



HENSTEAD PAVILION

Events & Receptions

Sample Menus

Canapes

Ranging from £8-£15 per head depending on choices and quantity selections. 3-5 options.

Meat

Sausages glazed in honey & mustard
Satay chicken skewers
Pork meat balls on sticks with a tomato salsa dip
Warm seasoned asparagus in a Parma ham blanket
Chorizo & feta skewers
Mini pork pies with red onion marmalade
Duck spring rolls with a hoisin dip

Fish

Smoked salmon & cream cheese mini muffin
Mini prawn cocktails
Thai fishcakes with a sweet chilli dip
King prawn & chorizo skewers
King prawn & avocado blini
Crab cakes with a guacamole top

Vegetarian

Fresh cherry tomato bruschetta
Grilled pepper skewers
Mini crustless quiche bites
Vegetable spring rolls with a garlic cream dip
Olive, sundried tomato & mozzarella skewers





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Wedding Breakfast Menus

Two or three course sit down meals

Ranging from £35- £65 per head.

Main

Hereford beef served cold with homemade horseradish & mustard

Served with rosemary new potatoes, seasonal salad (see below) and fresh locally sourced bread rolls

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Classic Roast dinner – One or two meats of your choice

Served with roasted rosemary potatoes, seasonal vegetables, and succulent gravy.

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Seared sea bass with creamy saffron mash,

Served with sauce verge, green beans and samphire

Vegetarian

Basil pesto and pecorino baked field mushroom

Served with rosemary new potatoes, seasonal salad (see below) and fresh locally sourced bread rolls

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Mushroom Risotto

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Grilled halloumi, red onion & pepper skewers

Served with rosemary new potatoes, seasonal salad (see below) and fresh locally sourced bread rolls

Salads

Mediterranean vegetable salad

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Wild rice, pine nut pesto, raisin and apricot

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Pasta salad with sundried tomato, and roasted peppers

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Buckwheat and French bean salad, with tarragon & mint.





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Desserts

Salted Caramel Roulade served with ice cream or fresh cream and a caramel drizzle.

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Summer Berries Eton Mess, served with fresh cream & mint.

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Warm Bramley Apple Pie, served with ice cream or custard.

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Homemade chocolate brownie, served with ice cream or fresh cream and a raspberry coulis.

Casual Dining

Afternoon Tea

Ranging from £25- £35 per head

~Savoury grazing board~

Pork pies, scotch eggs, selection of quiches, locally sourced sausage rolls, cocktail sausages coated in honey & wholegrain mustard, selection of pickles & chutneys accompanied by a leafy green salad

~Cake Tiers~

Selection of finger sandwiches including ham & pickle, cream cheese & cucumber, egg mayonnaise & cress.

Fruit scones served with clotted cream and classic strawberry jam.

Selection of cakes including indulgent chocolate brownie squares & lemon drizzle cake.

Teas, coffees, and cordial served alongside

Paella

Served on large platters for guests to help themselves. Ranging from £25- £40 per head

Traditional Spanish chicken paella, served with a side of garlic shrimp

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Spanish vegetable paella





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Evening Menu

Ranging from £12-£35 per head

Selection of homemade pizzas with a variety of toppings. Served with side salad

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Hog roast pork served in a brioche bun, apple sauce and a side of crackling.

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Hot and cold finger buffet

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BBQ- a selection of barbecued meats, served with fresh bread rolls, side salads and sauces.

Vegetarian/ vegan options are available upon request.

Please notify us on any dietary requirements. Our kitchen is not a nut free or gluten free zone.

Please note these are samples and guides only. Options may be subject to availability. Prices may vary depending on final selection.



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