

MP THE WARREN

BANQUETING MENU

For the banqueting menu you and your guests remain seated for your meal and are served all the courses by our waiting staff. Being waited on can be less stressful for you and your guests. Three courses are generally served (starter, main course, dessert). This service style is most appropriate for more formal black-tie affairs and weddings.

Our Coney Suite can offer this formal dining for up to 230 guests, seated on round or long tables, each table dressed with a table cloth and cloth napkins.

The menu below is a selection of the Chef's suggestions available for weddings and banquets. Customers' suggestions are very welcome and will be costed individually. The Warren offer an extensive range of menus, available for any occasion from buffets to banquets.

MAIN MENU – Two choices are to be selected for all guests other than those guests with special dietary requirements

CHILDREN'S MENU – One choice is to be selected for all guests other than those guests with special dietary requirements

Please take into consideration that some of your guests may require a vegetarian or special diet meal.

CANAPES

Canapes are appetisers that are served on platters by our waiting staff during your drink's reception, following your wedding ceremony and they are the perfect way to keep your guests entertained while you disappear to have photographs taken in the house and grounds.

Choose up to four options from the selection below:

SMOKED SALMON, CRÈME FRAICHE & DILL TOAST

SOMERSET BRIE & CRANBERRY RELISH ON A TOASTED CROSTINI

LEMON TEMPURA BATTERED KING PRAWN

CAJUN CHICKEN & ROASTED RED PEPPER (GF)

SWEET CHERRY PEPPERS FILLED WITH CREAM CHEESE & RICOTTA (GF)

MINI YORKSHIRE PUDDINGS FILLED WITH RARE ROAST BEEF & HORSERADISH

SWEET POTATO & CORIANDER FALAFEL (VE)

BEETROOT HOUMOUS CROSTINI (VE)

STARTERS

WARM GOATS CHEESE & FIG PARCELS

with a rocket & balsamic salad

ANTIPASTO PLATTER (PER TABLE)

served with a selection of Mediterranean meats, Manchego cheese, fresh olives, flat breads

ROASTED VEGETABLE SOUP

with herb croutons (Ve) (GF)

CLASSIC PRAWN COCKTAIL

Atlantic prawns in Marie Rose sauce served with baby gem lettuce, avocado, tomatoes (GF)

CHICKEN LIVER & COGNAC TERRINE

with plum & apple chutney & toasts

GREEK PASTA SALAD

with Feta cheese, olives & garlic oil

MAIN COURSES

BREAST OF CHICKEN

served with a creamy garlic, pancetta & Prosecco sauce (GF)

TRADITIONAL ROAST TOPSIDE OF BEEF & YORKSHIRE PUDDING

served with a red wine jus

PAN FRIED FILLET OF SEA BASS TOPPED WITH NORTH ATLANTIC PRAWNS

served with red pepper and chive butter sauce (GF)

SLOW ROASTED LEG OF LAMB

served with roasted garlic & rosemary stuffing and a rich roast jus

ROASTED VEGETABLE WELLINGTON SLICE

with tomato and fresh basil sauce (V)

All served with Chef's choice of seasonal potatoes and fresh market vegetables.

THAI SPICED VEGETABLE CURRY

served with coconut infused rice (Ve)

ROASTED BUTTERNUT SQUASH TOPPED WITH A VEGETABLE & SEED MEDLEY (Ve)

DESSERTS

LEMON PANNA COTTA TART

served a blueberry coulis

BLACK FOREST ROULADE

topped with white & dark chocolate ganache

CRÈME BRULÉE

served with shortbread

BAKED VANILLA CHEESECAKE**

served with wild berry compote

WARM BELGIAN CHOCOLATE FONDANT **

served with vanilla pod ice cream

CHEESE SELECTION*

Mature English Cheddar, Blue Stilton and Somerset Brie, served with assortment of cheese biscuits on platters garnished with grapes and fruit chutney

**served as a dessert for a supplement cost, please enquire*

***can be Gluten Free or Vegan*

CHILDRENS MENU

STARTERS

FAN OF GALIA MELON & STRAWBERRIES

served with a raspberry puree

CREAMY TOMATO SOUP

served with a crusty baguette

MAIN COURSE

TRADITIONAL BATTERED POLLOCK FILLET

served with chips, peas and tomato ketchup

PENNE PASTA IN A RICH TOMATO SAUCE TOPPED WITH PARMESAN

served with a slice of garlic bread

BATTERED CHICKEN CHUNKS

served with chips, peas or beans

DESSERTS

BELGIUM CHOCOLATE MOUSSE

topped with fresh cream and raspberries

BANANA SPLIT

with whipped cream, vanilla ice cream & topped with chocolate sprinkles

FINGER BUFFET

ASSORTED SANDWICHES * (V GF)

10 ROUNDS PER PLATTER

Smoked Salmon

Tuna Mayo

Free Range Egg Mayo & Cress (V)

Ham & Tomato

Cheese & Pickle

Coronation Chicken

THESE PLATTERS SERVE 20

SELECTION OF MINI QUICHE * (V) **

HOT SAUSAGE ROLLS OR VEGAN SAUSAGE ROLLS **

can also be served cold

INDIAN SELECTION * (V, VE) **

vegetable samosa, pakora and onion bhajis served with mango chutney

VEGAN PLATTER *(VE)

a selection of appetizers, cheese & pickles

SMOKED SALMON & CREAM CHEESE BAGELS

FRESH FRUIT PLATTER (GF, V, VE) - A SELECTION OF READY TO EAT FRESH FRUIT

including strawberries, grapes, melon

BRIE & CRANBERRY WONTONS *(V)

SEASONED JACKET POTATO WEDGES (V, VE) **

MINI CAKES *(GF)

A selection of cakes

THESE PLATTERS SERVE 10

HONEY & LEMON CHICKEN KEBABS *(GF)

chunks of fresh chicken marinated & served hot on skewers with peppers

BREADED CHICKEN GOUJONS **

strips of chicken breast coated in breadcrumbs

ANTIPASTO WITH FRESH OLIVES *(GF)

a selection of cured meats including salami, coppa & chorizo, served with olives, fresh bread and sundried tomatoes (GF option available)

CHEESE & CRACKERS *(V)

a selection of bite size cheese including stilton, cheddar, brie

FAN OF GALIA MELON & STRAWBERRIES

served with a raspberry puree

Each platter will be labelled accordingly and where stated is suitable for – Vegetarian (V), Vegan (Veg), Gluten Free (GF)

*Some platters can be altered to suit the dietary requirements of the following, please ask – Vegetarian (V), Vegan (Veg), Gluten Free (GF)

** can be served hot – NOTE: hot food is NOT available after 4 pm on Sundays & Mondays

BOWLS OF SNACKS, EACH SERVES 10

Choose from:

Hand-cooked Sea Salt Crisps

Chilli Tortilla Chips

Vegetable Crisps

FOOD ALLERGIES AND INTOLERANCES

The EU Food Information for Consumers Regulation No (1169/2011) has set rules for new requirements which state that from December 2014 all food businesses must declare any of 14 identified allergenic ingredients which are used in non-pre-packed or loose foods that are sold or provided. Please check with your guests whether they have any food allergies and / or intolerances and ensure you inform us accordingly.



For more information and bookings please contact:

020 8462 1266

weddings@mpthewarren.com

The Warren
Croydon Road
Bromley
BR2 7AL