

Fallowfields

Wedding Menu

You may choose a set menu from our menu consisting of one starter, one main and one dessert with a vegetarian option, if required.

OR

Your guests may appreciate a choice of dishes? If you would like to give them this option, you will need to send them your three choices with their invitation & ask if any guest has dietary requirements. Please confirm their choice to us no later than two weeks before your wedding.

Final numbers must be confirmed 10 days before your wedding.

Our extensive kitchen garden and orchard provides produce most of the year round for the table

Bread is home baked daily - our meat and fish are simply the best that we can find

Cheese can always be served either as an alternative to dessert or as an additional course

Pre ordering

We require choices to be pre ordered and stated on the back of your place cards.

A seating plan is very helpful too.

This will ensure the very best level of service.

Wherever possible we use organic, pesticide free and locally produced products. We do not use GM ingredients and some dishes may contain nut derivatives. Please advise any allergies.

Price List for Weddings

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| CANAPES | Per person | |
| "Chef's choice" of three canapes | £5.00 | |
| "Chef's choice" of five canapés | £7.00 | |
| "Chef's choice" of seven canapés | £9.00 | |
| MAIN MEAL – from the seasonal menus above | | |
| Your choice - 3 starters, mains and desserts. Supplements as indicated. | £49.00 | |
| Your choice of 1 starter, main and dessert + a vegetarian choice Supplements as indicated. | £45.00 | |
| Coffee, Tea and hand-made chocolates are included in prices also half bottle of Blenheim water per person | | |
| Children's meals for 12 years & under. Starter, main, dessert & a soft drink. | £16.75 | |

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| OTHER OPTIONS | | |
| Fish Course – prices as per menu | | |
| Champagne sorbet | £3.60 | |

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| SERVICE CHARGES | | |
| A 6% discretionary service charge is added to the food and drink bill. This is distributed to all hotel staff equally. | 6% | |

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| DEPOSIT and INSURANCE |
| <p>Receipt of a deposit confirms your booking.</p> <p>Payment by Debit card or cheque payable to "AJ Lloyd – Fallowfields". No Credit Card payments please.</p> <p>Please see terms & conditions regarding refundable Deposit.</p> <p>Do consider taking out insurance from the moment that you commit funds - please ask us for a leaflet if your own insurance does not provide sufficient cover.</p> |

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Tasty Panapés

"Chef's choice"

7 of the chefs choice £9

5 of the chefs choice £7-

3 of the chef's choice £5

Smoked salmon rolls, horseradish cream.
Soft boiled quail eggs, celery salt.
Grissini wrapped with tapenade, and Parma ham.
Crudities from the garden.
Chorizo, potato and red onion tortilla.
Salmon tartare, dill croutons
Goat's cheese and red pepper jam, garlic crostini.
Hummous, salt and pepper lavosh wafers
Rare roast beef, rocket, parmesan and truffle oil. Supplement £1.50
Cold water prawns, Thai spiced dressing. Supplement £1.00
Vietnamese vegetable rice paper rolls
'Cheese and onion on sticks'
Hot Deep fried 'arancini' risotto balls filled with mozzarella, dried tomatoes and basil.

Early Spring Three Course Menu

January & February

Honey and spiced parsnip soup.

Air dried Cumbrian ham, winter frissee, pomegranate dressing, crisp artichokes.

Pressed terrine of chicken livers, venison and Pheasant, roasted carrot dressing.
Potted shrimps, brown toast.

Celeriac, leek and shallot fondants, Dews Meadow farm smoked bacon, horseradish cream.

Roasted scallops, buttered Savoy cabbage, dried tangerine dressing, carrot and cumin 'cake'
£4 supplement per person.

Supreme of Guinea fowl, garlic and rosemary layered potatoes, butternut squash puree,
thyme and roasted garlic jus.

