hot & Cold Buffet



Whats included
Bamboo plates
Wooden cutlery
Napkins

YOUR MENU IDEAS

NOTES SECTION

Ahead of your catering meeting start to think what menu ideas that you'd like for your wedding day. Use our handy notes section below to start your menu planning.

CANAPES

STARTER

MAIN COURSE

DESSERT

DIETARY REQUIREMENTS

TEA & COFFEE

EVENING FOOD