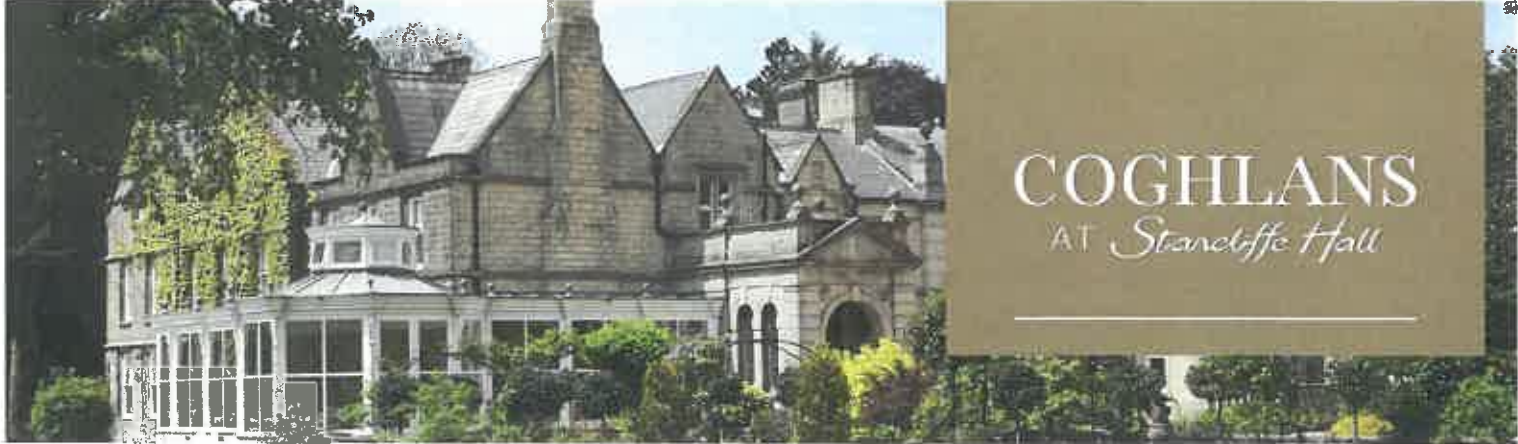




# WEDDING MENU

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COGHLANS  
AT *Stancliffe Hall*



**COGLANS**  
AT *Stancliffe Hall*

## INTRODUCTION

At Coghlan's, we pride ourselves on the individuality of the events that we cater for. When you are looking to host your wedding our attention to detail and quality of service are what makes Coghlan's such a unique caterer.

Our Head Chef, Simon Lilley is part of the exclusive Master Chefs of Great Britain with considerable expertise in offering the finest levels of food regardless of numbers.

At Coghlan's, not only do we supply first class food, we also provide exceptional service to give you the day you have always dreamed of.

We are incredibly flexible and hope our menus excite you and your guests. Our menus are not carved in stone and can be mixed and matched to suit your needs. Should you have a specific theme or idea in mind, please let us know and we will be happy to create a bespoke menu for you.

## WHAT'S INCLUDED

**WEDDING BREAKFAST**  
(excluding canapés)

**GLASS OF TOASTING FIZZ**

**½ BOTTLE OF PREMIUM WINE PER PERSON PER TABLE**

**USE OF OUR CAKE TABLE & KNIFE**

**ALL TABLE LINEN**  
(in white)

**EVENING BUFFET**

**BREAKFAST FOR ALL IN-HOUSE RESIDENTS**  
(up to 10 persons)

**MASTER OF CEREMONIES**

**CHEFS**

**FRONT OF HOUSE SERVICE TEAM**

Upon booking, we would love to invite you to a complimentary pre-wedding tasting some months before your big day to get those taste buds going!

Please note that the menus you see are all included within your package price that has been quoted. The menus are based on a minimum of 50 guests, should you wish to have a more intimate day the menus do carry a small service charge, please contact us for a quote.

