





ORCHARDLEIGH ESTATE

W e d d i n g M e n u



We offer a selection of the finest dishes
to tempt your taste buds. Our Executive
Head Chef will work with you to
carefully design the perfect menu for
your big day.



CANAPÉS



Menu one

Supplement per Guest £0.00

Scottish Smoked Salmon and Cream Cheese Blinis

Courgette & Red Pepper on Tomato Bread

Crab, Cucumber and Trout Roe Profiterole

Fig Brie and Pea Semolina on Spiced Bread

Prawn, Basil Cream Cheese on Tomato Brioche

Mini Yorkshire pudding topped with Roast Beef and Horseradish Cream

Mini Pork Sausages coated in Butcombe Beer Mustard and Honey

Menu two

Supplement per Guest £2.20

Smoked Salmon Blinis with Cream Cheese, Topped with Caviar

Smoked Duck, Mandarin and Prune on Brown Bread

Smoked Trout, Cucumber and Cream Cheese on Charcoal Bread

Blue Cheese, Apple, Fig and Hazelnut Brioche

Prawn, Basil Cream Cheese on Spinach Bread

Mini Pork Sausages coated in Butcombe Beer Mustard and Honey

Mini Yorkshire Pudding with Roast Beef and Horseradish Cream

Mini Yorkshire Pudding with Roast Turkey and Cranberry Sauce

Dietary Canapés also available.

Dietary options will be served plated to prevent any cross contamination.

Please inform us of any Dietary Requirements or Allergies

W E D D I N G B R E A K F A S T



To Start

Supplement
per Guest:

Homemade Velvety Tomato and Basil Soup	£0.00
Premium Chicken Liver and succulent Pork Pâté with Spicy Tomato Chutney	£0.00
Crispy Whitebait nesting on Peppery Rocket served with Lemon Wedge and Tartar Sauce	£0.00
Baby Breaded Camembert served on a bed of Mixed Leaves with a luscious Cranberry and Port Reduction	£1.00
Fresh Tomato & melt-in-your-mouth Mozzarella Salad drizzled with Extra Virgin Olive Oil and sprinkled with Fragrant Basil Leaves	£1.00
Ripe Melon served with Ribbons of aged Parma Ham drizzled with a fresh Raspberry Coulee	£1.00
Orchardleigh Rich Liver and Peppercorn Paté served on a bed of mixed leaves with Spicy Tomato Chutney	£2.00
Delicately Pan-Fried Mushrooms in an indulgent Garlic and cream sauce served on lightly Toasted Ciabatta Bread	£4.00
Tender Slices of Premium Oak Smoked Salmon served with Zesty Lemon Mayonnaise, Tangy Capers, and Baby Shallots	£4.00
Artisanal Charcuterie Platter, A selection of Premium Cured Meats, Marinated Antipasti and an aged Balsamic and Olive Oil Dip	£5.00
Seared Atlantic Scallops accompanied by Crispy Chorizo and a velvety Cauliflower Puree	£5.00
Orchardleigh King Prawn and Mussel Cocktail, nestled on a bed of Crispy Iceberg Lettuce mixed with Poached Pear and Pineapple pieces with a Homemade Marie Rose Sauce	£5.00

Please choose one choice for all guests, (Excluding any dietaries).

Gluten Free options may be available for the above.

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W E D D I N G B R E A K F A S T



To Follow

Supplement
per Guest:

