



LANGLEY PRIORY

'England's finest venue for small, intimate weddings'

Canapés

House selection - **£7.95**

Baby Yorkshire puddings with rare fillet of beef
Smoked salmon blinis with sour cream & dill
Cherry tomato & mozzarella on a parmesan biscuit
Caramelised onion & Stilton tart

Selection of Bruschettas or Mezze - **£8.25**

'A La Carte': selection of four canapés - **£9.95**

Seared scallops with sweet peppers & chorizo
Baby Yorkshire puddings with rare fillet of beef
Smoked salmon blinis with sour cream & dill
Roquefort cheese on a walnut biscuit
Lamb shish kebabs with mint yoghurt
Cherry tomato & mozzarella on a parmesan biscuit
Mini fish & chips
Tiger prawn tempura with a chilli ginger dip
Baked asparagus in prosciutto, lemon Hollandaise
Oriental duck pancake with plum dip
Eggs Florentine
Feta, olive & tomato kebab
Caramelised onion & Stilton tart
Crayfish cocktail
Smoked haddock & risotto cake with garlic aioli
Dressed crab tart
Chicken satay with a Thai peanut sauce
Ballotine of chicken with pear chutney
Thai fish fritter with dipping sauce
Foie gras on brioche with a Sauternes jelly
Monkfish saltimbocca with salsa verde
Salmon teriyaki with wasabi
Quail eggs with celery salt
Steamed pork & ginger wontons
Smoked chicken & mango in filo pastry

Langley Estate • Diseworth • Derbyshire • DE74 2QQ
Tel: 01332 853197 • Email: weddings@langleypriory.co.uk

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Main Menus

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer, and include coffee & handmade chocolates.

You are welcome to 'mix & match' across different menus – please do ask for our advice and/or a quotation. Alternatively we are happy to design a bespoke menu for your special event.

Our prices include VAT at 20%, pre-event administration, planning, management & service for the duration of your event.

Menu 1

Wild mushroom soup with a brie crostini (v)
Sausage & mash: Lincolnshire pork & leek sausages, creamy
mashed potatoes, caramelised onion & shallot gravy
Strawberry panacotta with basil shortbread

£39.95

Menu 2

Chicken liver parfait, warm walnut & sultana bread
Baked fillet of Scottish salmon, black olive tapenade, crushed new potatoes
Passion fruit posset with a tuile biscuit

£42.95

Menu 3

Roasted onion & ricotta tart with crispy Black Forest ham
Corn-fed chicken breast with pancetta, fondant potato,
broad beans & baby peas, Champagne sauce
Mandarin cheesecake

£45.00

Menu 4

Asparagus & smoked chicken risotto with lemon oil
Slow roast belly of pork with creamed potatoes & caramelised apple
Lemon meringue pie with a blueberry & raspberry compote

£46.95

Menu 5

Warm goats cheese with a hazelnut crust, roast beetroot salad (v)
Trio of chicken, rosti potato, shallot purée & rich red wine jus
White chocolate & raspberry tart

£47.95

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Menu 6

Confit of duck leg, baby leaves & orange salad
Roasted fillets of sea bass, wilted spinach, morel mushrooms & beurre blanc
Ginger sponge with spiced pineapple

£49.95

Menu 7

Oak-smoked Scottish salmon with dill mustard dressing & rye bread
Beef Wellington with dauphinoise potatoes & Madeira jus
Apple & pecan crumble tart, toffee ice cream

£49.95

Menu 8

Seared fillet of mackerel on a warm tomato bruschetta, salsa verde
Roast breast of guinea fowl, bubble & squeak, rich burgundy jus
Chocolate fondant, rum & raisin ice cream

£49.95

Menu 9

Salad of hot-smoked salmon, green leaves, peas & lemon dressing
Roasted breast of Gressingham duck, Asian spices, sweet potatoes & port sauce
Vanilla crème brûlée

£49.95

Menu 10

Bresaola of beef with pickled baby vegetables, rocket & horseradish cream
Roasted loin & slow cooked shoulder of lamb, boulangère potatoes, pan juices
Clementine cake, blood orange sorbet

£51.95

Menu 11

Tian of smoked salmon & Mediterranean prawns, dill crème fraîche & pickled cucumber
Pan fried fillet of Derbyshire beef, wild mushroom gratin, roast garlic mash

Assiette of desserts:

Classic 'strawberries & cream' shortbread

Dark chocolate torte

Shot glass of lemon & blueberry posset

£54.50

Alternative Soups

- Roast plum tomato & basil soup (v)
- Watercress soup with hot-smoked salmon
- Garden pea soup with crispy pancetta
- Lobster bisque with brandy cream
- Butternut squash soup, lightly spiced, with crème fraiche
- Broccoli soup with Stilton rarebit (v)
- Carrot & coriander soup with root vegetable crisps (v)
- Sweet potato soup with a red pepper coulis (v)
- Leek & potato soup with a cheddar scone (v)
- Smoked haddock & potato soup
- Minestrone soup with a pesto bruschetta (v)

Vegetarian Alternatives (vv = vegan options)

Starters

- Roasted onion & ricotta tart (v)
- Vine tomato & mozzarella salad (v)
- Twice baked Shropshire blue soufflé, Waldorf salad (v)
- Wild mushroom on toasted brioche with truffled brie (v)
- Onion seed bhajis with sweet mango salsa (vv)
- Salad of griddled vegetables, polenta & herb shoots (vv)

