



# Wedding Menus

# *Fresh menus tailored to your needs*

Your special day should be done your way. You've already chosen the breathtaking backdrop to your celebration, so why would you then want to pick from a selection of set menus?

At Royal Holloway, you don't have to. We have put together a bespoke service, allowing you to pick your perfect menu from our mouth-watering choice of dishes.

The same goes with the drinks. More than 30 carefully selected wine and reception drinks are available to whet your guests' palates – the only hard part is deciding which ones to choose.

## *Canapé Selections*

*Your choice from the list below*

Smoked salmon pinwheels

Smoked Salmon with Salmon Mousse and Lemon Zest on Brown Bread

Spicy Naan with Smoked Chicken Mousse, Coriander and Mango

Duck Parfait with Rhubarb Vanilla Essence on Fresh Brioche

Blinis with Keta and Avruga caviar

Crayfish Tail, Crab Mousseline and Avruga Caviar in Filo

Smoked Salmon and Trout Mousse Parcel

Smoked Duck Roll with Quince Jelly on Toast

Mixed Sushi

### *Suitable for Vegetarian*

Grape with Cream cheese and Herbs

Smoked Applewood CheeseFan with Cranberry and Chive on Blini

Mixed Roasted Peppers with Red Pepper Pesto on Ficelle

Diced Avocado Salsa with Lollo Bionde Lettuce on Ciabatta

Blue Cheese with Grape

Grilled Artichoke, Chickpea and Humus on Crostini

Zucchini, Pine nuts and Spanish Pepper Omelette

Quenelle of Goats Cheese on Feuillette

Mozzarella, Sunblush Tomato and Pesto on Parmesan Shortbread

**4 canapés per guest £9.95 per head**

**5 canapés per guest £11.50 per head**

**6 canapés per guest £13.25 per head**

# Starters

<b>Gravlax</b> Gravlax with horseradish, caviar and fromage frais tartlet	<b>£8.50</b>
<b>Roasted English Asparagus (Seasonal Availability)</b> Roasted asparagus tips served with lemon butter	<b>£9.15</b>
<b>Natural Smoked Sussex Haddock and Tomato Tart</b> Smoked haddock, tomato and cheese tart, served hot with a salad of rocket dressed with lemon vinaigrette	<b>£7.95</b>
<b>Roasted Mediterranean Vegetables</b> Slow-roasted Mediterranean vegetables served with char-grilled polenta	<b>£7.15</b>
<b>Duck Liver Parfait</b> Chilled duck liver pâté served with rocket salad and walnut bread	<b>£7.95</b>
<b>Beetroot and Goats' Cheese Salad</b> Beetroot with goats' cheese with walnuts and mixed salad leaves	<b>£6.95</b>
<b>Carpaccio of Smoked Meat</b> Carpaccio of wild boar, venison and duck with a basil dressing	<b>£9.15</b>
<b>Trio of Smoked Fish</b> Smoked halibut, eel and oven smoked salmon with a watercress salad	<b>£10.85</b>
<b>Smoked Duck Breast Salad</b> Smoked duck breast with fig and apple chutney served on a leaf salad	<b>£8.85</b>
<b>Warm Pear, Stilton and Walnut Salad</b> Warm pear with stilton and walnuts served on a leaf salad	<b>£7.95</b>
<b>Goats' Cheese and Red Onion Marmalade Tart</b> Goats' cheese and red onion marmalade tart served with a balsamic dressed salad	<b>£7.95</b>

*Please ask about seasonal variations to any of the above selections  
Fresh homemade soups are available on request*

## *Fish Courses*

<b>Fillet of Sole with a Mushroom and White Wine Sauce</b>	<b>£14.65</b>
Sole fillets poached in white wine and served with a mushroom and white wine sauce	
<b>Pan Fried Scallops with Thai Spices</b>	<b>£15.75</b>
Fresh scallops pan fried with Thai spices and served with a drizzle of pepper mayonnaise	
<b>Suprême of Salmon served with a Champagne and Pink Peppercorn Sauce</b>	<b>£12.25</b>
Fresh salmon seasoned with pink peppercorns, served with a champagne sauce	
<b>Roasted Cod with Sun Dried Tomato Tapenade</b>	<b>£14.65</b>
Cod fillet roasted and served with sun dried tomato tapenade	
<b>Monkfish in Parma Ham served on a Bed of Creamed Savoy Cabbage</b>	<b>£16.75</b>
Monkfish rolled in Parma ham and roasted, served on a bed of creamed Savoy cabbage with celeriac and carrots	