**Menu Key**  
(V) Vegetarian (VG) Vegan (GF) Gluten Free



WEDDING  
BREAKFAST

## MODERN STREET FOOD

**Delicious, spicy and highly flavoured dishes with an Eastern influence, served Tray Food and Bowl Food style so as to create a stunning casual environment for your guests.**

Carrot and Onion Bhaji with spiced Slaw (V)

Salt and Chilli Belly Pork on minted Couscous

Crispy Halloumi Fries, topped with Confit of pulled Beef Shin

Spiced Jack Fruit, Tomato and Chilli Relish, crispy Onions wrapped in mini flat Breads (VG)

Chicken Pakoras with Tumeric Rice and Coriander Yoghurt

Ramen Noodle and Miso Broth with Garlic and Chilli (VG)

Original Malay Kulfi Ice Cream Cones (V)

Sticky Chilli and Mint Pineapple Lollipops (VG)

Authentic Spanish Churros with Chocolate Sauce (V)

*All the above dishes are served as a gradual service followed by the Dessert.*



# NORTH AFRICAN & MEDITERRANEAN SHARING FOOD

Enjoy a superb range of dishes influenced by the Spices and flavourings of North Africa with Southern Mediterranean Platters, to get your guests sharing around the tables in a beautifully relaxed way.

Baby Plum Tomatoes with Boccacini infused with Basil (V)

Chargrilled Aubergine topped with Feta (V)

Flat breads and Baby Pittas (VG)

Olives, Artichokes and marinated Medley of Tomatoes (VG)

Harissa spiced Lamb Kofta with Tzatziki dip

Chicken and Apricot Tagine

Chickpea and Vegetable Tagine (VG)

Fragrant Pea and mint Couscous (VG)

Roasted Mediterranean Vegetables with Rosemary (VG)

\*

Mango Bavarois with Chocolate and Almond Ghibli, Fruit Salsa

*All the above dishes are served to the centre of each table, followed by Dessert.*



WEDDING  
BREAKFAST

## ENGLISH COUNTRY GARDEN

English Produce and Menus served in a Classical Style with emphasis on fresh locally reared and grown Produce.

### STARTERS

- Beetroot cured Salmon with Horseradish, Crème Fraiche and Dill Grissini
- Ham Hock Croquette with a Celeriac Remoulade and a roasted Apple Dressing
- Chicken Caesar Salad Bon Bon
- Rosemary Focaccia wild Mushroom, Sage Derby Rarebit
- Chicken and Ham and Wensleydale Terrine with Black Pudding and Apple Puree
- Terrine of smoked roast and fresh Salmon, pickled Cucumber, Horseradish Emulsion
- Crispy Hen's Egg, buttered Asparagus, Pancetta Crumb (when in Season) (V)
- Ham Hock Terrine, sweet pickled Vegetables, Mustard & Crème Fraiche
- Lincolnshire Poacher and Chive Croquette, Celeriac and Apple Remoulade (V)
- Tartlet of red Onion and Goats Cheese, served with dressed Salad Leaves & Balsamic Glaze (V)
- Chargrilled Halloumi on caramelised Tomatoes, Shallot Gnocchi, served with Basil Pesto (VG)
- Chiffonade of Melon with Raspberry and Mint Dressing (VG)

### MAINS

- Rump of Derbyshire Lamb, Confit of Lamb Shoulder, Rosemary & Potato Terrine, Pea & Lettuce Fricassee
- Locally reared Feather Blade of Beef, roasted Root Vegetables, Horseradish Mash
- Portobello & Chestnut Mushroom Wellington & Spinach Cream
- Roasted Loin of Cod, crushed new Potatoes, wilted Rocket, tomato and Herb Compote
- Roasted Halibut with sautéed Chestnut Mushrooms wilted Rocket and Chive Emulsion \*
- Fillet of Salmon, Pommies Puree, crushed Garden Peas and smoky Bacon
- Roasted Derbyshire Beef Fillet, with a Feather Blade, Potato and Thyme Terrine
- Breast of Corn fed Chicken, Cassoulet of Butter Beans, wild Mushrooms and Sage
- Roasted Pork Fillet wrapped in Leaves of cured Ham, Spanish Brawn Bon Bon
- Beef Fillet, Onion Textures, Beef Dripping Fondant plus Cep Jus\*