Main Courses

- Tagliatelle with cherry tomatoes, chilli & basil (vv)
- Wild mushroom & ricotta filo with a butternut purée (v)
- Pea, broad bean & feta risotto (v)
- Roast vegetable & wild rice torte with a red pepper coulis (vv)
- Spicy chickpea fritters with carrot salad, babaganoush & coriander (vv)
- Thai sweet potato curry with jasmine rice (vv)
- Asparagus, leek & mature cheddar tart (v)

3 course vegetarian meals, with coffee & chocolates, are priced at £43.00

Alternative Desserts

Pear tarte tatin, vanilla custard
Assiette of ice creams
Tarte au citron
Honey & pistachio nut parfait with baked plums
Assiette of hot puddings
Raspberry, mascarpone & sherry trifle
Sticky toffee pudding with butterscotch sauce & pecans
Chocolate brownies with vanilla ice cream & cherry compote

Homemade Menus for Children

Soup with a homemade roll
Fresh melon
Prawn cocktail
Garlic bread

Chicken breast with mash, vegetables & gravy
Lasagne with tossed green salad
Chicken goujons & fries
Fish & chips
Homemade pizza & salad
Bangers & mash with gravy
Penne pasta Bolognese

Ice cream: vanilla, chocolate, strawberry
Chocolate brownies & ice cream
Fresh fruit salad

2 courses £15.00 – 3 courses £20.00

Wedding Cakes

We can supply a variety of styles, including delicious chocolate ganache cakes that can be used for dessert too.

We also supply cheese wedding cake towers – please ask for a quotation, based on your favourite cheeses and numbers to be catered for.

Please note: if you wish to bring in a wedding cake for your dessert, there will be no overall price reduction on your menu price.

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Extras

- Extra bowls of vegetables - **£5 per table**
- 'Amuse bouche' – **from £3.95 per head**
- Sorbet course - **£3.50 per head**
- Cheese course - **£5.50 per head**
- Cheese plate & biscuits - **£29.95 per table**
- Strawberries dipped in dark chocolate - **£1.95 per head**
- Hot main course for 'crew' - **£16.00 per head**
- Sandwiches & tea/coffee - **£7.95 per head**

Bride & Bridesmaids' pre-wedding lunch: classic English sandwiches
& glass of champagne
£13.50

Evening Food for Weddings

These menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is suggested that you should cater for all of your 'additional' evening guests and an agreed proportion of not less than 50% of your daytime guests.

Evening Menu 1

Please choose 7 items from the following selection:

- Oriental king prawn selection
 - Chicken satay with a Thai peanut sauce
 - Homemade sausage rolls
 - Stone-baked pizzas
 - Selection of small bhajias, samosas & spring rolls with mango chutney (v)
 - Vegetarian quiches (v)
 - Potato wedges with sour cream & salsa (v)
 - Warm ciabatta bread with various fillings

 - Selection of cheeses with rustic bread & crackers

 - Small chocolate brownies
 - Mini strawberry pavlovas
 - Profiteroles filled with Baileys cream
- £17.95 per head**

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Evening Menu 2

Selection of patés

English & French Cheeses: Colston Basset Stilton, mature cheddar,

Brie de Meaux & Cambozola

Italian antipasti & cured meats

Taramasalata, houmous & tsatziki with warm pittas

Ascot pie with chutney

Greek olives

Selection of homemade breads: baguette, ciabatta & focaccia

Mini fruit pavlovas & chocolate brownies

£17.95 per head

Evening Menu 3 - Hog Roast

Hot roast pork

Homemade stuffing

Apple sauce

Fresh bread rolls

Mixed tomato & red onion salad

Herbed new potatoes

Root vegetable coleslaw

Rocket, pinenut & parmesan salad

Mini fruit pavlovas & chocolate brownies

£17.95 per head (minimum 100 guests)

Evening Menu 4 - Bowl Food

Thai green chicken curry with jasmine rice (and v)

Penne carbonara (and v)

Moroccan tagine of lamb with cous-cous

Lincolnshire sausage & mash

Mini fruit pavlovas & chocolate brownies

£17.95 per head

Evening Menu 5 - BBQ

Homemade beef burgers
Lincolnshire sausages
Marinated chilli & soy chicken
Skewers of roasted vegetables & halloumi (v)

Italian leaf salad
Tomato, cucumber & basil salad
Root vegetable coleslaw

Various homemade dips & relishes

Mini chocolate brownies
£17.95 per head

Simple Evening Food Suggestions (priced per head)

English cheeseboard & patés - **£7.95**

Lincolnshire sausage rustic rolls & mustard mayo - **£6.95**

Bowl food (choices as above) - **£8.50 per large bowl**

Fish & chips - **£8.75**

Homemade Leicestershire beef burgers - **£8.75**

Traditional hot 'carvery' (beef or pork) & soft flour rolls - **£9.50**

Hog roast, bread rolls, apple sauce, stuffing (min 100) - **£12.00**

Bacon rolls & Welsh rarebit - **£4.95**

Please note:

All prices include VAT at the prevailing rate (20% in 2011)

Please note, it is not permitted to bring in your own food

We review all our menus & prices every January, however we reserve the right to increase prices in exceptional circumstances

To the very best of our knowledge, there are absolutely no GM ingredients on our menus

We are able to accommodate special dietary requirements by prior arrangement



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