

EDB CATERING

Food & hospitality, effortlessly exceptional



THE HOUSE
BY HILLY GANT



THE GEORGIAN MANSION





REVIEWS



Sam (Headchef) couldn't have been more helpful in the planning stages and really helped pull together an amazing menu to satisfy many different requirements.

Our guests had a great time, and couldn't stop commenting on the incredible food and atmosphere they helped create".



"AMAZING wedding meal! The food was absolutely exceptional and the staff and service incredibly friendly. We couldn't have been any happier with the experience and would thoroughly recommend this restaurant and catering team as a great choice for any special occasion absolutely blown away every time".



"We can not say thank you enough.

Everyone who helped run and serve us on the day of our wedding was just wonderful, and we are so grateful to them- thank you!!

Harry was just wonderful every step of the very easy process. He helped us to select a menu for our guests and made everything stress free assisting us with tasks he didnt need to, He couldn't have been more accommodating.

The food was, without doubt: sublime. All our guests said that it was the best food they'd had at any wedding they had been to!!

We cannot recommend you enough, thank you for making our day so special".

MEET THE TEAM



**ROBERT ELY,
CO-OWNER**

With extensive experience in business, catering, and hospitality, Robert is dedicated to delivering exceptional dining experiences for every wedding. Their background in managing high-profile catering operations ensures that each event is executed with precision, flair, and personalised service. Passionate about creating memorable moments, they combine their expertise in both the culinary arts and hospitality to offer couples a seamless and extraordinary celebration.



**ANTOINE DIXON-BELLOT,
CO-OWNER**

With a wealth of experience in both business management and luxury property, Antoine brings a refined and strategic approach to every aspect of wedding catering. Having worked with high-end clients and prestigious properties, he understands the importance of exceptional service, attention to detail, and creating memorable experiences. His expertise ensures that each event is not only flawlessly executed but also delivered with the elegance and sophistication that bespoke weddings demand.



**SAM MCGEE,
EXECUTIVE CHEF**

As Executive Chef, Sam oversees all aspects of our culinary offerings, from the restaurant, which operates at a prestigious 2 AA Rosette standard, to our private dining experiences and bespoke wedding catering. A classically trained chef with a career dedicated solely to the culinary arts, Sam brings both expertise and passion to every dish. With extensive experience catering for large events, including banquets of up to 400 guests, they are committed to delivering exceptional quality, impeccable presentation, and memorable flavours, ensuring every wedding is a culinary celebration.



**LOUISE SHIPTON,
OPERATIONS MANAGER**

As Operations Manager, Louise brings a wealth of experience in processes, systems, catering, and hospitality to ensure every wedding event runs smoothly from start to finish. With a keen eye for detail and a strong focus on efficiency, they oversee the seamless coordination of logistics, staff, and service delivery. Their expertise in streamlining operations guarantees that every aspect of the catering experience is well-organised, timely, and of the highest standard, allowing couples to enjoy an stress-free and unforgettable celebration.



**JORDANE PARKIN, ESTATE
MANAGER & HOSPITALITY
COORDINATOR**

As Estate Manager & Hospitality Coordinator, Jordane combines expertise in wedding coordination, management, catering, and hospitality to create seamless and unforgettable events. With a keen eye for detail and a wealth of experience in overseeing both the logistics and guest experience, Jordane ensures that every wedding runs smoothly from start to finish. Their deep understanding of the unique needs of each event, paired with exceptional organisational skills, guarantees that couples and their guests enjoy a flawless celebration in a beautiful, well-managed setting.



**HARRY ASPRIS,
RESTAURANT MANAGER**

As Restaurant Manager of The House by Hilly Gant, a two AA Rosette-standard establishment, Harry brings a fresh and dynamic energy to our team. A talented young professional who excelled at catering college, he quickly rose through the ranks, applying his exceptional skills and passion for hospitality to elevate our restaurant and catering services. His expertise in fine dining, combined with his dedication to delivering outstanding service, adds a strong layer of experience and excellence to our catering arm, ensuring that every wedding event is executed to the highest standard.

