PRESTWOLD HALL
LEICESTERSHIRE

EVENING

These following menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is required that you cater for all your additional evening guests and an agreed proportion of no less than 50% of your daytime guests.

For the simple evening food options, 100% of guests are to be catered for.

NEAPOLITAN SOURDOUGH PIZZA

Handmade and cooked outdoors from April to September in our wood fired pizza oven.

£19.95

Choose **three** varieties from the following:

MARGHERITA (V)

Mozzarella, Sun-dried Tomatoes & Fresh Basil

FUNGHI (V)

Wild Mushroom, Crème Fraiche, Alpine Cheese

DIAVOLA

Nduja, Fire Roasted Peppers & Salami

PUTTENESCA

Smoked Anchovies Olives & Chillies

BIANCA

Goats Cheese, Roasted Onions & Truffle Honey

PARMIGIANA (V)

Chargrilled Aubergines, Semi Dried Tomatoes, Aged Parmesan

SERVED WITH:

Caprese Salad: Buffalo Mozzarella, Tomato & Basil
Spicy Potato Wedges
Classic Vegetable Slaw

(V) VEGETARIAN

EVENING FOOD

HOG ROAST

Hog Roast (min. 100 guests)
Roasted Pork Joints (min. 40 guests)

Hot Roast Pork & Crackling
Homemade Stuffing
Apple Sauce
Bread Rolls
Roasted Leek & Cheddar Quiche (V)
Sage Roasted New Potatoes
Celeriac & Apple Coleslaw
Gem Hearts with Cider Vinaigrette

£25

BBQ

Available from April to September

Homemade Beef Burgers
Lincolnshire Sausages
Chilli & Soy Marinated Chicken
Skewers of Roasted Vegetable & Halloumi (V)
Little Gems with Herb Vinaigrette
Tomato, Cucumber & Basil salad
Classic Vegetable Slaw
Various Dips & Relishes

£28.50

EVENING FOOD

BURGERS, HOT DOGS & FRIES

Choose 2 + 1 vegetarian option + 1 of Halloumi or Dirty Fries

Bratwurst Hot Dog with Mustard, Relish & Crispy Onions
Gourmet Beef Burger with Portobello Mushroom & Gruyere, Truffle Mayo
Buttermilk Fried Chicken with Ranch Salad & Sriracha Sauce

Veggie Corn Dawg with Curry Ketchup & Pickles (V)
Crispy Falafel Burger with Sweet & Sour Cucumbers, Tzatziki (V)

Halloumi Fries with Soured Cream Salsa & Guacamole (V)
Dirty Fries topped with Spring Onions, Barbeque Sauce, Cheddar Cheese, Chillies (V)

£27.50

GRAZING BUFFET

Honey Glazed Ham
Charcuterie Meats
Gala Pork Pie with Chutney
Selection of Antipasti & Dips
Crackers, Grissini Bread Sticks
Homemade Caramelised Onion Sausage Rolls
Selection of Fine Cheeses, Celery & Grapes
A selection of warm breads with Olive Oil & Balsamic vinegar

£28.50

SIMPLE FOOD

A £3.75 supplement applies for choosing more than one option:

Must Cater for 100% of Guests.

ROLLS

Lincolnshire Sausage & Bacon Rolls
with Hand Cut Potato Wedges

£13.00

PULLED PORK

Marinated Pulled Pork & Slaw
in a Soft Floured Roll

£14.50

HOG ROAST

Simple Hog Roast with Bread Rolls,
Apple Sauce & Stuffing (min. 100)

£18.75

CIABATTA TOASTIES

Cheddar & Red Onion, Tomato &
Mozzarella, Cured Meats & Emmental

£14.00

TACOS

Soft Shell Taco, Beef Brisket, Pickled
Red Onion, Soured Cream & Salsa

£14.50

PIES

Steak & Ale Pies/Chicken, Ham & Leek
Pies with Chips, Mushy Peas & Gravy

£20.00

POSH FISH FINGER SANDWICH

With Tartare Sauce

£14.00

EXTRAS

DECORATED CHEESECAKES & TOWERS

We are delighted to create impressive cheese wedding cake towers, depending on the cheeses chosen and numbers to be catered for.

These can then be incorporated into the service of your evening food.

Please ask us for a quotation – from **£475**

SOMETHING SWEET

Ice Cream Tricycle - £495
Crepe Station - £495

Available for two hours for up to 100 guests.

Please ask for more information.

AFTER HOURS

Charcuterie

Baked Normandy Camembert's,
Warm Baguettes
Honey Glazed Mini Chorizo's
Sliced Iberico Ham, Manchego
Cheese & Quince Jelly
Nocellara Olives
Mushrooms a la Grecque

£17.00

Cheese Board

Colston Basset Stilton with Celery,
Fruits, Chutney & Pickles
Cheese Wafers
Prestwold Sourdough

Add a bottle of Quinta do Crasto
Finest Reserve Ruby Port - £45

£17.00