

# Canapes 2023

## Weddings, Corporate and Celebrations (minimum 25 guests)

Hot smoked mackerel and caper pate crostini  
Crispy fried calamari, lemon and dill mayonnaise  
Beetroot cured salmon tartare, cucumber cup, herring roe and fresh dill\*

Handmade scotch quail's eggs  
Hand cut game terrine, fig chutney, peppery radish and watercress  
Crushed garden peas and Parma ham cup\*

Gruyere fondue, crispy leeks  
Blue cheese mousse, port jelly and toasted walnuts  
Baby vegetable maki, sriracha and wasabi mayonnaise\*

Berry pavlova, rose Chantilly  
Vanilla fudge  
Mocha and white chocolate brownie

**\*Available as an enhancement for your wedding.**

**Weddings – 3 canapes per person £12.50pp.**

**Corporate and Celebrations - 5 canapes per person  
£15.50pp.**



# Beaulieu

To find out more about our menus or discuss allergens contact our team on 01590 614 769 or email [weddings@beaulieu.co.uk](mailto:weddings@beaulieu.co.uk) and [corporate@beaulieu.co.uk](mailto:corporate@beaulieu.co.uk)

# Corporate and Celebrations Menu 2023

Maximum 40 guests

One choice should be selected for all, any dietary requirements will be catered for separately.

Full confirmation required 21 working days before your visit date.

## Starters

- Smoked salmon and gravadlax mousse with a medley of beetroot
- Cured game terrine, pickled vegetables
- Spiced butternut squash soup, shards of ham, toasted seeds
- Pear and walnut salad with goats cheese pearls (v)
- Red onion tarte tatin, green pesto dressing (v)

## Main Course

- Home battered fish, chips, mushy peas and tartare sauce
- Chilli-con-carne with rice, tortillas and sour cream
- Cheese, leek and potato pie with seasonal vegetables (v)
- Classic Char-Grilled Chicken Caesar Salad with warm croutons
- Spinach & Ricotta Cannelloni with Mixed Leaf Salad & garlic bread (v)

## Dessert

- Vanilla cheesecake with summer berries
- Sticky toffee pudding with crème fraiche
- Traditional apple crumble with vanilla custard
- Dark chocolate tart served with crème Chantilly
- Duo of clotted cream and a selection of New Forest ice cream



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# Corporate and Celebrations Menu 2023

Minimum 40 guests

One choice should be selected for all, any dietary requirements will be catered for separately.

Full confirmation required 21 working days before your visit date.

## Starters

- Smoked salmon and gravadlax mousse with a medley of beetroot
- Cured game terrine, pickled vegetables
- Indian spiced king prawn brochette, pilau rice salad, chunky raita
- Spiced butternut squash soup, shards of ham, toasted seeds
- Pear and walnut salad with goats cheese pearls (v)
- Red onion tarte tatin, green pesto dressing (v)

## Main courses

- British lamb rump, parsnip dauphinoise, fine beans, redcurrant madeira jus
- Lemon and thyme rubbed chicken, vine tomatoes, black olives, basil crushed potatoes
- 21 day fillet of beef, pan fried wild mushrooms, crisp rosti potato, rich port wine jus
- Duo of pan-fried duck breast & confit leg croquette, buttery Mash, tender stem broccoli, black cherry jus
- Roast loin of pork, black pudding crumb, root vegetable puree, sage crusted chateau potatoes, cider glaze
- Pan fried sea bass, warm minted new potatoes and pea salad, white wine cream sauce

## Desserts

- Cherry crème brulee tart, morello cherry compote
- Summer berry pudding, clotted cream
- Warm sticky toffee pudding, caramel sauce, crème anglaise
- Vanilla pannacotta, panache of tropical fruit
- Chocolate truffle torte, hues of chocolate
- Baked cheesecake, textures of hazelnut

The logo for Beaulieu, featuring the name in a white, elegant, cursive script font against a dark olive green background.

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# HOT FORK BUFFET MENU 2023

Minimum 20 guests

All served with a seasonal fruit platter, a selection of British cheeses and water biscuits.

**A choice of 2 of the following hot selections:**

Pan seared bream, lemon and herb crushed potatoes, roasted fennel and crushed garden peas

Cider infused pork belly, champ potatoes, braised red cabbage, roasted apples and cider gravy

Slow cooked beef madras, fragrant rice, poppadum shards and mango chutney

Mushroom wellington, steamed new potatoes, roasted roots and pan gravy

Chargrilled chicken supreme, pan-fried gnocchi, tomato and basil sauce, pecorino crisps

Beetroot and dill risotto, fresh watercress and black pepper croutons

**A choice of two of the following barbecue options (May to September):**

Butchers' sausages served in a pretzel roll, homemade ketchup, musters crispy onions and jalapenos

Buffalo chicken skewers topped with toasted sesame seeds, fresh chilli and spring onions

Char-grilled beef burger, brioche bun, crisp leaves and tomato chutney

Mushroom shawarma, toasted Khobez, sticky fig chutney, crisp leaves and spring onions

Maple glazed sweetcorn ribs, Asian dipping sauce, toasted sesame seeds, lime wedges and coriander



**A choice of three of the following salad selections:**

Confit tomato penne, basil pesto, rocket and toasted pine kernels

Red cabbage slaw, pumpkins seeds and spring onions

Fresh mint and lemon tabbouleh

Seasonal leaves, citrus dressing

Salted cucumbers, fresh ginger, lime, sesame and chilli flakes

Sweet potato and fennel salad, soft green herbs and Lemon dressing

**A choice of one of the following desserts:**

Fresh berry and lavender mess

Homemade Mocha brownie

Blueberry and oat slice

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# FINGER BUFFET MENU 2023

Minimum 20 guests

All served with a seasonal fruit platter, a selection of British cheeses and water biscuits.

Please choose one table and your dessert.

## Ploughman's table

Handmade scotch eggs  
Freshly baked sausage rolls  
Mature cheddar and caramelised onion tarts  
Sliced British ham  
Crusty bread rolls with salted butter  
Seasonal leaves  
Tomatoes three ways

## Mediterranean table

Salami Milano  
Parma ham  
Sliced chorizo  
Roasted Piquillo and dill frittata  
Feta and olive bowl  
Chargrilled vegetable antipasti  
Tomato, mozzarella and basil skewers  
Grissini breadsticks

## Vegan Table

Roasted vegetable and walnut pate  
Maple glazed sprout skewers  
Chargrilled watermelon slices, pomegranate and sesame seeds  
Mini vegetable garden, beetroot hummus, baba ghanoush and toasted seeds  
Seasonal leaves  
Crusty bread rolls with olive oil  
Root vegetable crisps, mango chutney

## A choice of one of the following desserts:

Fresh berry and lavender mess  
Homemade Mocha brownie  
Blueberry and oat slice  
Sliced lemon loaf



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# Light Lunch 2023

Minimum 6 guests

All served with a seasonal fruit platter, a selection of British cheeses and water biscuits.

## *Sandwich Buffet*

Selection of sandwiches and wraps

Freshly cut crudites & dips

Crisps



A choice of one of the following desserts  
(a supplement of £4.95pp)

Fresh berry & lavender mess

Homemade Mocha brownie

Blueberry & oat slice

Sliced lemon loaf



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