



WEDDING

Brochure



HERSTMONCEUX CASTLE
Gardens & Grounds

CANAPÉS

Cold

From the Greengrocer

Edamame Bean, Goats Curd & Smashed Avocado on
Sour Dough

Beetroot terrine, Compressed Cucumber, Iced dill,
Caper & Horseradish

From the Butcher

Sussex Pressed Ham Hock, Garden Peas, Mint, Apple
& Cinnamon Puree

Duck Parfait, Redcurrant Gel, Confit Orange, Brioche

From the Fishmonger

Cured Salmon, Dill Crème Fraiche, Caviar, Rye
Cracker

Sussex Crab & Crème Fraiche Rilette, Avocado Puree,
Pumpernickel

Hot

From the Greengrocer

Wild Mushroom Arancini, Truffle Aioli
Balsamic Tomato & Pesto Tart, Cashew Goats Curd,
Baby Basil

From the Butcher

Confit Chicken Bon Bons, Tarragon Cream Sauce
Braised Short Rib, Fondant Potato, Parsnip Puree,
Crispy Onions

From the Fishmonger

Angels on Horseback, Sauce Gribiche
Sesame King Prawn Lollipop, Ginger Crumb, Sweet
Chilli

Desserts

Mini Lemon Meringue Pies

Baked Cheesecake, Blueberry, Pistachio Crumb

Tarte Tatin, Crème Normande, Almonds

Twice Baked Chocolate Souffle, Chocolate Mousse, Raspberry

**Select 3 items from the list above*

SILVER MENU

Starters

Heritage Carrot and Coriander Soup, Cumin Cream, Castle Honey Roasted Seeds
Smoked Salmon, Sussex Crab with Fennel & Apple, Avocado Puree
Ham Hock Roulade, Piccalilli, Pea Shoots, Toasted Brioche
Spring Vegetable Salad, Soya Mozzarella, Herbs & Flowers (Vegan)

Mains

Free Range Sussex Chicken with Confit Orange, Dauphinoise, Baby Leeks, Girolles
Pan Fried Wild Sea Bass, Mash, Sea Vegetables, Butter Sauce
Trio of Onion Tart Tatin, Parsnip Potato Puree, Salt Baked Roots, Garlic Chives
Beetroot Wellington, Fondant, Thyme Crumbs, Green beans, Beet Leaves (Vegan)

Dessert

Egg Custard Tart, Pickled Strawberries, Strawberry Gel, Chantilly
Chocolate Pot, Raspberry & Pistachio Mascarpone Ice
Sticky Toffee Pudding, Baked Figs, Butterscotch Sauce, Clotted Cream
Pavlova, Chocolate Yoghurt Cream, Rose Scented Raspberries (Vegan)



GOLD MENU

Starters

Trio of Duck (Duck Parfait, Smoked Duck, Duck Crackling Crumb), Brandied Pears, Castle Bakery
Rosemary Brioche

Rillette of Sussex Crab, Avocado Ceviche, Mustard Clotted Cream, Apple Crunch with a Castle Bakery Sour
Dough Cracker

Free Range Chicken Velouté, Morels, Truffle Foam, Tarragon

Heritage Beetroot, Cauliflower Cous Cous, Cashew Goat's Cheese Mousse, Candied Walnut Granola (Vegan)

Main

Sussex Pressed Pork Belly, Mash, Castle Honey Roast Roots, Creamed Greens, Apple Sauce

Rump of English Lamb, Hasselback Reds, Minted Peas & Baby Carrots, Artichoke puree, Wild Garlic
Confit Salmon, Crushed New Nettles, Spinach, Roast Red Chicory, Hollandaise

Royal Potato Leek & Watercress Dumplings, Wild Mushrooms, Tender stem Broccoli, Herb Foam (Vegan)

Dessert

Banana Cheesecake, Drambuie Toffee Mousse, Honeycomb, Castle Bee Pollen

Lemon Verbena scented Crème Brulee, Raspberry Cream Chantilly, Lime Shortbread

Crème caramel, Poached Clementine's, Rum & Raisin Ice Cream, Candied Pecan Crumb

Poached Pear, Marzipan Sorbet, Blackcurrants (Vegan)



PLATINUM MENU

Starters

Twice Bake Sussex Cheese Soufflé, Smoked Cheese Sauce, Trio of Asparagus
Venison Carpaccio, Baby Beets & Pickled Onions, Pickled Parsnip Puree & Crisps, Rocket Cress, Parmesan
Crab Bisque, Lobster, Brandied Clotted Cream
Heritage Terrine, Pressed Tomato Oil, Pea Shoots (Vegan)

Mains

Roast Duck, Soused Cherries, Dauphinoise, Baby Carrots, Green Beans & Almond Crumb
*Beef Wellington, Cocotte Potatoes, Roots Puree, Creamed Kale, Pickled Wild Mushrooms
Pan fried Hake, Cockle Risotto, Roast Cauliflower, Baby Leeks
Truffled Jerusalem Artichoke Gratin, Pan Fried Tempeh, Charred Cabbage, Castle Honey & Cinnamon
Roasted Baby Carrots, Roasted Shallots (Vegan)