Succulent Trio of Sausages seasoned and grilled to perfection, served with Creamy Mashed Potatoes, and a Rich Onion Gravy	£0.00
Smoked Haddock and Salmon Fishcakes filled with Spinach and Mature local Cheddar	£0.00
Wild Mushroom Risotto, Arborio Rice simmered with a medley of Wild Mushrooms, infused with White Wine, Cream and Garlic	£0.00
Expertly Seasoned Pan-Fried Cod, nestled on a bed of Velvety Apple Mash and drizzled with indulgent Somerset Cheese Sauce	£3.00
Tender Somerset Chicken, Topped with a Rich Local Cider and Mushroom Sauce that captures the essence of the region's bountiful flavours	£3.00
Succulent Roast Pork served with a delectable homemade Sage and Onion Stuffing, Crispy Crackling, and a Cider and Apple Jus	£4.00
Aberdeen Angus Slow-Roasted Beef served with a crispy baked Yorkshire Pudding and a decadent drizzle of Rich Pan Juices	£5.00
Delicate Pan-seared Fillet of Sea Bass accompanied by an exquisite Cabernet Sauvignon Reduction and a Vibrant Fresh Rocket, Pine Nut, and Fennel Salad	£7.00
Roasted Rack of Lamb served with Luxurious Gratin Dauphinois and a slowly simmered Red Wine Jus infused with fragrant mint leaves	£8.00
Pan-fried Fillet Steak, crowned with a savoury Portobello Mushroom filled with Locally Sourced Vintage Cheddar Cheese, and served with a sumptuous Rich Red Wine Jus	£8.00
Beef Wellington: Tender beef fillet, encased in a delicate layer of Savoury Mushroom Duxelles and wrapped in flaky puff pastry served with an indulgent Red Wine Jus	£9.00
Luxurious Lobster Thermidor (subject to availability). Succulent Lobster, delicately cooked to tender perfection and coated in a Creamy, Decadent Thermidor sauce. Complemented by slices of Smoky Spanish Chorizo and Golden-Brown Sautéed Potatoes	£19.00

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W E D D I N G B R E A K F A S T



Dessert

Supplement
per Guest:

Zesty Sicilian Lemon Cheesecake, Refreshing Layers of Sicilian Lemon Infused Mascarpone Cheesecake Mix on a Crumbly Biscuit Base.	£0.00
Traditional Bread and Butter Pudding, Slices of buttery Brioche are layered with Plump Raisins and bathed in a Rich Custard infused with hints of Vanilla and Cinnamon,	£0.00
Delectable Profiteroles, Delicate pastry puffs filled with a Chantilly Cream and drizzled with Decadent Chocolate Ganache.	£1.00
Somerset Apple and Blackberry Crumble with a golden, crumbly topping made from a blend of Oats, Flour, Sugar, and Aromatic Spices, served with a warm Creme Anglaise.	£2.00
Irresistible Sticky Toffee Pudding, A light and fluffy Sponge Cake infused with Dates, generously drizzled with a warm and gooey Toffee Sauce and served with Vanilla Ice Cream.	£2.00
Indulgent Pecan Pie, A Flaky Buttery Pie with a traditional Rich Caramelised Pecan filling served with Vanilla Ice Cream.	£3.00
Salted Caramel Brownie, Dense and gooey Chocolate Brownie, baked to perfection, generously topped with a layer of Salted Caramel Sauce and served with Vanilla Ice Cream.	£3.00
Eton Mess, A delightful British Classic that combines layers of Whipped Cream, Meringue, and Fresh Raspberries.	£4.00
Chocolate Torte, dense Chocolate Cake base, topped with a smooth and silky Chocolate Ganache, served with Vanilla Ice Cream.	£4.00
Fruit Crème Brûlée, a luxurious twist on the classic French Custard Dessert infused with vibrant Seasonal Fruits.	£5.00
Rum Baba, Classic European dessert consisting of a moist and Boozy Cake soaked in a Rum infused syrup	£5.00

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DIETARIES



To Start

Supplement
per Guest:

