



DOUBLETREE

BY HILTON™

BRISTOL - CADBURY HOUSE



# Menu

Any Prices Not Included Below are Listed in 'Your Wedding Choices'

*Full Allergen Information is Available on Request. Some menu items may contain nuts and / or gluten*



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### Canapés

£7.50 per person (four per person)

(When not part of your wedding package)

Rare roast beef on toasted brioche with parmesan and truffle oil

Crostini with spicy tomato chutney and local soft cheese

Crab, smoked salmon and crème fraiche blini

Pea, Leek and Parmesan Tart

Chilli prawn toasts

Pisa mozzarella, sun dried tomato, crispy basil

Asparagus, broad bean and mozzarella bruschetta

Mini Yorkshire pudding and beef with horseradish cream

Roquefort and peach bruschetta

Smoked salmon, dill cream cheese, on rye toast

Goat's cheese and spicy red onion tartlet

### Canapés Something Sweet

Mini macarons

Strawberry cheesecake pots

Chocolate and cranberry cheesecake shots





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### Sorbets

£2.95 per person

(When not part of your wedding package)

Champagne

Raspberry & Strawberry

Green Apple

Lemon

Passion Fruit & Mango

### Bar Snacks

£3.50 per person

Root Vegetable Crips

Mediterranean Olives

Sun Dried Tomatoes

Bread Sticks

Smokehouse Mixed Nuts

Chilli Puffs

### Cheese Board £35.00 per table (Based on table of 10)

Selection of local and continental cheeses served with grapes,  
celery biscuits and butter.

### Retro Sweet Shop £2.50 per person

Minimum of 80 people



Wedding Menu One

Please choose one starter, main & dessert

Roasted Tomato Soup, Basil Crisp (V)

Ham Hock Terrine, Apple & Cider Chutney, Toasted Crute

Smoked Mackerel Pate, Yellow Chilli Jam, Rye Bread



Roasted Chicken Breast, Duck Fat Roast Potatoes, Spinach, Buttered Greens, Gravy

Local Somerset Pork Chop, Bubble & Squeak, Curly Kale, Roasted Apple, Gravy

Baked Salmon Fillet, Spring Onion & Basil Potato Cake, Buttered Spinach, Confit Tomato Sauce



Profiteroles, Chantilly Cream, Warm Chocolate Sauce

Lemon & Mascarpone Cheesecake, Chocolate Stick, Fresh Berries

English Berry Eton Mess, Fresh Mint



Fresh Filtered Coffee and Chocolate Mints



Wedding Menu Two

Please choose one starter, main & dessert

Leek & Potato Soup, Rosemary Cream (V)

Chicken Liver Pate, Plum Chutney, Gherkins, Toasted Brioche

Smoked Haddock & Mozzarella Fishcake, Poached Duck Egg

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12 hour Braised Lamb Shank, Pomme Puree, Buttered Cabbage, Bacon Crisp, Gravy

Roast Striploin of Beef, Homemade Yorkies, Duck Fat Fondant, Baby Carrots & Turnips, Swede Puree, Red Wine Sauce

Grilled Sea Bream, Roasted Courgettes & Asparagus, New Potatoes, Lemon Butter

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Trio of Chocolate Mousse, Honeycombe Ice Cream

Warm Sticky Toffee Pudding, Butterscotch Sauce

Lemon Posset, Shortbread, Fresh Raspberries

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Fresh Filtered Coffee and Local Fudge



### Wedding Menu Three

Please choose any one starter, sorbet, main & dessert from this brochure,  
or our experienced team of Chefs can tailor devise one for you.

Cauliflower Veloute, Cheddar Cheese Crute, Truffle Oil (V)

Basil Poached Sea Bass, Sweetcorn Puree, Baby Leek, Parsnip Crisp

Potted Duck, Green Peppercorns, Toasted Soughdough

Smoked Salmon, Warm Beetroot, Horseradish Cream

Warm Spinach & Feta Cheese Tart, Rocket Salad (v)

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Braised Featherblade of Ashdale Beef, Bolongere Potato, Braised Salsify, Roasted Carrots, Celeriac & Horseradish Puree, Red Wine Sauce

Duo of Welsh Lamb, Roasted Rack & Braised Neck, Duaphinoise Potato, Curly Kale, Pea Ragu, Chargrilled Leek, Red Wine Jus

Roasted Red Mullet, Confit Wild Mushroom, Wild Mushroom Veloute, Truffle Oil, Spinach

Chefs Gala Presentation Buffet (min nos 60)