## *Fish Main Courses*

<b>Filletts of Sea Bass served on a Lime-infused Bed of Noodles</b>	<b>£21.65</b>
Pan Fried Fillet of Sea Bass, served on delicately infused lime noodles	
<b>Suprême of Salmon with a Pecorino Crust</b>	<b>£21.65</b>
Fillet of salmon roasted with a crust of breadcrumbs and pecorino cheese served with a pesto dressing	
<b>Suprême of Salmon served with Hollandaise Sauce</b>	<b>£21.65</b>
Fresh salmon fillets poached and served with a home-made Hollandaise sauce	

# Main Courses

<b>Best End of English Lamb</b>	<b>£28.45</b>
Herb-crusted English spring lamb, roasted and served with a red currant and port wine jus	
<b>Roast Loin of Pork</b>	<b>£21.75</b>
Whole loin of pork, roasted with rosemary and caramelised apples, served with Calvados jus	
<b>Trio of Sausages</b>	<b>£21.65</b>
Trio of sausages in a rich onion gravy served with champ	
<b>Suprême of Chicken</b>	<b>£21.75</b>
Breast of chicken wrapped in oak smoked bacon and served with a herb and butter sauce	
<b>Roast Leg of Lamb</b>	<b>£23.95</b>
Leg of lamb stuffed with prunes and apricots marinated in brandy, slow roasted and served with a red currant jus	
<b>Pan Fried Fillet of Beef</b>	<b>£32.95</b>
Pan fried fillet of beef, served with a green peppercorn sauce	
<b>Roast Guinea Fowl</b>	<b>£22.35</b>
Roasted suprême of guinea fowl, served with Shitake mushrooms in a cream sauce	
<b>Roast Breast of Free Range Chicken</b>	<b>£21.65</b>
Roast breast of free range chicken with a Chablis and cream sauce	
<b>Roast Breast of Gressingham Duck</b>	<b>£23.45</b>
Breast of duck served with a plum and star anise sauce	
<b>Fillet of Venison En Croûte</b>	<b>£POA</b>
Fillet of venison in a pastry crust topped with fennel and mushrooms	

*All main meals are served with a selection of seasonal vegetables and potatoes*

## *Vegetarian option main courses*

*Vegetarian options are charged at the same price as the selected starter or main course chosen for the main meal.*

### **Aubergine Parmagiana**

Aubergine layered with mozzarella cheese, encased in tomato sauce

### **Wild Mushroom Cannelloni**

Cannelloni tubes filled with wild mushrooms in a cream sauce

### **Trio of Stuffed Mushrooms**

Mushrooms stuffed with spinach, ratatouille and mushroom stroganoff topped with cheese

### **Butternut Squash and Maple Syrup Risotto**

Creamy butternut squash and maple syrup risotto

### **Summer Pea and Broad Bean Risotto (Seasonal Availability)**

Fresh summer crop peas and broad beans in a creamy risotto.  
(Available summer only)

### **Sunblush Tomato and Goats' Cheese Salad**

Mixed leaf salad, cucumber, sunblush tomatoes and red onions, topped with goats' cheese and a French dressing.

### **Couscous and Vegetable Wellington**

Couscous and vegetables encased in pastry served with a spicy tomato sauce.

*All main meals are served with a selection of seasonal vegetables and potatoes*

# Desserts

<b>The Holloway Tasting Dessert</b>	<b>£8.45</b>
Victoria trifle, Orchard crumble with clotted cream and Chambord ice cream	
<b>Belgian Chocolate Truffle</b>	<b>£6.45</b>
Milk chocolate mousse with rum truffle and mango compote	
<b>Strawberry and Raspberry Eton Mess</b>	<b>£6.45</b>
Fresh strawberries and raspberries mixed with meringue and double cream	
<b>Duo of Chocolate Mousse</b>	<b>£8.45</b>
Plain and white chocolate mousse served in a chocolate teardrop with ginger ice cream	
<b>Apple Tarte Tatin</b>	<b>£6.45</b>
Caramelised apples on a puff pastry base served warm with clotted cream	
<b>Fresh Lemon Tart</b>	<b>£6.45</b>
Lemon tart served with whipped cream	
<b>Crème Brûlée</b>	<b>£6.45</b>
Crème Brûlée served with caramelised oranges	
<b>Vanilla Cheesecake</b>	<b>£6.45</b>
A traditional vanilla cheesecake served mulled berries	
<b>Chef's Selection of English Cheeses</b>	<b>£6.50</b>
A classic mix of English cheeses served with a selection of biscuits	
<b>Coffee and Tea served with Petits Fours</b>	<b>£3.55</b>
<b>Coffee and Tea served with Mints</b>	<b>£2.85</b>

