



Donnington Grove

WEDDING MENUS

Donnington Grove

DIAMOND MENU

Starters

Salmon and Dill Fishcake

Served with a fresh wedge of lemon and herb and caper mayonnaise

Baked Goats Cheese Tartlet

Fresh selection of mixed leaves, sun dried tomato and balsamic dressing

Smoked Salmon Plate

Micro herbs, cucumber tagliatelle, shallot, herb and wholegrain mustard vinaigrette

Confit of Shredded Duck Parcel

Tender duck Confit glazed with orange, shredded and enveloped in the finest crisp pastry



Mains

Parma Ham Wrapped Chicken Supreme

Served with mushroom and white wine cream and fondant potato

Fillet of Beef

Served alongside creamy Dauphinoise potatoes, rich port jus

Seared Lamb Rump

Served with gratin potatoes, rich red wine, thyme and garlic reduction

Pork Two Way

Slow braised pork belly, seared pork tenderloin, herb crushed baby potato cake, mustard café au lait



Desserts

British Cheese and Biscuits

Creamy Somerset Brie accompanied by mature British Cheddar and distinctive blue Stilton, served with red grapes, crunchy celery and tomato chutney

Chocolate Fondant

Dark chocolate sponge cake filled with a rich dark chocolate centre served with vanilla bean ice cream

Eton Mess Cheesecake

Served with fresh strawberries, raspberry coulis and Chantilly cream

Vanilla Panna Cotta

Creamy and sweet panna cotta served with summer berry compote and dark cherry coulis

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DIAMOND WEDDING BUFFET SELECTOR

Choose Six Items

(£2.00 per additional item)

Selection of Sandwiches	Chinese Spiced Chicken Skewers
Mixed Filled Ciabatta	Quiche Lorraine
Pork Pies	Roasted Chicken Drum Sticks
Mini Scotch Eggs	Crispy Duck Parcel
Breaded Prawns with Sweet Chili Dip	Smoked Salmon Mousse Roulade
Tiger Prawns Wrapped in Filo Pastry	Spicy Chicken Wings
Mini Sausage Rolls	Breaded Chicken Fillets
Homemade Thai Chicken Kebabs	Hot Buttered New Potatoes
Homemade Vegetable Kebabs	



Choose Four Salads

Potato Salad	Tomato and Basil Salad
Homemade Creamy Coleslaw	Pasta Salad
Tomato and Red Onion Salad	Mixed Seasonal Leaves
Tomato and Mozzarella Salad	Mediterranean Cous Cous



Choose Two Desserts

Mini Patisserie Selection	Homemade Mini Chocolate Brownies
Mini Assorted Filled Tartlets	Fresh Fruit Salad

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EMERALD MENU

Starters

Homemade Soup

Your choice of freshly prepared soup with garlic & herb croutons,
accompanied with a crusty bread roll

*We offer a choice of leek and potato, tomato and basil, carrot and coriander,
pea and ham, white onion and stilton*

Ham Hock and Pea Terrine

Served with chive oil dressed leaves, baked ciabatta croutes, red onion marmalade

Prawn and Crayfish Cocktail

Served in a crisp romaine lettuce, lemon wedge, Marie Rose sauce

Creamy Garlic Mushrooms

Creamy mushroom fricassee served on toasted focaccia, dressed rocket,
balsamic glaze



Mains

Slow Braised Beef Rump Pave

Served with a red wine sauce, fondant potato

Chicken Breast Wrapped in Bacon

Served on a bed of ratatouille with fondant potato and jus

Pork Tenderloin

Succulent pork tenderloin served with seasonal vegetables, gratin potato,
leek & Dijon sauce



Desserts

White Chocolate and Baileys Crème Brulee

This delicious twist on a creamy classic is accompanied with
homemade shortbread

Belgian Chocolate Torte

Rich dark chocolate torte served with Cornish clotted cream

Lemon Tart

Served with a sweet raspberry coulis and fresh raspberries

Sticky Toffee Pudding

Served with buttery toffee sauce, vanilla custard

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EMERALD BUFFET MENU

Selection of Sandwiches
Tiger Prawns Wrapped in Filo Pastry
Mini Sausage Rolls
Quiche Lorraine
Roasted Chicken Drum Sticks
Breaded Chicken Fillets
Hot Buttered New Potatoes



Homemade Creamy Coleslaw
Tomato and Red Onion Salad
Pasta Salad
Mixed Seasonal Leaves



Mini Patisserie Selection
Fresh Fruit Salad

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DIETARY OPTIONS MENU

Starters

Homemade Soup (V) (DF) (Ve)

Your choice of freshly prepared soup with garlic & herb croutons,
accompanied with a crusty bread roll

*We offer a choice of leek and potato, tomato and basil, carrot and coriander,
pea and mint, white onion and cider*

Smoked Salmon Plate (DF) (GF)

Micro herbs, cucumber tagliatelle, shallot, herb and wholegrain
mustard vinaigrette

Ham Hock and Pea Terrine (DF)

Served with chive oil dressed leaves, baked ciabatta croutes, red onion marmalade

Garlic Mushrooms (V) (Ve) (DF)

Mushroom and thyme medley served on toasted focaccia, dressed rocket,
balsamic glaze



Mains

Mushroom, Brie and Spinach Wellington (V)

Served with buttered new potatoes and seasonal vegetables

Wild Mushroom Risotto (Ve) (V) (DF) (GF)

Creamy shiitake, chestnut and button mushroom risotto

Cranberry and Cashew Nut Roast (GF) (DF) (Ve) (V)

Served with fondant potato, vegetable bundle

Mediterranean Vegetable Tartlet (Ve) (V) (DF)

Served with fondant potato, vegetable bundle



Desserts

Vanilla Panna Cotta (GF)

Served with summer berry compote

Chocolate Truffle Torte (GF) (DF) (Ve)

Served with chocolate sauce and vegan vanilla ice cream

Speculoos Cheesecake (Ve) (DF)

Served with fresh raspberries and raspberry coulis

Fresh Fruit Salad (Ve) (DF) (GF)

Served with lemon sorbet

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CANAPÉ MENU

Yorkshire Pudding with Beef and Horseradish

Mini Thai Fishcake, Sweet Chilli Sauce

Cheese Burger slider

Smoked Salmon Blini

Arancini Balls

Wild mushroom, sundried tomato or pea and mint (GF) (V)

Mushroom and Stilton Ragu (V)

Shepherd's Pie

Asparagus Wrapped In Parma Ham

Breaded Brie, Cranberry Sauce (V)

Salsa Chicken Vol-au-Vent

Prawn and Guacamole Vol-au-Vent

*Please choose four to be served with your drink's reception,
included in the Diamond Package*

£8.00 pp for 4

£12.00 pp for 6

£16.00 pp for 8

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CHILDREN'S MENU

Nachos with Cheese

Garlic Bread

Vegetable Crudities

Melon Fruit Coulis

£4.00



Chicken Nuggets, Chips, Baked Beans

Sausage, Mashed Potato, Peas

Mini Beef Burger, Fries, Sweetcorn

Fish Fingers, Chips, Peas

Pasta:

Cheese and Tomato

Classic Bolognese

Tuna Bake

£7.00



Bananas and Custard

Ice-cream Sundae

Warm Chocolate Brownie

Fruit Skewers, Marshmallow, Toffee sauce

£4.00