Dessert

Lemon Meringue Pie, Poached Blood Oranges, Basil Chantilly
Chocolate Fondant, Nougatine Biscuit, Pistachio Ice Cream
Selection of Sussex Cheese, Castle Fruit Chutney with Charcoal, Wheat & Rye Crackers
Coconut Toasted Rice Mousse, Coconut Crumble, Coffee Sponge, Salted Caramel (Vegan)



* incurs a £5 supplement

CHILDREN'S MENU

Starters

Castle Tomato Soup
Crudities, Breadsticks & Dips
Tomato & Mozzarella Pizza Bread
Sussex Ham & Cheddar Toastie

Mains

Locally Sourced Sausages, Mash & Gravy, Carrots, Broccoli
Penne Pasta, Tomato Sauce, Grated Cheddar or Classic Mac 'n' Cheese with Garlic Bread
Chicken Goujons, BBQ Dip with your choice from Chunky Chips, Potato Wedges, Mash, Baked Beans or Peas
Line Caught Cod Fish Fingers, with your choice from Chunky Chips, Potato Wedges, Mash, Baked Beans or Peas

Dessert

Trio of Ice Cream
Great British Trifle Pot
Fruit Salad, Cream
Castle Bakery Chocolate Brownie, Vanilla Ice Cream



EVENING BUFFET MENU

Cold

A selection of premium sandwiches, wraps and rolls
Castle Bakery Sausage Rolls & Black Pudding Scotch Eggs
Quiche selection; Ham hock & Pea, Arnold Bennet, Cheddar & Caramelised Red Onion
Vegetable Crudities Platter
Parmesan Cheese Twist, Mushroom Palmiers, Baked Onion Tarts, Dips
Smoked Salmon, Dill Cream Cheese, Pea Blini

Hot

Sussex Cheese & Caramelised Onion Rarebit
Pan Fried Spicy Vegetable Gyoza's, Soy dipping Sauce
Chicken Satay Skewers
Classic Bitesize Beef Burgers & Hog Roast & Stuffing Baps
Retro Scampi Basket, Chips, Crushy Peas, Tartare Sauce
Sussex Crab Mac 'n' Cheese Bites, Chipotle BBQ Dip

Desserts, Paddles & Boards

Mini Lemon Meringue Pies
Great British Trifle Shot
Castle Bakery Bites Selection
Chocolate Mousse Pot
Seasonal Fruit Paddle
Sussex Cheese & Crackers Board



**Select 5 items from the list above*

DRINKS PACKAGES

Package 1

2 glasses of house wine and fruit juice for drinks
reception
Half bottle of house wine and mineral water with
wedding breakfast
1 glass of prosecco for the toast

Package 2

2 glasses of Pimm's and fruit juice for drinks
reception
Half bottle of house wine and mineral water with
wedding breakfast
1 glass of prosecco for toast

Package 3

2 glasses of Pimm's and fruit juice for drinks
reception
Half bottle of Spy Valley Sauvignon Blanc/Tilia
Malbec and mineral water with wedding breakfast
1 glass of champagne for the toast

Package 4

2 glasses of champagne and fruit juice for drinks
reception
Half bottle of Macon Villages/Vivanco Rioja and
mineral water with wedding breakfast
1 glass of champagne for the toast

Children's Package

Shampagne fizz and fruit juice

Corkage per Bottle

Wines £12.00

Champagne/Sparkling £15.00



WINE LIST

Champagne

Palmer & Co Brut Reserve NV

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche. The finish is long, harmonious and structured, with a beautiful freshness

Sparkling Wines

Jeio Bisol Prosecco

Notes of pear and apple blossom with delicate bubbles

Torre del Gall Cava

Traditional method production with crisp green apple freshness

White Wines

Acacia Tree Chenin Blanc

Fresh citrus & peach flavours with a zippy refreshing finish

Cap Cette Picpoul Picpoul de Pinet

Full of citrus & tropical flavours, with mineral notes on the finish

Alto Bajo Chardonnay

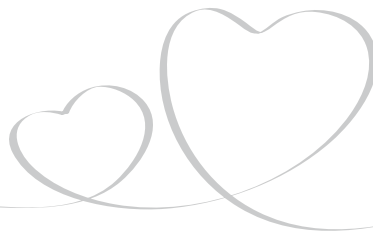
Fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla

Spy Valley Sauvignon Blanc

Gooseberry, passion fruit & elderflower, a classic Marlborough Sauvignon

Macon Villages Vignerons des Terres

Grapefruit & citrus fruit with twists towards white roses and acacia. A delicate yet full and creamy wine that is smooth in character



WINE LIST

Rose Wine

Chateau D'Astros Provence Rose

Cool & crisp with zesty pink grapefruit & raspberry on the nose

Red Wine

San Abello Merlot

Intense aromas and flavours of ripe plums & sweet spice with subtle notes of cinnamon, coffee & dark chocolate

Fair Trade Kleine Rust Pinotage Shiraz

An easy drinking red wine with ripe red fruit flavours. It has a smooth texture & a fruity finish. Ripe raspberries & some pepper spice on the nose

Tilia Malbec

This medium bodied easy drinking red wine has aromas and flavours of plum, blackberry & dark chocolate with hints of pepper & spice

Distancia Vivanco Rioja Crianza

Aromas and flavours of violets & red fruits, with a hint of vanilla spice

Chateau Gardegan Cotes de Castillon

A stylish and complex full-bodied wine with pronounced plum and forest fruits, with a hint of sweet spice. It has a soft velvety texture with supple tannins

