



### **Hot Canapés**

*Locally Made Mini Cumberland Sausages with Kearney's Sticky Glaze*  
*Provençal Tart Parmesan Reggiano (v)*  
*Chicken Fillet Satay with Peanut Sauce*  
*Chicken Fillet Tikka with Raita*  
*English Lamb Koftas with Mint Yoghurt*  
*Pan Fried Tiger Prawns with Fresh Ginger, Sesame Oil & Sweet Chilli Dip*  
*Fresh Spinach, Stilton & Sweet Mango Filo Parcel (v)*  
*Home Made Herb Scones Topped with Sautéed Leeks & Cheddar (v)*  
*Haggis & Neaps with Whisky Hollandaise*  
*Gressingham Duck Pancakes with Hoi Sin, Cucumber & Spring Onion*  
*Mini Barbecued Pulled Pork Bagels, Sour Cream & Chives*  
*Mini Crispy Fishcakes, Herb Mayonnaise*

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### **Cold Canapés**

*Rare Roast Beef & Horseradish Bruschetta*  
*Parma Ham & Sweet Melon*  
*Severn & Wye Smoked Salmon on Granary*  
*Spiced Crab & Ginger Blini*  
*Mini Plum Tomatoes with Italian Mozzarella & Fresh Basil (v)*  
*Goat's Cheese Mousse, Sweet Apple Parmesan Shortbread (v)*  
*Chicken Liver Parfait & Red Onion Jam Crostini*  
*Truffle Creamed Cheese, Honey Vegetable tart (v)*  
*Seared Fresh Figs with Oxford Blue Emulsion (v)*  
*Severn & Wye Hot Smoked Salmon, Ribbon Beetroot Blini*

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### **First Course**

#### ***Cold***

*Parma Ham with Flash Fried Figs & Italian Mozzarella*  
*White Devon Crab with Ginger, Coriander Mayonnaise, Chilli Dressing*  
*King Prawn Cocktail with Baby Gem & Marie Rose Sauce*  
*Duo of Severn & Wye Smoked Salmon with Pickled Cucumber*  
*Charcuterie Plate with Celeriac & Apple Remoulade*  
*Fresh Scottish Salmon Terrine, Wild Rocket & Lemon*  
*Spinach, Caramelised Onion & Goat's Cheese Tart v*  
*Butternut Squash & Barkham Blue Tart v*  
*Gravadlax, Sweet Mustard & Dill Mayonnaise*  
*Chicken Liver & Brandy Parfait with Sweet Onion Jam*  
*Smoked Chicken Terrine, Apricot Chutney*

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#### ***First Course Sharing Platter***

*Cured Meat Selection*  
*Roasted Peppers, Aubergine, Courgette*  
*Mozzarella, Confit Tomato, Hummus*  
*Olives, Olive Oil & Breads*

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#### ***Hot***

*Roasted Vine Tomato Soup with Pesto Cream v*  
*Roasted Parsnip & Spiced Bramley Apple Soup with Sour Cream & Chives (v)*  
*Baked Butternut Squash & Celeriac Soup with English Stilton Crouton (v)*  
*Leek & Potato Soup with Barbers Cheddar Crouton (v)*  
*Thai Fishcakes, Asian Slaw & Chilli Oil*  
*Broad Bean, Pea & Mint Risotto with Dressed Baby Leaf Salad (v)*  
*Pan Fried Cornish King Scallops with Crispy Pancetta*  
*Scottish Salmon In Butter Puff Pastry with Lemon Hollandaise*  
*Twice Baked Cheese Soufflé with Gruyere Sauce & Toasted Hazelnuts*

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## **Sample Menu**

### **First Course**

*Fresh Scottish Salmon Terrine (gf)*  
*Pickled Golden Beetroot, Baby Watercress, Lemon Dill Dressing*  
*Roasted Squash & Barkham Blue Tart (v)*  
*Confit Tomato, Rocket, Olives & Parmesan*  
*Freshly Baked Assorted Focaccia*

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### **Main Course**

*Roast Supreme of English Chicken, Red Wine Mushrooms & Bacon, Dauphinoise*  
*Potato's, Honey Roasted Heritage Carrots, Steamed Tenderstem*  
*Pea & Shallot Tortelloni (v)*  
*Courgette Spaghetti*  
*Herb Veloute Pea Shoots*

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### **Pudding**

*Belgian Chocolate Torte, Fresh Raspberries, Raspberry Sauce, Local Cream*

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### **Buffet Filter Coffee & Teas**