Savoury Mushroom Pâté, A blend of Sautéed Mushrooms, Shallots and Garlic for a rich and velvety texture (VE, VG, DF, GF)	£0.00
Vegan Buffalo Wings nesting on Peppery Rocket with a Vegan Peri Peri Mayonnaise (VE, VG, DF,)	£0.00
Homemade Velvety Tomato and Basil Soup (VE, VG, DF, GF)	£0.00
Vegetable Pâté, A delicious spread made from a medley of Roasted Vegetables, Aromatic Herbs, and Savoury Spices (VE, VG, DF, GF)	£1.00
Tomato and Creamy Plant-Based Mozzarella Salad drizzled with Extra Virgin Olive Oil and garnished with Fragrant Basil Leaves (VE, VG, DF, GF)	£1.00
Melon and Fruit Compote, A combination of Ripe Melon segments drizzled with a Raspberry Puree	£1.00
Carrot and Coriander Soup, A nourishing and aromatic blend of Sweet Carrots, Fragrant Coriander, and Warming Spices (VE, VG, DF, GF)	£2.00
Butternut Squash and Potato Soup, A creamy and hearty blend of Roasted Butternut Squash, tender Potatoes, and Aromatic Herbs (VE, VG, DF, GF)	£2.00
Delicately Pan-Fried Mushrooms in an indulgent garlic and Plant Based Cream Sauce on lightly toasted gluten-free Sourdough (VE, VG, DF, GF)	£4.00
Antipasti Platter, A vibrant and flavourful assortment of plant-based delights inspired by the traditional Italian appetiser spread (VE, VG, DF, GF)	£4.00
Crispy Golden Brown Chickpea Falafels served with traditional Greek Tzatziki, and a refreshing dip consisting of a blend of Yoghurt, Mint and Garlic (VE, VG, GF)	£5.00
Tofu and Fig Salad, A tantalising fusion of Savoury Tofu, Sweet Figs, and Vibrant Greens, drizzled with a Tangy Balsamic Glaze (VE, VG, DF, GF)	£5.00

VE = Vegetarian, VG = Vegan, DF = Dairy Free, GF = Gluten Free
Please choose one selection for all Guests.

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DIETARIES



To Follow

Supplement
per Guest:

Sausage and Mash, Delicious Plant-Based Sausages served with Mashed Potatoes made with Dairy Free Butter and Plant Based Milk (VE, VG, DF, GF)	£0.00
Wild Mushroom Risotto, Arborio Rice simmered with a medley of Wild Mushrooms, infused with White Wine, and Dairy Free Cream (VE, VG, GF, DF)	£0.00
Vegetable Tart, A savoury pastry masterpiece filled with a colourful array of Seasonal Vegetables and Aromatic Herbs, all nestled in a Flaky, Buttery Crust (VE, VG, DF,)	£0.00
Beetroot Wellington, A gourmet dish that features vibrant Beetroot, Savoury Mushrooms, and Fragrant Herbs, all enveloped in golden, Flaky Puff Pastry (VE, VG, DF,)	£2.00
Curried Vegan Pie, A delightful blend of Hearty Vegetables, Fragrant Spices, and Creamy Coconut Milk, all encased in a Golden Pastry Crust (VE, VG, DF,)	£2.00
Succulent Quorn Fillet served with a Wild Mushroom and Plant Based Cream Sauce (VE, VG, DF, GF)	£4.00
Chickpea Loaf, A delicious Vegetarian alternative to Traditional Meatloaf, packed with Protein-rich Chickpeas, Aromatic Herbs, and a Tangy Tomato Glaze (VE, VG, DF,)	£4.00
Chickpea Roulade featuring a fluffy Chickpea-based Sponge filled with a Creamy Herbed Cashew Cheese filling, all rolled up and baked to perfection (VE, VG, DF, GF)	£4.00
Tender Seitan "Steak" topped with a luscious Sauce infused with Mushrooms, Merlot Wine, and Caramelised Shallots (VE, VG, DF,)	£6.00
Butternut Squash Wellington, Combining the earthy sweetness of Roasted Butternut Squash with the richness of Savoury Mushrooms, all enveloped in Flaky Puff Pastry (VE, VG, DF)	£6.00
Mushroom Wellington, A Savoury Pastry creation featuring a medley of flavourful Mushrooms, Aromatic Herbs, and Creamy plant-based filling, all wrapped in a Golden Puff Pastry (VE, VG, DF)	£8.00

