

GRITTLETON HOUSE

Your Wedding Menu Experience 2026

A Celebration of Love Through Food

A WORD FROM THE KITCHEN

Food is a deeply personal and cherished part of your wedding day. The wedding breakfast is a special moment where friends and family come together, sharing delicious food and drink while swapping stories, creating memories, and filling the room with love and laughter.

We offer a choice of menus, each crafted with care to cater to a range of tastes and preferences, providing both variety and pricing flexibility. To ensure your menu is as unique as your celebration, you can even mix and match across the menu levels, with supplements applied where noted.

Our menu includes three exquisite courses, complemented by a coffee bar to round off your meal. There are no hidden costs or surprises - our pricing includes everything from white linen tablecloths and napkins to crockery, cutlery and glassware.

Why not add a selection of canapés to be served to your guests during your drink's reception? A delightful way to elevate the experience and keep everyone mingling and happy!

All that's left for you to do is choose your favourites and let us take care of the rest!

Gregory Thelineau

Head Chef

P R I C I N G 2026

All prices are inclusive of VAT

Our wedding breakfast menus are thoughtfully prepared in-house, using fresh, high-quality ingredients that are locally sourced wherever possible.

CANAPÉS from £18.00

WEDDING BREAKFAST from £72.00
(three-courses)

CHILDREN'S MENU
Small plates 2-7 years £26.50
Large plates 8-15 years £34.00

EVENING MENU from £17.00

Please note our pricing is based on a minimum of:
50 adult guests Sunday-Thursday
80 adult guests Friday & Saturday.

Smaller groups can be accommodated - a supplement may apply.

All prices are based on a three-course dining experience and include all the extras such as our standard range of linen, tableware and glassware. Many of our dishes can be adapted to accommodate dietary requirements, these are indicated by the asterisk (*). Please see our Allergies & Intolerances section at the end of this menu.

CANAPÉS

Vegetable spring rolls with plum sauce (df v vg)

Sun-dried tomato & basil *arancini** (*gf df v vg)

Smoked carrot ribbons, with a chive plant-based cream cheese, on a vegan blini (df v vg)

Roasted candy beetroot, butternut squash and carrot pomme Parisienne (gf df vg v)

Mini vegetable samosa & plum sauce (df v vg)

Goat curd & pickled beetroot *bruschetta** (*gf)

Fresh guacamole, heritage tomato tartare, on a tortilla crisp (gf v vg df)

Carrot mint and spring onion bhajis, vegan sour cream and fresh coriander (gf df v vg)

Thai curry king prawn *toast*, topped with roasted sesame seed (gf* df)

Smoked salmon mousse, on a *blinis** with lemon & dill (*gf)

*Panko** prawns with miso & garlic mayonnaise (*gf df)

Chicken liver parfait with a pear & cider chutney on *rye bread** (*gf)

Smoked chicken & avocado terrine, on an oat biscuit (gf df)

Spiced pork belly *fritters** with mango & curry leaf chutney (*gf df)

Confit duck spring rolls with hoisin sauce (df)

Mini *Yorkshire pudding**, sirloin of beef & Dijon mustard mayonnaise (*gf)

6 Per Person £18 / 8 Per Person £22

When selecting your canapés please choose a range of options to accommodate your full guests' allergen requirements. All dietary and allergen information must be submitted in advance to ensure appropriate arrangements can be made.

v vegetarian | vg vegan | df dairy free | gf gluten free |
Full allergen information available on request

STARTERS

Sautéed Herb Gnocchi - Served with seared chestnut mushrooms, spiced butternut squash velouté, crisp cavolo nero, and a fragrant sage oil (gf df v vg)

Roasted Cauliflower Bites – With smooth houmous and paprika, fried capers, crudites and crispy onion (gf df v vg)

Caprese Salad -A selection of fresh ripe tomatoes, creamy buffalo mozzarella, toasted pine nuts, and fragrant basil, drizzled with extra virgin olive oil and a balsamic glaze (gf v)

Artisan Meatball - Infused minced beef with a unique selection of herbs and served with a traditional tomato and basil sauce, dressed with baby leaves (gf df)

Smoked Chicken & Parma Ham Terrine - Served with piccalilli, toasted *focaccia**, and seasonal leaves (*gf df) + **£2.00**

Caesar Salad - Smoked chicken, crispy pancetta, and a delicate parmesan crisp, on a bed of crispy lettuce and a Caesar dressing, served with toasted *croutons** (*gf) + **£3.00**

Seared Lemon & Thyme Halloumi* - Paired with a vibrant superfood salad of avocado, sweet potato, beetroot, and broad beans, finished with a refreshing pomegranate dressing (gf v). *Replace with tofu (gf v df vg) + **£3.00**