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## **Main Courses**

### ***Roast Sirloin of English Beef with Pan Gravy & Yorkshire Pudding***

*Duck Fat Roast*

*Potatoes*

*Honey Roasted Carrots, Parsnips  
& Fine Beans*

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### ***Roast Fillet of Oxfordshire Beef with Rich Madeira & Shallot Sauce***

*Dauphinoise Potatoes*

*Heritage Carrots*

*Steamed Tender Stem*

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### ***English Chicken with a Choice of Sauce***

*Tarragon, Cream & Vermouth*

*Red Wine, Bacon & Mushrooms*

*Lemon Thyme*

*Chorizo, Red Wine & Tomatoes*

*Boulangère Potatoes*

*Petit Pois with Lettuce & Onion Baby Carrots*

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### ***Sticky Pork Belly with Sage & Cider Sauce***

*Pressed Herb Potato*

*Baked Apple*

*Butternut Puree*

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### ***Gressingham Duck Breast with Classic Orange Sauce***

*Dauphinoise Potatoes*

*Baby Carrots & Wilted Spinach*

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## **Main Courses**

### ***Roast Rack of Devon Lamb with Red Wine, Rosemary Reduction***

*Dauphinoise Potatoes*  
*Charred Provençal Vegetables*

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### ***Locally Made Pork & Herb Sausages with Red Wine & Onion Gravy***

*Traditional Butter Mash*  
*Bowls of Honey Roasted Celeriac, Parsnips & Carrots*

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### ***Baked Dorn of Scottish Salmon with Hollandaise Sauce***

*Baby New Season Potatoes*  
*Asparagus*

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### ***Newlyn Hake***

*Brown Shrimp Linguine*  
*Sampshire Smoked Butter*

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### ***Cornish Sea Bass with Shitake Mushroom Broth***

*Lemon Noodles*

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### ***Guinea Fowl***

*Sautéed Breast & Confit Leg, with Ginger & Lime Sauce*  
*Roasted Sweet Potato*  
*Steamed Tender Stem*

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### ***Roast Loin of English Pork, Pan Gravy***

*Duck Fat Roast Potato's*  
*Spiced Red Cabbage*  
*Fine Beans*

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## **Vegetarian**

*Sautéed Wild & Field Mushrooms in a Rich Madeira, Shallot & Tarragon Sauce In a  
Butter Puff Pastry Basket*

*Tagliatelle with Fresh Spinach & Gorgonzola Cream*

*Butternut Squash, Cauliflower & Stilton Crumble*

*Broad Bean, Pea & Mint Risotto*

*Gnocchi with Oven Roasted Tomatoes, Pine Nuts, Peas & Truffle Oil*

*Pea & Shallot Tortellini, Courgette Spaghetti & Herb Velouté*

*Spinach, Fennel & Feta Pithivier*

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## **Bar-barque Menu**

### **Menu 1**

*Peppered English Sirloin Steaks*

*Cajun Pork Loin Steaks*

*Chicken Fillet Pieces with Lemon, Thyme, Rosemary & Garlic*

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### **Menu 2**

*Kearney's Homemade Beef Burgers*

*Locally Made Pork & Herb Sausages*

*Chicken Fillet Pieces with Lemon, Thyme, Rosemary & Garlic*

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### **For Vegetarians**

*Vegetarian Burgers & Sausages*

*Roasted Vegetable Kebabs*

*Field Mushrooms, Stuffed with Goats Cheese*

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### **Salads**

*Dressed Green Salad*

*Heritage & Vine Tomato with Basil Dressing*

*Chunky Coleslaw in Thick Mayonnaise*

*Roasted New Season Potatoes with Olive Oil, Tarragon & Mint*

*Assorted Breads & Unsalted Butter*

*Any One Served Pudding from Our Pudding Menu*

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### **Self-Carve Menu**

*Any One served first course from our lists served with Crusty Breads & Unsalted Butter*

### **Main Course**

***A Whole Roasted Leg of English Lamb Cooked with Rosemary & Garlic***

*Or*

***Roast English Sirloin of Beef Joint, Yorkshire Pudding***

*Presented to your table on a carving board with Jugs of Red Wine Pan Gravy*

*Served With Bowls of Duck Fat Roasted Potatoes,*

*Honey Roasted Parsnips, Carrots & Shallots*

*Your nominated carver will be given a carving knife & fork, Chef's hat & apron for him or her to show off his excellent carving skills!*