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DIETARIES



Dessert

Supplement
per Guest:

Lemon Tart: Gluten and Dairy Free Sweet Pastry Tart case, with a Tangy Lemon Filling. (VE, VG, DF, GF)	£0.00
Selection of locally made Gourmet Dairy Free Ice Cream, Vanilla, Chocolate and Strawberry (VE, VG, DF, GF)	£0.00
Irresistible Banana Bread Cake: Banana, Oat and Almond cake with Walnuts and Redcurrants served with dairy-free Vanilla Ice Cream (VE, VG, DF,)	£0.00
Chocolate and Coconut Tart: Mixed Nut and Date base, with Vegan Chocolate and Coconut Mousse topping. (VE, VG, DF, GF)	£2.00
Indulgent Sticky Toffee Pudding: A Light and fluffy sponge cake infused with dates, generously drizzled with a warm and gooey Toffee Sauce, served with Dairy Free Vanilla Ice Cream (VE, VG, DF,)	£2.00
Blackcurrant Cheesecake: Vegan and Gluten Free Biscuit base, topped with a Blackcurrant Mousse (VE, VG, DF, GF)	£3.00
Dairy-Free Chocolate Orange Torte: Vegan and Gluten Free Chocolate Brownie base, topped with a Chocolate and Orange Mousse (VE, VG, DF, GF)	£3.00
Raspberry and Almond Frangipane Tart: Vegan and Gluten free Pastry Case, filled with Raspberry Jam and Almonds (VE, VG, DF, GF)	£3.00
Chocolate Truffle Brownie: Vegan Chocolate Biscuit base, topped with Belgian Chocolate Mousse. (VE, VG, DF, GF)	£4.00
Biscotti Cheesecake: Golden, Crunchy Biscotti crust topped with Velvety smooth Biscotti Dairy Free Cheesecake Filling (VE, VG, DF)	£4.00
Rhubarb and Ginger Torte: A Ginger infused Biscuit Base, topped with a Rhubarb and Chocolate Chip Mousse. (VE, VG, DF, GF)	£5.00

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C H I L D R E N



To Start

To Start

Seasonal Fruit Platter

Egg Mayonnaise Mice

Homemade Soup of the Day

Garlic bread topped with Mozzarella

To Follow

Tomato and Roasted Vegetable Pasta Bake (v)

Orchardleigh Pork Sausages and Mash

Chicken Goujons, Fries and Baked Beans

Oven Roasted Fish Goujons, Fries and Baked Beans

Traditionally baked Shepherd's Pie with Garden Peas

Dessert

Eton Mess-Crushed Meringue, Raspberries and Strawberries served
with Fresh Cream

Warm Chocolate Brownie served with Strawberries

Peach Melba-Poached Peach, Vanilla Ice Cream, Raspberry Coulis

Banana Split-Banana with Whipped cream, Vanilla Ice Cream
and Chocolate Sauce

Please choose one choice for all children, (Excluding any dietaries).

Gluten Free options may be available for the above.

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EVENING



Make your Own

Supplement per Guest £0.00

Homemade Steak Burgers served with Fresh Bread Rolls, Cheddar Cheese, Green Salad
and a selection of Sauces

Giant Fish Finger served with finger rolls, Tartar sauce and Green Salad

Chicken Burger served with Fresh Bread Rolls, Chipotle mayonnaise and Green Salad

Orchardleigh Sausages served with Finger Rolls, Green Salad and a Selection of Sauces

Please choose two of the above

All of the below options are suitable for Vegetarians, Vegans, Gluten Free and Dairy Free

Meat-free Burgers with Vegan Cheese

Fish Free Fingers

Meat-Free Sausages

Served with Vegan Rolls, Green Salad and a Selection of Vegan Sauces

Please choose one of the above for dietaries

OR

Bowl Food

Supplement per Guest £0.00

Homemade Beef Chilli Con Carne served with Rice, Grated Cheese and
Guacamole

Homemade Chicken Tikka Masala served with Rice and Mini Naan Bread

Chef's Signature Mac & Cheese

Traditional Paella

Please choose two of the above, (Excluding any dietaries)