Fresh Salmon & Tiger Prawn Fishcake* – With a chive and garlic butter, mixed leaves and radish salad, sauce Vierge (*gf) + **£3.00**

Game Terrine - A rich medley of slow cooked game, wrapped in Parma ham, served with a beetroot salad, chimichurri dressing and toasted *rye bread** (*gf) + **£5.00**

Lamb Croquettes* - Served on a lentil dahl with a refreshing raita style dressing, drizzled with mint oil, and accompanied by a tangy marinated red onion salad (*gf df) + **£5.00**

Dietary/Allergens:

Please select one starter, if any of your guests have specific dietary requirements or allergies that are not covered within your chosen starter, they will be served our **Sautéed Herb Gnocchi** or **Roasted cauliflower, seasoned with smoked paprika, houmous, crudites and crispy onions** as a suitable alternative, (please select one). If required, this may also be offered to your guests who do not have a dietary requirement as a second option. All dietary and allergen information must be provided in advance so appropriate arrangements can be made

(V) Vegetarian | (VG) Vegan | (DF) Dairy Free | (GF) Gluten Free
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MAINS

Courgette, Squash & Lemon Verbena Risotto – A delicate blend of flavours, paired with slow-roasted baby vegetables dressed with a lemon olive oil (gf df v vg)

Sweet Potato & Bean Ragu – A hearty ragu topped with caramelised tofu, sautéed garlic chard, a fresh herb salsa, and crispy croutons for added texture and depth (gf df v vg)

Rosemary Roast Chicken – Tender roast chicken supreme infused with rosemary, served with sautéed leeks, caramelised grilled shallots and a rich port jus (gf df)

Pork Tenderloin Medallion– Succulent, sauteed pork tenderloin, served on a bed of carrot and cumin puree, roasted vegetable glazed and topped with a creamy mushroom sauce (gf)

Butternut Squash and Wild Mushroom Pithivier* - A blend of butternut squash and wild mushrooms, served with a delicate tarragon crème and a fresh courgette ribbon salad (df v vg) + **£5.00**

Red Onion Tarte Tatin – Made with vegan puff pastry, served with roasted heritage beetroot, wild rocket, and a drizzle of balsamic glaze (df v vg) + **£7.00**

Bourguignon-Style Blade of Beef - Slow cooked with chestnut mushrooms and silverskin onions and lardons, finished with cavolo Nero and a luxurious port jus (gf df) + **£7.00**

Roasted Gressingham Duck - Roasted duck breast, carrot and orange puree served with tender heritage carrots and beetroot, cavolo Nero and a honey, soy and ginger sauce (gf df) + **£10.00**

Braised Beef Cheek – Slow cooked with wild mushrooms, crispy fried leeks, caramelised shallots, and smoked bacon, finished with a rich Madeira sauce (gf df) + **£10.00**

Salmon & Spinach Wellington – Salmon fillet wrapped in spinach and golden pastry, served with a refreshing lemon thyme white wine sauce, Jerusalem artichoke velouté + **£10.00**

Ballotine of lamb shoulder – with roasted parsnips puree, lamb jus and split mint dressing (gf df) + **£10.00**

All dishes (excluding risotto) are served with seasonal vegetables and a choice of potato option, please select one: crushed new potatoes (gf, df, v, vg), roast potatoes (gf, df, v, vg), or pommes Anna (gf, v).

*Dauphinoise potatoes (gf, v) may be selected at a supplement of **£2 per guest**.
When choosing pommes Anna or dauphinoise potatoes, guests with allergens will be served crushed new potatoes.*

Dietary/Allergens:

Please select one main, if any of your guests have specific dietary requirements or allergies that are not covered within your chosen main, they will be served our **Courgette, Squash & Lemon Verbena Risotto** or **Sweet Potato and Bean Ragu** as a suitable alternative, (please select one). If required, this may also be offered to your guests who do not have a dietary requirement as a second option. All dietary and allergen information must be provided in advance so appropriate arrangements can be made.

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DESSERTS

Sticky Toffee Pudding – A rich and indulgent dessert served with warm toffee sauce and a dollop of velvety clotted cream (v)

Rocky Road Chocolate & Baileys Cheesecake – Topped with mini marshmallows and served with a red berry coulis (v)

Oat-Based Vegan Vanilla Cheesecake – A creamy plant-based dessert paired with a salted caramel sauce (suitable for all your allergen needs: gf df v vg)

Lemon Posset – A silky, refreshing dessert served with a shortbread biscuit dipped in dried strawberry dust for a contrast of textures and flavours (gf v)

Chilled Dark Chocolate Delice – A rich and velvety dessert served with a tangy mixed red berry jam (gf) + **£3.00**

Orchard Apple Tarte Tatin – A caramelised apple tart served with smooth apple crèmeux and delicate dehydrated apple crisps (df v vg) + **£3.00**