# Children's Menu

*Please choose one set menu for all children*

Melon Boat Starter



Fresh Chicken Goujons served with French Fries

Cheese and Tomato Pizza served with French Fries

Fresh Battered Fish served with French Fries

Spaghetti Bolognese

Sausage and Mash served with Peas



Ice Cream Sundae with Chocolate Sauce

Fresh Fruit Salad

Jelly and Cream



Party Play Pack

**£14.75 per child**

As an alternative, children can have 2/3 portion of the banquet meal chosen at 2/3 of the full banquet menu price

# *Evening Reception Buffet Menu*

## **Evening Reception Buffet 1**

Plaice Goujons with Tartare Sauce

Vegetable Samosas

Filled Cocktail Rolls or Sandwiches  
(inclusive of vegetarian selection)

Mini Vegetable Quiche

Hot and Cold Slices of Pizza

Nuts, Crisps and Olives

**£13.25 per head**

## **Evening Reception Buffet 2**

Four-tier Cheese Cake

(A savoury alternative to the traditional sponge or fruit cake, this tiered 'cake' is made from wheels of Brie, Stilton, Cheddar and Edam)

Selection of Meat and Vegetarian Pâté

Selection of Biscuits and Breads  
with Accompaniments

**£13.25 per head**

*Evening Reception Buffets are only available at evening  
receptions following a wedding banquet.*

*A minimum order applies*

# *Evening Reception Buffet Menu*

## **Evening Reception Buffet 3**

Chocolate Fountain

Selection of Dips, including:

Fresh Strawberries

Marshmallows

Fudge Pieces

Pineapple Pieces

Flapjacks

Filled Cocktail Rolls

Breaded Cocktail Chicken Fillets

Mini Duck and Hoisin Spring Rolls

Mini Thai Selection

Garlic and Herb Ciabatta Bites

Nuts and Crisps

**£15.25 per head**

*Evening Reception Buffets are only available at evening receptions following a wedding banquet.*

*A minimum order applies.*

# *Reception Buffet Menus*

## **Reception Buffet 1**

*Select any seven items*

A Selection of Hot and Cold Pizza Pieces (Meat and Vegetarian)

Hot Cocktail Sausages with BBQ sauce

Hot Chicken Goujons with Spicy Dip

Plaice Goujons with Tartare Sauce

Freshly Prepared Filled Cocktail Rolls or Sandwiches  
(Including a variety of meat, fish and vegetarian options)

Potato Skins served with Sour Cream and Chive Dip

Prawn or Mushroom Vol au Vents

Prawns in Filo pastry with Tartare sauce

A selection of Canapés

Crudités and Dips

**£17.50 per head**

# *Reception Buffet Menus*

## **Reception Buffet 2**

Selection of Open Sandwiches:  
Smoked Salmon and Cream Cheese Mini Bagels  
Mozzarella, Tomato and Basil Ciabatta  
Roast Beef and Gherkin on Pumpernickel

Selection of Crostini:  
Goats' Cheese and Tomato  
Smoked Salmon and Lemon Houmous  
Chicken Liver Parfait

Melon wrapped in Parma Ham

Selection of Sushi

Chicken Satay

Crudities and Dips

Dim Sum

Vegetable Samosas

Tortilla Chips with Salsa

Assiette of Four Seasons

**£23.75 per head**

# Fork Buffet Menu

*Additional Fork Buffet Menus Available on Request*

## **Hot Fork Buffet 1**

Turkey a la King  
Lamb Rogan Josh  
Quorn Korma  
Stir Fried Mushroom Rice  
Mixed Leaves, Tossed Salad  
Mediterranean Pasta Salad  
A Selection of Sambols



Apple Tart Tartin with Clotted Cream



Coffee and Tea

**£25.75 per head**

## **Hot Fork Buffet 2**

Chicken Tikka  
Beef with Mushrooms, Shallots & Red Wine Sauce  
Vegetable Pasta Bake  
Pilau Rice  
Mixed Leaves, Tossed Salad  
Green Vegetable Salad  
A Selection of Sambols



Mango & Passion Fruit Mousse



Coffee and Tea

**£23.75 per head**

# *Presentation Buffet Menus*

## **Presentation Buffet 1**

Melon with Summer Berries



Roast Norfolk Turkey

Honey Roast Ham

Mediterranean Vegetable Quiche served with a Yellow Pepper Sauce



New Potatoes with Melted Butter and Chives

Mixed Leaf and Vegetable Salad

Red and Green Peppers, Red Onion, Artichoke Hearts, Fine Green Beans and Summer Leaves with a Light Vinaigrette Dressing