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### **pudding**

*Any one served pudding from our pudding list.*

***Buffet Filter Coffee, Tea & Infusions with Kearney's Chocolate Mint Crisps.***

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### **Children's Menu – 12 yrs. & under**

*Locally made Pork Sausages, Butter Mash & Gravy*

*Homemade Chicken Goujons, Chips & Peas*

*Penne Pasta, Tomato Sauce, Grated Cheddar*

*Roast Chicken, Roast Potato's, Peas & Carrots*

*Ice Cream or Chocolate Cake*

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## **Puddings**

*Lemon Mascarpone Cheesecake Served with Fresh Raspberries, Raspberry Sauce & Cream*

*Stem Ginger & Local Honey Cheesecake Served with Chilli Pineapple & Mango Puree*

*Belgian Chocolate Brownie with Vanilla Bean Ice Cream*

*Glazed Fresh Fig Tart with Apple Jam & Burnt Orange Sauce*

*Sticky Toffee Pudding with Hot Butterscotch Sauce with Local Cream or Vanilla Bean Ice Cream*

*English Summer Berry Trifle Pudding*

*Glazed English Apple & Frangipani Tart with Local Cream*

*Summer Berry Pavlova*

*Blackberry & Apple Crumble with Custard*

*Chocolate & Grand Marnier Brioche Bread & Butter Pudding with Cream*

*Sticky Date & Ginger Pudding with Cinnamon Custard*

*Crème Brulee with Lemon Shortbread*

*Rum Baba*

*Belgian Chocolate Torte*

*Profiteroles with Warm Belgian Chocolate Sauce & Strawberries*



### **Trio of Kearney's Puddings**

*Please choose any of the three below to make your own personal pudding trio*

*Mini Glazed English Apple & Almond Tart*  
*Sicilian Lemon & Mascarpone Cheesecake*  
*Intense Passion Fruit Shot with Passion Sauce*  
*Fresh Raspberry Mousse Shot with Raspberry Sauce*  
*Mini Traditional Sherry Trifle*  
*Mini Tiramisu Shot*  
*Mini Chocolate Brownie with Vanilla Ice Cream*  
*Mini Sticky Toffee Pudding & Butterscotch Sauce*  
*Pear & Sweet Ginger Tart*

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## **Evening Food**

### **Pig Roast**

*Local Wrighton's Whole Spit Roasted Hog*  
*Vegetarian Burgers & Kebabs*  
*Herb & Onion Stuffing*  
*Bramley Apple Sauce*  
*Soft & Crusty Rolls*

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### **Bacon and Sausage Bar**

*English Back Bacon & Locally Made Pork & Herb Sausages*  
*Roasted Vegetable Kebabs & Vegetarian Burgers*  
*Soft & Crusty Rolls*

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### **Noodle Bar**

*Chicken Chilli Noodles, Satay Vegetable Noodles*  
*Char Sui Pork Noodles*  
*Soy Sauce / Chilli Sauce / Prawn Crackers*

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### **Rustic Style Buffet**

*Whole Brie De Meaux, Barbers Cheddar, Coleston Bassett Stilton*  
*Sugar Baked Ham, Country Pâté, Pickles & Olives*  
*Crusty Bread, Celery, Grapes & Biscuits*

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### **Cake of Cheeses**

*Kearney's can source a range of suitable cheeses to construct and present a Cake of Cheeses that can be used as a focal point for your evening food options or alternatively it can be used as your wedding cake*

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### **Evening Food**

#### **Fajita Bar**

*Hot Chicken Strips*

*Refried Beans*

*Guacamole / Crispy Lettuce / Tomato / Red Onion / Sour Cream*

*Tortilla Wraps*

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#### **Giant Pan Paella**

*Chicken, King Prawns, Peppers, Chorizo, Onions, Garlic, Saffron Rice*

*Dressed Green Salad*

*Crusty Rolls*

*All cooked in front of your guests in a giant pan*

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#### **German Sausage Bar**

*Bratwurst, Frankfurters, Currywurst*

*Onions, Curry Sauce, German Mustards*

*Crusty Rolls*

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#### **Pizza Bar**

*Four different pizzas of your choice made and cooked in front of your guests.*

*Garlic Bread*

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#### **Carvery Bar**

*English Roast Beef, English Pork Loin, Apple Sauce,*

*Herb & Onion Stuffing*

*Horseradish & Mustard*

*Green Salad, Sour Dough & Focaccia Rolls*

*Chef's to carve in front of guests*

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