### MAINS CONTINUED

Chateau Briand, crispy Onions, Portobello Mushrooms, Horseradish Cream\*\*

- *carved at the table by a nominated guest*

Twice baked Cheddar and Leek Soufflé (V)

Filo Parcels of Julienne of Vegetables, served with a spiced Oil Dressing (VG)

Cannelloni of Ricotta & Spinach, served on a rich Tomato and Shallot Sauce (V)

Mushroom Stroganoff, served with Herb Rice, Cognac & Paprika (V)

Casserole of Chick Peas with North African Spices (VG)

\*supplement of £5.00 per person

\*\*supplement of £10.00 per person

### DESSERTS

Raspberry and white Chocolate Delice and Iced Elderflower Parfait (V)

Lemon Pannacotta with a Gin and Tonic Sorbet (V)

Warm Chocolate and Pecan Brownie, Clementine Iced Parfait (V & GF)

Cherry and Almond Pannacotta, roasted Almond Biscotti (V)

Brown Sugar Tart, Banana Sorbet, spiced Pineapple Salsa (V)

Chocolate Delice & Salted Caramel Gel (V)

Lemon and white Chocolate Mousse textured with Raspberry (V & GF)

Classic Lemon Tart, white Chocolate and Raspberry Parfait and Lemon Balm (V)

Fresh Berry Compote served with Dairy free Ice Cream & fresh Mint (VG & GF)

Fresh Seasonal Fruits set in a Strawberry Jelly (VG & GF)

*Please select one starter, main course and dessert course from the above menus.*

*You may also select one Vegan or Vegetarian dish from the starter and main course section to offer your guests a choice.*



## BUFFET & DECORATED MENUS

A range of specially prepared and decorated dishes to impress all of your family and wedding guests - styled to your wishes.

Selection of cured and smoked Meat Terrines and Pickles

Smoked Salmon served with Lemon and black Pepper (GF)

Large Crayfish and Prawn Cocktail served in a 5 litre glass (GF)

Freshly poached Scottish Salmon served with a Lemon Mayonnaise (GF)

Whole carved glazed Ham with Honey and Cloves, grain Mustard (GF)

Baskets of traditional and Focaccia Breads (VG) served with Sea salted Butter

Seasonal green Salad with Balsamic Dressing (V & GF)

Celeriac and Apple Coleslaw (V & GF)

Baby Tomatoes with fresh Basil (V & GF)

Berry Meringue Roulade (V)

Compote of fresh Berries (VG & GF)

Lemon Tart with Chantilly Cream (V)

*All the above dishes will be served on one large table, followed by Dessert.*



SOMETHING  
DIFFERENT

## AFTERNOON TEA MENU

Served on Vintage Bone China or Crisp white crockery & 3 Tier Tea Stands.

### A SELECTION OF CUT SANDWICHES ON COGHLANS ARTISAN BREAD

*Choose three of the following:*

- Egg Mayonnaise with Mint and Herbs (V)
- Mature Cheddar Cheese with Spring Onion (V)
- Smoked Salmon with Cucumber and Cream Cheese
- Locally Reared Ham with Wholegrain Mustard
- Roasted Beef with Horseradish and Rocket
- Poached Salmon with Lemon

\*

- Coghlan's Pork and Apple Wellington
- Goats Cheese and Red Onion Galettes (V)
- Cheese and Herb Scones with Sea Salted Butter (V)

\*

Coghlan's Plain Scones with Handmade Preserve and Clotted Cream

\*\*\*

### A SELECTION OF CUTTING CAKES AND TEA BREADS

- Coghlan's Earl Grey Tea Loaf
- Lemon and Lime Drizzle Cake
- Chocolate Marquise