We recognise how essential exceptional food and flawless service is on your wedding day. With extensive experience in wedding catering, we've crafted delicious menus perfect for grand wedding feasts, guaranteed to leave a lasting impression on your guests. Additionally, our team of expert chefs and catering professionals is dedicated to delivering top-quality service, ensuring everything runs smoothly and to the highest standard—every time.

OUR FOOD

We are committed to serving dishes prepared by our chefs using fresh ingredients, sourced whenever possible from local producers and suppliers. Situated in a beautiful part of the world, we take pride in supporting local businesses that provide the high-quality ingredients that help us consistently exceed our guests' expectations. Our dedication to excellence is reflected in the fact that our restaurant has been awarded two AA rosettes, a testament to the exceptional standards we maintain in our catering.

OUR MENUS

The wedding breakfast typically includes a set menu featuring a starter, main course, and dessert, selected from the enclosed options. Tea and coffee, accompanied by chocolates, are also included in the menu price. Additionally, you'll need to select your preferred welcome drinks, canapés, meal and toast wines, as well as your choice for the evening buffet. To personalise your menu, you can add extra courses or upgrade your food and drink selections, with the items marked incurring a supplementary charge.

ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS

Most of our dishes can be adapted to be gluten-free, and we are happy to accommodate specific dietary needs with pre-ordered meals. We offer a variety of delicious vegetarian (V) and vegan (Ve) options, and if any of your guests prefer these, you are welcome to substitute your chosen starter and main course—simply provide us with the numbers. We take allergens and food intolerances very seriously, understanding their potential impact. While we strive to prevent cross-contamination, we cannot fully guarantee it during food preparation. If you have any concerns or questions about our dishes, please consult with us, we will gladly assist you.

WHAT TO DO

As you explore the delicious food and drink options, make note of what catches your eye so you're prepared for your planning meeting with us, which will take place four to six months before your wedding day. Please remember that any drinks, dishes, or courses appropriately highlighted come with an additional charge, as detailed on the separate price list.



ON THE DAY

Pre-Wedding hampers for the Bride & Bridesmaids and the groom and groomsman

To ensure your wedding party are well-fed and refreshed while getting ready for the big day, we've crafted two delightful menu options. Whether you're in the mood for a light breakfast to start the morning or a satisfying lunch to keep you going, these selections are designed to be both delicious and easy to enjoy.

OPTION 1: BREAKFAST SELECTION

Baked pastries

A selection of golden, flaky pastries, perfect for a morning treat.

Fresh fruit platter

A vibrant assortment of seasonal fruits, freshly prepared.

Yoghurt with granola

Creamy yoghurt topped with crunchy granola for a wholesome snack.

Granola bars

Handy, nutritious bars packed with oats, nuts, and dried fruits.

Fruit juices

Refreshing, chilled juices made from a variety of fruits.

OPTION 2: LUNCH SELECTION

Sandwich platter (variety of fillings)

An assortment of sandwiches with a range of delicious fillings to suit all tastes.

Savoury pastries

A selection of warm, flaky pastries filled with flavorful savory ingredients.

Sweet treats

A tempting variety of indulgent desserts and baked goods.

Fruit juices

Fresh, chilled juices made from a mix of flavorful fruits.

All priced per head and delivered to your chosen destination.



CANAPÉS

Start your celebration with our delightful canapés, offering a variety of flavors from light and creamy to bold and savory, perfect for pleasing every palate.

Bloody Mary Prawn Mousse, Croute

A smooth prawn mousse with a hint of Bloody Mary flavors, served on a crisp croute. GF

Olive Tapenade & Feta, Croute

A rich olive tapenade topped with creamy feta, served on a crunchy croute. V GF

Smoked Salmon Blini, Crème Fraîche & Chive

Delicate smoked salmon on a soft blini, topped with tangy crème fraîche and fresh chives.

Panko King Prawn Tail, Sweet Chilli Dipping Sauce

Crispy panko-breaded king prawn tails served with a sweet and spicy chilli sauce.