Lemon Meringue Tart* – Zesty lemon curd topped with fluffy meringue, served with mango sorbet and a red berry coulis (*gf v) + **£3.00**

Madagascan Vanilla Crème Brûlée – Smooth and slow-baked, finished with a caramel sugar crust and served with shortbread (gf v) + **£4.50**

Chocolate Amadeus fondant – with a rich warm chocolate sauce and dried raspberry crumbs, served with a raspberry sorbet (v) + **£4.50**

English Cheese Board – Featuring a selection of classic cheeses: Cheddar, Brie, and Blue Cheese, accompanied by a choice of *biscuits**, chefs' chutney, fresh grapes, and crisp celery (v *gf) + **£5.00**

Dietary/Allergens:

Please select one dessert, if any of your guests have specific dietary requirements or allergies that are not covered within your chosen dessert, they will be served our **Oat-Based Vegan Vanilla Cheesecake**. If required, this may also be offered to your guests who do not have a dietary requirement as a second option. All dietary and allergen information must be provided in advance so appropriate arrangements can be made.

COFFEE BAR

Tea, coffee and chocolate mints

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CHILDREN'S MENU

(for children aged 2-15 years)

STARTERS

Veggie mezze with peppers, cucumber & carrot sticks, baby tomatoes & houmous (gf df v vg)

Cheesy or plain garlic bread* (*gf v)

MAINS

Sausages or breaded chicken with wedges & baked beans (served in a ramakin)
(vg dietary alternatives available on request)

Penne pasta* in a tomato sauce (*gf df v vg)

Naked pasta* with cheese* (served separately – vegan cheese available) (*gf *df v *vg)

DESSERTS

Chocolate Brownie, ice cream & chocolate sauce (v gf)

House Selection of Marshfield ice cream* (gf *df v *vg)

Please choose one option, per course, to suit all children's needs.

For children aged 2-15 we also offer a small portion of the wedding breakfast. This is charged at 60% of the wedding breakfast price.

PRICING

Children's menu small plates (age 2-7) £26.50

Children's menu large plate (age 8-15) £34.00

Wedding Breakfast Menu (age 2-15) small portion - 60% of wedding breakfast price

Wedding Breakfast Menu (16+) charged at wedding breakfast price

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EVENING MENU

(all adult guests must be catered for)

Pizza

A selection of delicious and freshly cooked pizzas, with the best Italian dough. Flavours include margarita (v), pepperoni, BBQ Chicken or goats' cheese with onion chutney (v).

Please advise of any dietary requirements (vg df & gf) available on request

£17 PER PERSON - Add chunky chips £4 per person

Cornish Pasties plus Chunky Chips

Served with our crunchy house slaw (gf v) and a side of chunky chips (gf v vg df)

Please advise of any dietary requirements (vg df & gf) available on request

Traditional Cornish

Lamb & Mint

Cheese & Onion (v)

Vegetable Pasty (v vg df)

£19 PER PERSON

Pulled Pork or Pulled Chicken or Falafel* Bap & Chips - Overnight slow cooked BBQ pork shoulder OR chicken, served with house slaw, a salad garnish and pickles in, choice of sauce in a floury bap* (gf available on request), with a side order of chunky chips (*vg *v)

£19 PER PERSON

Bowl Food

A selection of comforting, flavourful dishes served in individual bamboo bowls. Choose two – your choices must suit your guests' dietary/allergen needs.

Beef Chilli Con Carne with rice, sour cream* & tortilla chips (gf & df*)

Mixed Bean Chilli with rice, plant based sour cream & tortilla chips (gf df v vg)

Chicken Korma with rice & mini poppadom's (gf)

Vegan Curry with rice & mini poppadom's (gf df v vg)

Mac N Cheese (v)

£19 PER PERSON

Grazing Boards and Platters - A beautifully curated selection of artisan meats and cheeses, vibrant seasonal vegetables, fresh fruits, olives, and an assortment of fresh breads* and crackers* (*gf)

£21 PER PERSON

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ALLERGIES & INTOLERANCES

If you or your guests have any allergies, intolerances or dietary requirements, please notify us in advance so we can advise appropriately and make suitable arrangements.

Where dishes are marked GF / DF / V / VG, they are prepared to meet those requirements.

Whilst our kitchen does not use peanuts or most tree nuts, we do use pine nuts (which are technically seeds but may still cause allergic reactions).

Our menu items may contain one or more of the 14 declarable allergens, including (but not limited to) gluten, dairy, egg, fish, shellfish/crustaceans, celery, mustard, sesame, sulphites, soy, lupin and nuts.

As these ingredients are handled within the same kitchen, we cannot guarantee the absence of trace allergens.

Halal, kosher and other specialist dietary requirements can be accommodated upon request and may be subject to an additional charge.