All below options are suitable for Vegetarians, Vegans, Gluten Free & Dairy Free

Vegan Chilli Con Carne served with Rice and Vegan Cheese

Vegan Curry served with Rice and Vegan Naan Bread

Vegan Meatballs served with Pasta and Tomato Sauce

Please choose one of the above for dietaries

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EVENING



OR

Grazing Table

Supplement per Guest £3.50

Selection of Cold Meats, Local Cheeses, Cheese Biscuits, Homemade Coleslaw, Homemade Potato Salad, Pork Pies, selection of Quiches, Green salad and Tomato and Cucumber salad.

All below options are suitable for Vegetarians, Vegans, Gluten Free & Dairy Free

Meat free platter, selection of Vegan Cheeses, Biscuits, Quiches, Vegan Potato Salad and Green Salad

OR

Hog Roast

Supplement per Guest £7.00

Apple & Sage infused Roasted Orchardleigh Pork. Homemade Apple Stuffing, Fresh Bread Rolls, Apple sauce, Green salad, homemade Coleslaw, selection of Local Cheese, Biscuits and Chutneys.

All below options are suitable for Vegetarians, Vegans, Gluten Free & Dairy Free

Meat free Burgers, Meat free Chicken strips, Vegan rolls, Vegan Potato salad, Green salad and Vegan sauces

Please choose one of the above for dietaries.

All served buffet style except dietary option which will be served plated to prevent any cross contamination.

Please inform us of any Dietary Requirements or Allergies

B R E A K F A S T



Full English and Continental Breakfast

Our impressive traditional home-cooked buffet breakfast Includes:

Fried Eggs

Somerset Pork & Marmalade Sausages

Cured Back Bacon

Heinz Baked Beans

Golden Hash browns

Fresh Mushrooms

Fried bread

Grilled fresh Tomatoes

Selection of Cereals

Brown and White toast

Jams and Preserves

Croissants

Basket of Fruit

Selection of Yoghurts

Fruit Juices

Selection of Teas and Coffee

£14.00 per head

(£10 for under 12s)

Please inform us of any Dietary Requirements or Allergies



ORCHARDLEIGH ESTATE



Orchardleigh House & Estate - Champagne & Wine List

Sparkling Wine and Champagne

Grand Imperial Brut NV (France)	£24.00
Prosecco Brut, Argeo, Ruggeri Veneto (Italy)	£29.00
Brut Grande Reserve Premier Cru, Gobillard Champagne (France)	£35.00
Brut Réserve, Taittinger Champagne (France)	£50.00
Moet Imperial Champagne	£66.00

White Wine

Sospiro Bianco d'Italia, Sospiro (Emilia Romagna, Italy)	£23.00
Sauvignon Blanc, Los Tortolitos (Central Valley, Chile)	£24.00
Les Mougeottes Chardonnay, IGP Pays d'Oc (Languedoc-Roussillon, France)	£25.00
Sauvignon Blanc, Whakapapa (Gisborne, New Zealand)	£26.00

Rose Wine

Sangiovese Rosato Rubicone IGT, Sospiro (Emilia Romagna, Italy)	£23.00
La Lande Cinsault Rosé, Vin De France (South West France)	£26.00

Red Wine

Sospiro Rosso D'Italia, Sospiro (Emilia Romagna, Italy)	£23.00
Chilean Merlot, Los Tortolitos (Central Valley, Chile)	£27.00
Cuma Organic Winemakers Malbec, El Esteco (Salta, Argentina)	£29.00
Rioja Crianza, Ramon Bilbao (Rioja, Spain)	£27.50
Don David Malbec, El Esteco (Salta, Argentina)	£29.50
Pigmentum Malbec Rouge Cahors, Georges Vigouroux (South West France)	£37.50