\*

### A SELECTION OF CREAM CAKES AND MERINGUES

*Choose three of the following:*

- Chocolate and Orange Delice
- Fresh Cream Meringues with Raspberries and Chantilly Cream
- Fresh Fruit Tartlets
- Chocolate Éclair Choux Buns with Caramel and Praline
- Passion Fruit Posset

TEA, COFFEE, A SELECTION OF FRUIT AND HERBAL TEAS AND HOT BEVERAGES

*Please note, all cakes and pastries are Vegetarian.  
Gluten Free and Vegan options are available on request.*





SOMETHING FOR THE  
LITTLE ONES

## CHILDREN'S MENU

### STARTERS

Warm Coghlan's Artisan Bread with Batons of Vegetables and Dips (V)  
Soup of the Day with Coghlan's Homemade Bread  
Melon with a Fruit Coulis

### MAINS

Goujons of Chicken Breast with Chips, Mayonnaise & Peas  
Goujons of Haddock with Chips and Peas  
Pasta Bake with a Beef and Tomato Sauce  
Bangers and Mash with a light Gravy  
Wood fired Pizza with a choice of pre-selected toppings and served with Potato Fries

### DESSERTS

Knickerbocker Glory  
Chocolate Brownie and Vanilla Ice Cream  
Ice Cream with Red Berries and Fruit Coulis

*For children under the age of 2 there is no charge. Children aged 2-12 years are charged half the adult menu price to a maximum of 5 children. Children above 12 years and more than 5 children in the party are charged at full adult price.*

*Please choose a fixed menu for all children with 1 starter, 1 main course and 1 dessert.*



FOR THE EVENING  
CELEBRATION

## EVENING MENU

**Please choose two from the following six options:**

Prime slow cooked pulled Pork & Crackling Sandwich served with  
Apple Sauce & Coghlan's Pork Seasoning

Slow cooked 24 hour Beef Sandwich with Horseradish Cream

Mini Fish and Chips served in Newspaper Cones (GF)

Beef Burger Sliders with Monterey Jack Cheese and Relish

Beechwood Smoked Hot Dogs with Caramelised Onions and American Mustard

Bruschetta of Mediterranean Vegetables on Coghlan's Focaccia Bread (VG)

\*

**Please choose one from the below sides:**

French Fries

Sweet Potato Fries

Spiced Wedges

\*

Sauces and Dips

*A selection of Woodfired Pizzas are also available at a supplement of £5.00 per person.*



SET THE TONE FOR  
YOUR DAY

## CANAPÉS MENU

Give your guests a taste of what's to come and enjoy delicious canapés with your reception drinks.

Spiced Lamb Kofta

Slow roast Belly Pork with Tamarind Spices

Goats Cheese and Onion Tart (V)

Tomato and Parmesan Galettes (V)

Miniature Prawn Cocktail with Paprika on Chinese Spoons

Spiced Cajun Chicken Brochettes with Lime

Wild Mushroom and Garlic Cappuccino Shot (V)

Tomato, Red Pepper and Garlic Shot (V)

Spiced Beef Skewers with Tzatziki

Mini Rosemary and Mozzarella Galettes (V)

Parmesan Arancini

Thai spiced Salmon Skewers

### PRICED PER PERSON

Choose any three at £12.50

Choose any four at £13.50

Choose any five at £15.50

Choose any six at £18.00



FOR THE NIGHT  
**BEFORE**

## PRE-WEDDING MENU

Staying with us the night before the big day? Why not settle the butterflies with some delicious food.