Rice, Sultana and Cashew Salad

Brown Rice, Sultanas, Shallots and Roasted Cashew Nuts with an Apricot Dressing

Minted Red Cabbage and Orange Salad

Red Cabbage, Sugar Snap Peas and Orange Segments with a Mint Dressing

Greek Salad

Diced Cucumber, Green Peppers, Red Onion, Feta Cheese, Tomatoes and Olives with an Oil and Lemon Dressing, served with Warm Pitta Bread

Carrot and Celeriac Coleslaw

Grated Carrot and Celeriac with a Light Mayonnaise



Home-made Lemon Tart

Strawberries and Cream



Coffee and Tea with Petits Fours

**£37.95 per head**

# *Presentation Buffet Menus*

## **Presentation Buffet 2**

Smoked Fish Platter



Roast Sirloin of Beef and Horseradish Tartlet

Dressed Whole Scottish Salmon served with Remoulade Sauce

Smoked Breast of Duck

Spinach, Sundried Tomato and Cream Cheese Roulade  
with Spicy Salsa Sauce



Bombay Potatoes

Potatoes, Onion, Peppers and Sultanas in a Bombay Dressing

Crispy Vegetables

Carrot, Courgette, Celery, Peppers, Sweetcorn, Onion  
and Parsley in a Lemon Dressing

Mediterranean Salad

Potatoes, Tomato, Courgette, Black Olives, French Beans, Peppers  
and Onions in a French Dressing

Spicy Twirl Italienne Salad

Pasta, Sweetcorn and Peppers in an Italian Dressing



Coconut Parfait

Lemon and Lime Bavaois



Coffee and Tea with Petits Fours

**£44.25 per head**

# *Barbecue Menu*

## **Barbecue Menu 1**

Chinese Style Marinated Chicken

Barbecued Cumberland Sausages

Chargrilled Beef Burgers



Hot and Spicy Vegetable Kebabs

Chargrilled Vegetable Burgers

Barbecued Quorn Sausages



Jacket Potato and Garlic Butter

Crisp Tossed Green Salad with Coriander

Coleslaw

Bread Roll and Butter



Selection of Sauces



Strawberries and Cream

**£21.75 per head**

# Barbecue Menu

## Barbecue Menu 2

Chargrilled Marinated Lemon & Ginger Chicken Breast

Skewers of Lamb Marinated in Mint & Honey

Flame Grilled Fingers of Fresh Tuna

Chargrilled Vegetable Burger

Chargrilled Pork & Sage Sausages



Barbecued Marinated Tofu

Hot & Spicy Vegetable Kebabs



Jacket Potato and Herb Butter

Waldorf Salad, Pasta Salad, Tomato Salad with French Dressing

Crisp Tossed Salad with Rocket and Fresh Chives

Bread Roll & Butter



Selection of Sauces



Summer Pudding with Cream

**£29.95 per head**

# Wine List

## White Wines

### *Dry, Crisp White Wines*

Price Inc. VAT

<b>Chenin Blanc, Broken Rock</b>	£19.60
Fresh, clean and dry with elegant tropical fruit flavours balanced with a crisp lemon finish.	
<b>Sancerre Leredde Blanc, Michelle et Sylvan Leredde</b>	£32.95
Very dry, full, herbal, Loire Vally Sauvignon Blanc.	
<b>Chablis, Domaine Daniel Damp</b>	£35.25
Fresh, floral, dry and refreshing, classic unoaked Chablis.	

### *Light, Fruity, Easy-Drinking White Wines*

<b>Chardonnay, Sandhill Crane, California</b>	£19.50
Full, ripe tropical fruits, creamy and a touch vanilla.	
<b>** Chardonnay, Ironbark, South Eastern Australia</b>	£19.75
An inviting, aromatic wine of fresh tropical fruit.	
<b>Pinot Grigio Ca'Lunghetta, Italy</b>	£23.85
Smooth, elegant, dry and very well made, easy drinking.	
<b>**Sauvignon Blanc, Clasico de Lagarde, Argentina</b>	£23.95
Refreshing, dry, crisp, pleasant citrus and tropical fruit notes.	