My mums venison casserole; long slow cooked venison, root vegetables, thyme, dried apricots,
port and mashed potatoes. £3 supplement

Brill poached with mussels and 'curry' spices, preserved lemons, fragrant cous cous
and purple sprouting broccoli. £4 supplement.

*Very slowly cooked Dews Meadow pork belly, crackling, rhubarb and orange jam,
Sweet and sour red cabbage, fondant potatoes.*

Roasted duck breast, parsnip, carrot and confit leg 'hash', curly kale, shallot and port jus.

Leek and shallot 'tarte tatin' lemon and rosemary butter, braised chicory,
steamed and crushed Jerusalem artichokes.

Rhubarb 'soufflé' tart vanilla custard.

Iced lemon parfait, walnut syrup, caramel walnut wafer.

Oranges poached in cinnamon, star anise panna cotta.

Chocolate and coffee tart, honey comb ice cream.

Pear and chocolate crumble, caramel ripple ice cream, hot custard.

Poached quince terrine, chocolate sauce, ginger 'crumbs'

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Spring Three Course Menu

March and April

Beetroot, coriander and mint soup.

Grilled sardines, salsa verde, baby spinach salad and 'escabache' dressing.

Purple sprouting broccoli wrapped in Parma ham, parsley dressing.

Watercress and potato soup, poached hens egg and truffle oil.

Morel and wild garlic risotto 'cake' fresh goats cheese and rosemary.

Brixham crab and new potato salad, spring onions, sweet and sour lemon dressing.
£3 supplement per person.

Saddle of lamb stuffed with confit garlic, fondant potatoes, rosemary jus,
roasted carrots and curly kale. £3 supplement.

Supreme of chicken, cauliflower puree, morel cream, mashed potatoes and poached leeks.

Caramelised skate wing, caper and brown butter, parsley and garlic new potatoes,
roasted salsify and baby onions.

Watercress and leek mousse, young carrots, beetroot and turnips, warm potato salad.

Sirloin of McDuff estate beef, potato and leek rosti, red wine jus,
organic mushrooms and smoked bacon. £4 supplement.

Smoked and dry cured loin of Dews Meadow farm pork, creamed haricot beans, sage and onion jus,
buttered spring cabbage and slow cooked garlic.

Rhubarb 'trifle' layers of poached rhubarb with sponge, vanilla custard, jelly and cream.

'Early' strawberry jellied terrine, frozen blood orange sherbet, candied orange zest.

Pineapple poached with star anise, vanilla and bay leaves, lemon sorbet.

Chocolate and orange tart, coffee cream, sweetened mascarpone.

Steamed ginger syrup pudding, real custard, honey ice cream.

Keene's cheddar, poached pears, salt and pepper wafers.

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Early Summer Three Course Menu

May

Fallowfields asparagus, egg yolk and spinach ravioli, lemon foam and capers.

Cauliflower soup, parsley, almond and lemon dressing.

Pressed 'potted' duck legs, rhubarb chutney, rocket leaves and walnut toast.

Warm salad of Jersey Royal potatoes, broad beans and cauliflower, mint and parmesan.

Chicken and chicken liver terrine, red currant jelly and frissee salad.

Warm home smoked and cured salmon, crushed new potatoes, watercress foam. £2 supplement per person.

Label Anglaise chicken breast, asparagus and dried tomato risotto, tarragon jus. £3 Supplement.

*Loin of Dews Meadow farm pork, fresh peas, baby onions and gem lettuce,
Jersey Royal potatoes, thyme jus.*

Supreme of duck, new carrots, broad beans and asparagus,
pickled cherry sauce and duck fat fondant potatoes.

Shetland organic sea trout, parsley, rocket and mint new potatoes, lemon sabayon,
soy butter and pea puree.

Aubergine filled with cous cous and red pepper jam, rosemary new carrots, orange and cardamom butter.

Roasted red mullet, poached asparagus, warm 'nicoise' salad and saffron butter sauce. £4 supplement.