### **BUFFET SELECTION ONE**

A variety of cured, smoked Meats and Salamis  
Baked Camembert with Garlic and Rosemary  
Sunblushed Tomatoes (V)  
Selection of Olives (V)  
Marinated Mediterranean Vegetables (V)  
Traditional Hummus (V)  
Focaccia and Artisan Breads (V)

*This selection is priced at £17.00 per head (minimum of 16 Guests).*

### **BUFFET SELECTION TWO**

Selection of Woodfired Pizzas with a variety of toppings  
Fresh Garlic Bread (V)  
Tomato, Feta and Cucumber Salad (V)  
Spiced Slaw (V)  
Lemon Posset (V)

*This selection is priced at £26.00 per head (minimum of 10 Guests).*

### **BUFFET SELECTION THREE**

Baskets of Coghlan's Focaccia Bread (V)  
Prime Beef Lasagne  
Chicken and Pasta Bake with Chillies  
Ricotta and Spinach Cannelloni (V)  
Bowl of crisp Salad (V)  
Tiramasu (V)  
Coffee

*This selection is priced at £32.00 per head (minimum of 10 Guests).*



TIME TO RAISE A  
TOAST

## DRINKS MENU

### SOMMELIERS CHOICE

The package includes one glass of Prosecco and half a bottle of red, white or rosé wine per person. *Choose between:*

#### WHITE

Waters Edge Sauvignon Blanc, Chile  
Founders Stone Chardonnay, Australia  
Ca'Solare Pinot Grigio, Italy

#### ROSÉ


Waters Edge Zinfandel, California  
Ca'Solare Pinot Grigio Rose, Italy

#### RED

Waters Edge Merlot, South Africa  
Alta Ria Merlot, Chile  
Founders Stone Shiraz, Australia

*Included in Package*

Glass of Champagne for the Reception or Toast upgrade - £10 per Person



TIME TO RAISE A  
TOAST

## DRINKS MENU

### SOMMELIERS CHOICE TWO\*

The package includes one glass of Prosecco and half a bottle of red, white or rosé wine per person. *Choose between:*

#### WHITE

Waitonga Falls Sauvignon Blanc, New Zealand  
Cotes du Rhone Blanc, France  
Bethany Riesling, Australia  
Bethany Semillon Blanc  
Domaine Daulny Sancerre 2016  
Pouilly-Fume Domaine des Fines 2016  
Les Mazelles Touraine Sauvignon 2016  
Petit Chablis Brocard Estate, France

#### ROSÉ

Provence Rose Racine, France 2016/7

#### RED

Alto Pampas Del Sur Malbec, Argentina  
Bethany Old Vine Grenache, Australia  
Bethany 1996 Shiraz, Australia  
Cotes du Rhone Village AC, France  
Crozes Hermitage Domaine Pradelle 2014, France  
Chateau La Tour Bel Air St Emilion 2015, France

