THE RIDING HALL



Catering menu

CATERING
AT THORESBY



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.

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

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)

King prawn & mango salad served with sweet chilli & lime dressing

Ham hock terrine served with piccalilli

Sticky belly pork bites topped with Asian slaw

Choice of homemade soup: tomato & basil, leek & potato or carrot & lentil (GF, VE, DF)

MAINS

Roast beef with rosemary roast potatoes, Yorkshire pudding & rich pan gravy (GF, DF)

Chicken supreme wrapped in parma ham served with dauphinoise potatoes (GF, DFA)

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)

All served with fresh seasonal vegetables to share

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 cream (GFA, DFA)

Cornflake tart served with pink custard

Sticky toffee pudding with crème anglaise

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



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)
- 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)
- Buttered Corn on the Cob (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

CHILDRENS MENU

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

Tradional Hot & Cold Buffet



Whats included
Bamboo plates
Wooden cutlery
Napkins

YOUR MENU IDEAS

DIETARY REQIUREMENTS

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

TEA & COFFEE

EVENING FOOD