Chocolate and cherry jelly steamed pudding, caramel sauce, poached cherries.

Rhubarb and honey 'crumble' vanilla ice cream, honey jelly.

Strawberry shortbread, strawberry ripple ice cream, cinnamon cream.

Raspberry pavlova, white chocolate and vanilla custard.

Tayberry cheese cake, elderflower jelly, ginger wine syrup.

Berkswell ewes milk cheese, celery seed grissini, apple chutney.

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Mid Summer Three Course Menu

June & July

Chilled clear tomato jelly, basil and raspberry salad.

Seared Brixham mackerel, roasted garlic and aubergine chutney, fennel salad.

Roasted red pepper, goats cheese and courgette terrine, pickled walnut dressing.

Pea and mint soup, ham ravioli.

Foie gras and chicken liver parfait, onion jam, jasmine tea soaked sultanas, toasted brioche.

Champagne, melon and strawberry soup, mint sherbet.

Air dried ham, roasted figs, honey and rosemary dressing.

Confit belly of Dews Meadow Farm pork, cauliflower puree, caramelised shallots and truffle jus.

Roasted chicken breast, peas, caramelised onions, pancetta and baby gem lettuce, tarragon jus.

Lemon sole stuffed with lobster risotto, fine beans, artichoke and tomato fricassee, lobster jelly, herb foam.

*Slow cooked guinea fowl, fondant potatoes, roasted mushrooms and shallots,
spinach mousse and Madeira jus.*

Chilled salad of prawns, spiced pork, rice noodles, mint and coriander, Thai dressing.

Arancini of spinach, mozzarella dried tomatoes and basil, roasted pepper sauce.

Lemon tart, raspberry coulis, lemon and mint ice.

Gratin of warm summer fruits, vanilla shortbread and honey ice cream.

Raspberry and white chocolate mousse, clove syrup.

Cinnamon French toast, roasted plum compote and vanilla ice cream

Hot chocolate fondant, cherry compote and cinnamon ice cream.

Gooseberry trifle; layers of gooseberries, vanilla sponge, raspberry jelly and vanilla cream.

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Late Summer Three Course Menu

August & September

Organic wild mushroom and tarragon soup.

Warm salad of beetroot, gratinated goat's cheese, pickled walnuts, truffle dressing and rocket leaves

Roasted red pepper risotto, chive foam and pressed chicken terrine.

Tomato and tapenade bruschetta, mozzarella and basil oil.

Cured organic salmon, potato rosti, spinach and pine nuts, herb dressing. £2 supplement per person.

Pressed terrine of ham, parsley and roasted shallots, salted caramel, lemon dressing.

Roasted beetroot, tomato and cumin soup.

Roasted loin of Dews Meadow pork, caramelised shallot puree, rosemary roasted carrots, fondant potatoes and sage jus.

Confit of duck leg, crushed potatoes, onion jam, Morteau sausage red and wine jus.

Slow cooked beef riblets, pastry case, beetroot puree, sherry vinegar jus, garlic and smoked bacon mashed potatoes, roasted portabella mushrooms.

Organic roasted Salmon, caramelised cabbage, basil aioli, mussels and 'boulangier' potatoes.

Roasted English Partridge, Dews Meadow Farm smoked bacon, thyme jus, garlic confit potatoes, watercress salad. £3 supplement

Sweet corn and tarragon mousse, organic wild mushroom sauté, parmesan wafer, spinach, red onion and potato galette.

Sticky damson and ginger pudding, rosemary custard, honey ice cream.

Warm grilled fig and frangipane tart, cinnamon mascapone.

Tarte tatin from the garden, cognac and almond caramel, vanilla ice cream.

Flourless chocolate cake, burnt orange sauce, orange ice cream.

Warm apple and blackberry pudding and clotted cream.

Organic Cotswold brie, plum jam, pepper crackers

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Autumn Three Course Menu

October and November

Celeriac and Savoy cabbage soup, tarragon oil.