#### SPARKLING WINE

Prosecco Fiorino, Italy

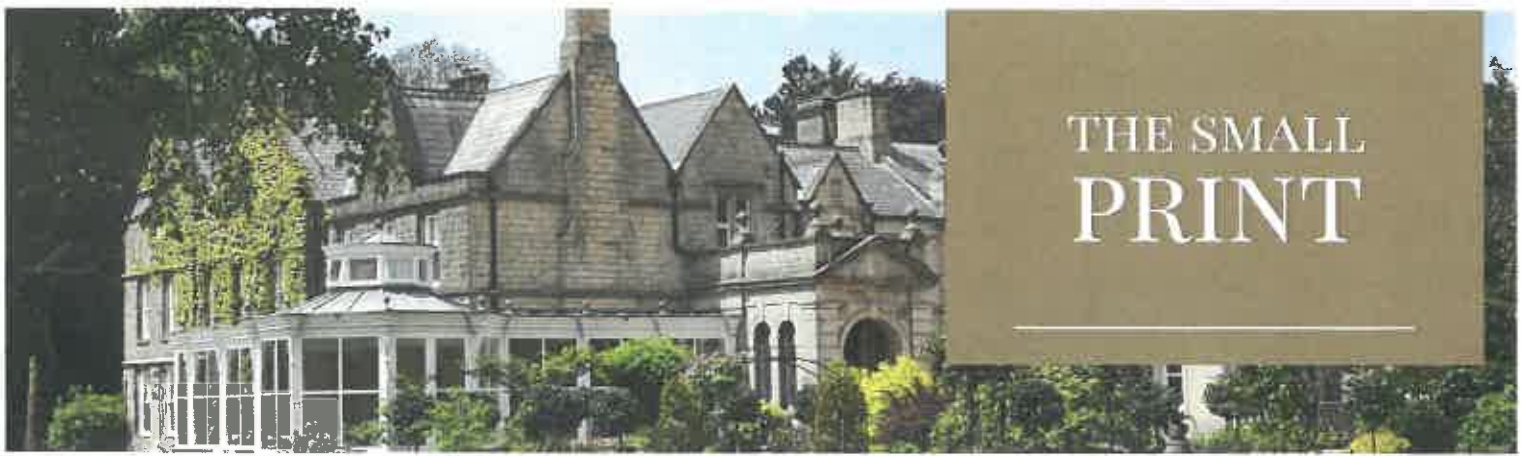
*\*Supplement of £8.50 per person*

#### CHAMPAGNE

Champagne Blin, Brut, France  
Champagne Chaudron Meunier Brut Premier Cru, France

*Other Branded Champagne available on request*

Glass of Champagne for the Reception or Toast upgrade - £10 per Person



# THE SMALL PRINT

## TERMS & CONDITIONS

### PAYMENT

- To book the date into Coghlan's Diary, a deposit of £1500 is required. 180 days prior to your event, 50% of the invoiced event is payable. The balance, based on final number of guests (not less than 50) to include food & drink & staff is due 90 days prior to the event. We offer complimentary food to children under 2 years old; 2 to 12 year olds are charged half the adult menu price to a maximum of 5 children in the Party, above that number and for children over 12 years old we charge the full adult price.
- COGHLANS reserve the right to charge interest at the rate of 8% per week on all overdue amounts.

### NUMBERS AND SPECIAL REQUIREMENTS

- Prices quoted are for the specified number of guests. Please advise the final number of guests and the table plan 30 days prior to the event. COGHLAN'S will do their utmost to accommodate any last minute increases in numbers.
- Any special dietary requirements and intolerances must be notified 30 days prior.
- Should any hired or ordered item from the menu be unavailable, COGHLANS reserve the right to substitute this **with** a similar product and price without notice.
- Meals for Entertainers, Photographers, Child Minders, Musicians and other Service Staff must be pre-ordered 30 days prior to the event.

### ADDITIONAL STAFFING COSTS

#### ***Per event where requested above our normal provision***

- Food and Drink Service Personnel are charged at £12.50 per hour + VAT.
- The cost for Staff working after midnight is charged at £25 per hour + VAT.

### DRINKS

- Drinks are charged as a drinks package and agreed in advance. Please inform your guests that no food or drink is to be brought onto the premises. Failing to adhere to this policy will automatically incur a minimum charge of £500.
- Glasses broken by clients will be charged at cost.

### SECURITY ARRANGEMENTS

- For the provision of your licensed Bar and as part of our Obligation, we provide an SIA trained Officer to look after the personal safety of you and your guests and to monitor the sale of Alcohol and Beverages on the premises at a cost of £250 per day.

### DAMAGES OR LOSS AND ITEMS LEFT BEHIND

- COGHLAN'S are not liable for any breakages or loss of equipment as a result of negligence caused by clients or guests. This will therefore be charged at cost to the client. We accept no responsibility for personal items lost, broken or left behind by the client, guests or others attending the venue/marquee.

### INJURIES

- COGHLAN'S do not accept responsibility for any injuries, specifically those resulting from the non-disclosure of allergies by the client.

### CANCELLATIONS

- In the event of a cancellation, the following charges will be applied: In excess of 90 days prior to the event, the deposit will be forfeit; 30 days or less 75% is charged and 14 days or less the full cost of the event will be applied.

**In the event of contractors' services being engaged, their Terms and Conditions will apply to the relevant product or service. Therefore, any third party costs incurred by us will be charged to the client accordingly.**