

ST
JOHNS
HOUSE

WEDDING FOOD AT ST JOHNS HOUSE



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We offer a complete bespoke wedding service where we tailor your day around your wishes. Meet with Dan and Elly and devise your own menu using their knowledge of seasonal produce to create a very personal and unique wedding breakfast.

At St Johns House we are small enough to be as bespoke as we like, if there is something you have in mind food wise for your big day such as something as simple as a bangers and mash supper to the other extreme of a 7 course tasting menu, don't hesitate to let us know and we will work with you

Enclosed are some sample menus



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SAMPLE VINTAGE HIGH TEA

FROM £30

SAVOURY

Loch Duart organic smoked salmon and Devonshire crab, with capers and lemon puree

Quiche

*Tomato and goat cheese * Leek and stilton*

Selection of homemade sandwiches served on Granary or White Bread mix of crusts on and crusts off:

*Rare roast beef and mustard mayonnaise * Crayfish and rocket*

*Brie tomato and pesto * Chicken salad*

Cream cheese, roasted pepper, mixed leaf and crispy onion

Savoury cheese scones

SWEET

Homemade scones, plain and with raisins

*Chocolate and beetroot * Apple and cinnamon * Carrot cake*

FRUIT

Fresh strawberries and raspberries with whipped cream

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SAMPLE ENGLISH CLASSIC

FROM £35

Scotch Egg

Homemade branston

*

Crispy belly of Packington pork

Confit cabbage, pomme fondant, black pudding, apple sauce

*

Selection of English cakes

Éclairs, Chocolate and beetroot, Victoria sponge

Homemade scones

*

Fresh strawberries and cream



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SAMPLE ROAST TO SHARE

FROM £35

Baskets of Bread

*

Smoked Chicken salad

Chorizo and Caesar dressing

*

Sirloin of local beef

*Duck fat roasted potato * Honey Glazed parsnips * Thyme roasted carrots * Spring greens and fresh
peas*

Horseradish, Mustard, Beef gravy

*

Chocolate tart

Salted caramel ice-cream, caramel sauce

ST JOHNS HOUSE WEDDING CATERING

SAMPLE BBQ AND HOG ROAST FROM
'GARDEN PARTY' £35 plus VAT



Meat Fish and veggie options Choice of 5

Hog roast/ Roast sirloin of beef
Homemade Burgers
Shoulder of lamb
Rack of Packington pork
Homemade Sausages
King Prawn kebabs
Indian style BBQ Salmon
BBQ Haloumi with lemon and chilli
Vegetarian sausages

Sides Choice of 5

Tomato and Red onion salad
Elmhurst farm asparagus fine bean and parmesan salad
Carrot and cumin salad
Jersey Royal potato and mint salad
Lentil and Cous Cous salad
Duck Fat Roasted potatoes,
Homemade coleslaw
Tomato and goats cheese quiche

Desserts

Cake stand set up with wild flowers, and traditional garden party linen cloths choice of 5

Apple and cinnamon
Chocolate and Beetroot cake
Lemon drizzle,
Victoria sponge,
Carrot cake,
Homemade scones, strawberry jam and clotted cream
Cheesecake
Strawberries and cream
Eton Mess



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CANAPES

FROM £2.00

Salt and pepper tuna with wasabi mayonnaise

Hand dived scallops, pea and pancetta

Espresso of tomato Gazpacho with Devonshire Crab

King Prawn, mango, chilli and chicory

Cones of Cornish cod and hand cut chip with tartare sauce

Rare roast beef, with mini Yorkshire Pudding and horseradish

Slow cooked Packington belly pork with celeriac and apple

Tasting spoons of hoi sin duck, shredded spring onion and cucumber

Honeyed fig and camembert

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BOWL FOOD

Bowl Food is very popular at St Johns House. Bowl foods are a substantial and stylish alternative to canapés, small but perfectly formed, bowl food dishes are a perfect middle way between canapé and a full formal dinner. Bowl food is served in ceramic bowls and designed to eat standing up. Below are some examples

£3.50 per bowl

Meat Bowls

Wild boar & apple sausages with a chive mash and redcurrant gravy

Curry butter chicken, candied chilli, mini popadums and sticky rice

Steak and chips – skewers of char grilled beef fillet with big chips and béarnaise sauce

Shredded confit of duck on crisp roasted seasonal vegetables served with a plum jus

Roasted lamb rump, minted new potatoes, braised leeks and a rosemary gravy

Thai chicken/ prawn curry

Cottage pie

Sweet and sour chicken with rice

Lamb Tagine, mint yogurt, flatbread

Beef Bourignnon, and mash



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Fish Bowls

Garlic tiger prawns with parsley and fresh tomato on puntalette pasta

Salmon, with pesto and pecorino, wild rice

Luxury fish pie - smoked haddock, prawn, salmon and spinach topped with cheesy mash

Scallop, pea puree, fried chorizo and rich port glaze.

Vegetarian Bowls

Penne pasta tossed in a tomato reduction with baby artichokes, black olives and basil

Homemade butternut squash lasagne, sage butter

Chick pea and root vegetable tagine on couscous finished with coriander and fresh chilli

Pea and feta risotto



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Salad Bowls

Pear and walnut salad, stilton

Mackerel and Beetroot salad

Seared rare tuna rolled in white and black sesame seeds with salsa verde

Poached salmon on crushed new potatoes tossed in a lemon and watercress mayonnaise

Dessert Bowls

Traditional Tiramisu

White & dark chocolate mousse with a Cointreau sponge

Traditional Eton mess

Seasonal fruit salad with Greek yogurt, honey and passion fruit

Lemon posset with blackberry compote

Spiced apple crumble

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