Roasted butternut squash, parmesan tortellini, almond dressing.

Warm salad of grilled guinea fowl, watercress, roasted beetroot and carrots thyme and truffle dressing.

6, 9 or 12 native Colchester oysters, shallot vinegar. (market price)

Bubble and squeak topped with slow cooked shoulder of lamb, flageolet bean puree, rosemary jus.

Hot salad of smoked salmon, crushed potatoes, garlic leeks and lemon dressing.
£2 supplement per person.

Breast of Grouse, fondant potatoes, juniper and thyme jus, braised white cinnamon cabbage.

Roasted haddock, mussel and saffron 'minestrone', goose fat 'roasted' potatoes, buttered kale.

Braised topside of McDuff estate beef, root vegetables from the garden, shallot and red wine jus,
thyme dumplings.

A plate of wild duck: roasted breast, braised leg, sauté liver, damson jus,
caramelised parsnips and braised red cabbage.

Roasted loin of Venison, poached pears, chocolate oil, quince jam, juniper and red wine jus,
'colcannon cake' Market price

Savoy cabbage stuffed with slowly roasted vegetables, onions and gruyere, pumpkin foam.

Poached quince and chocolate tart, vanilla cream.

Tira mi su: traditional Italian coffee flavoured desert.

Warm poached pear and almond flan, clove syrup and pear caramel.

Sticky toffee pudding, caramel sauce, clotted cream.

Chocolate pannacotta, poached apricots, star anise syrup.

Cornish Yarg, 'Boddingtons' water biscuits.

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Winter Three Course Menu

December

Mussel and saffron soup, garlic mayonnaise, olive oil toasted sourdough bread.

Foie gras and chicken liver parfait, onion jam, spiced pears and toast.

Warm salad of roasted Jerusalem artichokes, winter frisee, truffle, walnuts.

Seared smoked salmon, lemon oil crushed potatoes, beetroot, pickled girolles.

Butternut squash tortellini, lemon butter.

Potted Pheasant, apple and chestnut salad, toasted sourdough bread.

Roasted breast of local turkey with roasted maris pipers, Dews Meadow farm pork forcemeat, our Orchards stuffing, sage and turkey jus and cranberry sauce.

Whole grilled Brixham plaice with lemon, crushed potatoes, leek cream and curly kale.

Pan fried line caught sea bass, crushed artichokes, clams and a white butter sauce.

Pumpkin risotto arancini, roasted parsnips, pickled onions and vanilla butter.

Beef cheek braised with root vegetables, red wine, mushrooms and dumplings.

Real fish pie: Smoked haddock, clams, mussels and sea bass in a white wine veloute topped with mashed potatoes and bread crumbs

The Fallowfields Christmas pudding, brandy butter and vanilla custard.

Tangerine jelly, chocolate sauce, spiced cherries.

Dark chocolate and beetroot cake, vanilla caramel,

Pannetone 'bread and butter pudding' Frangelico sauce.

A warm bowl of Fallowfields preserved fruits: preserved fruits from our orchard and garden, flavoured with cloves and lemon, served with almond biscotti and mascarpone.

A selection of English Cheeses with lavosh, chutney and dried apples.

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For children (12 years & under)

Please choose 1 x starter, 1 x main course and 1 x pudding [even if the adults are taking the choice option]

Starters

Leek and potato soup.

Boiled egg and soldiers.

Prawn cocktail.

Main.

Dews Meadow sausages, mashed potatoes, carrots, peas and gravy.

Grilled chicken breast, steamed new potatoes, mixed vegetables and tomato sauce.

Home made fish fingers, mashed peas and home made chips.

Fresh pasta with tomato sauce.

Dessert.

Real jelly and ice cream.

Fruit salad.

Baked apples filled with sultanas and brown sugar, custard.

Bananas and custard.

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