Braised Belly Pork, Bubble & Squeak, Kale, Cider & Mustard Veloute

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White Chocolate Cheesecake, Blueberry Compote

Amoretti Truffle Tort, Crème Fraiche, Strawberries

Spiced Apple and Pecan Crumble with Mascarpone Vanilla Cream

Chocolate & Orange Tart, Confit Orange Compote

English Berries, Peach Reduction, Raspberry Sorbet

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Followed by Coffee & Petit Fours



**Bonsai Menu**

**(Under 12's)**

Fan of Melon, Fruit Compote (v)

Chefs Seasonal Soup (v)



Fish Fingers, Chicken Nuggets or Sausages served with Chips, Baked Beans or Peas

Cheese & Tomato Pizza (v)



Jelly & Ice Cream

Chocolate Sundae



Vegetarian Menu

(Can be added to any menu)

Grilled Goats Cheese, Parsley Jelly, Toasted Pine Nuts, Elderberries, Balsamic

Beef Tomato & Buffalo Mozzarella Stack, Basil Pesto, Crack Black Pepper

Warm Spinach & Feta Cheese Tart, Rocket Salad



Roasted Butternut Squash, Quinoa, Toasted Seeds, Blue Vinny

Gnocchi, Spinach Sauce, Deep Fried Broccoli Florets

Roasted Vegetable Bread & Butter Pudding, Tomato Sauce

Pumpkin & Lentil Curry, Coriander Rice



All Desserts are made to be Vegetarian Friendly





## Evening Food

### Willow, Blossom & Mulberry

#### Finger Buffet:

All finger buffets come with a selection of open sandwiches a variety of fine toppings including;

- ❖ Ham and Mustard Mayo
- ❖ Beef and Horseradish
- ❖ Smoked Salmon and Cream Cheese
  - ❖ Coronation Chicken
- ❖ Goats Cheese and Red Onion

**And in addition to the open sandwiches please choose extra items from;**

- ❖ Duck and Spring Rolls
- ❖ Honey and Mustard Cocktail Sausage
  - ❖ Onion Rings and Dips (v)
  - ❖ Mini Vegetarian Samosas
- ❖ Mini Onion Bhajis with Mango Chutney (v)
  - ❖ Spiced Potato Wedges (v)
  - ❖ Dim Sum Selection (v)
- ❖ Fish Goujons with Tartar Sauce
- ❖ Satay Chicken Skewers with Minted Yoghurt Dip
  - ❖ Selection of Olives and Feta Cheese
  - ❖ Ginger and Lime Chicken Goujons
  - ❖ Mixed Vegetarian Crolines

5 items included in Willow Package

7 items included in Blossom Package (£2 supplement per person from Willow)

10 items included in Mulberry Package

(£4 supplement per person from Willow and a £2 supplement per person from Blossom)



## Evening Food

### **Blossom & Mulberry**

(£2 supplement per person from Willow)

#### Farmhouse Platter:

Honey Roasted Ham, Course Country Pate, Coppa Ham, Bresloa, Somerset Cheese Selection,  
Fresh Speciality Breads, Chefs Salad Selection, Pickles, Olives and Relishes

#### Pork Joints:

Slow Roasted Pork Leg, Apple Chutney, Floured Baps and Rolls

#### British Bites:

Bacon or Sausage Baps, Chips and Sauces

#### Fish and Chip Shop

Mini Fish & Chip Cones served on foot by our waiting staff

#### Pulled Pork Pittas

Slow cooked Pulled Pork in Pitta Bread with Wedges served  
on Foot by our Waiting Staff

#### Mediterranean Pittas

Roasted Vegetables with Halloumi in Pitta Bread with Wedges served  
on Foot by our Waiting Staff



## Evening Food

### Mulberry

(£4 supplement per person from Willow)

(£2 supplement per person from Blossom)

### Hog Roast:

Whole Local Roasted Pig, Homemade Stuffing, Apple Chutney, Caramelised Onions, Floured Baps and Rolls,  
Chefs Selection of Salads and Chunky Potato Wedges (min nos 80)

### West Country BBQ:

- ❖ Homemade Burgers
- ❖ Locally made Sausages
- ❖ Selection of Five Seasonal salads
- ❖ Chicken & Pimento Kebab with Sweet Chilli Dipping Sauce
  - ❖ Chunky Potatoes Wedges
    - ❖ Corn on the Cob
    - ❖ Relishes and Pickles
    - ❖ Jacket Potato
- ❖ Floured Baps and Rolls

**Additional Evening Guests per person added to each Wedding Choice;**

£14.95 for **Willow**

£16.95 for **Blossom**

£18.95 for **Mulberry**