### *Ripe, Full-Flavoured White Wines*

<b>Sauvignon Blanc, Santa Puerta, Chile</b>	£23.95
Ripe, exotic fruit banquet, creamy and dry, well-balanced.	
<b>Macon Villages, Domaine Roger Luquet</b>	£27.85
Dry, rounded southern Burgundy Chardonnay.	
<b>**Sauvignon Blanc, Redwood Pass, Marlborough, New Zealand</b>	£29.25
Powerful aromas of passion fruit and lime. Complex with white currant, melon and stone fruit, underpinned by zesty acidity and the classic Awatere flinty mineral spice.	

## Red Wines

*Light, Fruity Red Wines*

Price Inc. VAT

<b>Fleurie Domaine de Gry Sablon, France</b> Spicy, ripe red fruit, full and rich.	£26.95
<b>Vavasour Pinot Noir, Marlborough New Zealand</b> Aromatic, rich, concentrated, dark cherry, soft and long. The Burgundy grape flourishes far from its home.	£26.95

*Medium-Bodied Red Wines*

<b>Roc Tinto Crianza, Castillo Perelada, Emporda</b> The palate is meaty, with expressive fruit enveloping smooth tannins. Ripe and a little spicy.	£19.50
<b>**Shiraz, Ironbark, South Eastern Australia</b> Ripe fruit is balanced by soft oak, adding depth and structure to this delicious wine.	£19.75
<b>Côtes du Rhône, Roulepieyre, Pierre Amadieu</b> Easy drinking, versatile wine with fruit and character.	£22.95
<b>Chianti Querceto, Castello di Querceto Italy</b> Excellent concentration of cherry fruit, refined texture, firm structure and a long finish.	£21.85
<b>Merlot, Lauca, Chile</b> Intense, ripe bouquet, rounded, soft black fruit flavours	£24.50
<b>Château Tour St Bonne, 2005 Medoc, France</b> Soft, elegant claret with good fruit and a hint of oak.	£29.75

*Full-Bodied, More Robust Red Wines*

<b>Pinotage, Broken Rock</b> Easy drinking medium bodied red wine with up front fruit flavours.	£20.85
<b>**Malbec, Altas Cumbres, Argentina</b> Deep, dark colour with aroma and palate of plums and cherries.	£22.95
<b>Rioja, Vina Tobia Tempranillo</b> Full, mature, spicy bouquet, full flavoured and balanced.	£23.95
<b>Crozes-Hermitage, Caladieres, Pierre Amadieu</b> Peppery, full and dry northern Rhône from Syrah grapes.	£29.50



### Fairtrade Wines

<b>Sauvignon Blanc, Enchina, Fairtrade Chile</b> Fresh and crisp with a hint of gooseberry fruit.	<b>£19.25</b>
<b>Cabernet Sauvignon, Enchina, Carmenere, Fairtrade Chile</b> Soft with berry fruit flavours.	<b>£21.75</b>

### Other Wines

<b>Masia Perelada Rosado, Castillo Perelada, Catalunya</b> Full flavoured, fresh, raspberry and strawberry hints, dry, elegant and a long finish.	<b>£18.95</b>
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### Champagne & Sparkling Wine

<b>Gruet Champagne N.V</b> Full flavoured and dry with fine mature character.	<b>£45.00</b>
<b>Lanson, Black Label</b> An apple freshness is a characteristic of this Grande Marque.	<b>£55.00</b>
<b>Louis Roederer, Brut Premier NV</b> Outstanding quality from a highly regarded name.	<b>£68.25</b>
<b>Blanc de Blancs Chardonnay Brut, Moingeon</b> Crisp and fresh, dry but well-balanced New World sparkling wine.	<b>£28.60</b>

### Soft Drinks

<b>Orange, Apple, Cranberry or Grapefruit Juice – 1ltr Jug</b>	<b>£3.95</b>
<b>Elderflower Cordial – 1ltr Jug</b>	<b>£2.95</b>
<b>Coca Cola, Diet Coca Cola, Sprite – 330ml Can</b>	<b>£0.90</b>
<b>Mineral Water, Still or Sparkling – 1ltr bottle</b>	<b>£2.95</b>

\*\*These Wines have been specifically chosen for Royal Holloway by our fine wine shipper Hayman Barwell Jones Ltd.

All wines are from current vintages except Champagnes which are non vintage.

In the event that the wine or vintage shown is not available, a suitable alternative will be offered.

# Reception Drinks

	Price per glass Inc. VAT
Kir Royal	£5.50
Bucks Fizz	£4.95
Pimm's	£4.95
Alcoholic Fruit Punch	£4.00
Fruit Punch	£2.90
Mulled Wine	£4.50
Cockburn's Port	£4.00
Taylor's LBV Port	£4.95