Pesto, Bocconcini & Confit Tomato, Croute

Fresh bocconcini and slow-cooked tomatoes with a touch of pesto, served on a crunchy croute. V GF

Chicken Liver Parfait & Red Onion Jam, Croute

Rich chicken liver parfait topped with sweet red onion jam, served on a crispy croute. GF

Brie & Cranberry, Croute

Creamy brie paired with sweet cranberry sauce, served on a crisp croute. V GF

Mushroom Arancini

Crispy, golden-fried risotto balls filled with flavorful mushrooms. V GF DF

Goat's Cheese & Red Onion Jam Vol-au-Vent

Creamy goat's cheese with sweet red onion jam in a flaky vol-au-vent pastry.

Roast Beef & Horseradish Yorkshire Pudding

Tender roast beef with a kick of horseradish, served in a mini Yorkshire pudding.

Moroccan Style Cauliflower Bites

Spiced cauliflower bites with a Moroccan twist, perfect for a gluten-free option. V GF DF

Smoked Mackerel Pâté, Pickled Cucumber & Crispy Garlic, Croute

Smooth smoked mackerel pâté with tangy pickled cucumber and crispy garlic on a croute. GF

Scotch Egg

A gourmet scotch egg, Blixes Farm sausage meat with herbs and a crisp bread crumb coating. GF

Classic Chicken Caesar, Croute

A bite-sized twist on the classic Caesar salad with chicken, served on a crunchy croute.

Sweet Potato Falafel, Sweet Mango Relish

Flavorful sweet potato falafel paired with a refreshing mango relish. DF

CUSTOM CANAPÉS

We offer a unique 'create your own' canapé menu, allowing couples to create a truly personalized experience. Whether it's your first meal together, a favourite takeaway, or a dish that holds special meaning, we can transform these cherished memories into custom canapés. This way, your love story is celebrated through food, making your wedding menu as unique as your event!

WELCOME DRINKS



Welcome drinks are served to you and your guests whilst the photographs are being taken in the period of time after the ceremony and before the wedding breakfast.

Choose up to three choices from the selection below or talk to your Personal Wedding Manager about creating your own.

Bottled Beers

Peroni, Corona, Asahi, Doom Bar, Rekorderlig or Thatcher's Gold.

House Prosecco

Why not jazz up your Fizz by adding either Raspberry or Peach Liqueur

Dadnor English Pink Sparkling Wine

Made from grapes grown in our own Vineyards in Herefordshire

Tom Collins

Gin, fresh Lemon Juice & Gomme topped with Soda

Pimms & Lemonade

A classic Pimms Number 1 topped with Lemonade & fresh English garden fruits

Country House Garden

The Country House Weddings Collection staple, Gin, Elderflower, fresh Lime & Cucumber topped with Apple Juice

The Paloma

Tequila, Gomme, Grapefruit Juice & topped with Soda

Strawberry Daiquiri

A cocktail of White Rum, Strawberries with a kick of Lime Juice over ice

Raspberry Daiquiri

A cocktail of White Rum, Raspberries with a hint of Lemon Juice over ice

Classic Mojito

A refreshing Rum-based cocktail with Lime, Sugar & Soda, garnished with fresh Mint

Flavoured Mojitos

Twists on the classic - choose from Raspberry, Watermelon, Passionfruit

The House Specials

Talk to your Personal Wedding Manager about the seasonal house specials that may be available for your wedding.

NON ALCOHOLIC

Sparkling Peach Tea

Peach Black Tea, Sugar Syrup, Fresh Lemon Juice & Tonic

Pink Lemonade

Cranberry, Berry Syrup, Lemonade & fresh Berries

The English Garden Mocktail

Elderflower Syrup, Apple Juice topped with Soda, Cucumber & Mint

Classical Raspberry Nojito

Apple, Raspberry or Lime topped with Soda & Mint

Zero Alcohol Beers

Peroni, Corona, Heineken



WEDDING BREAKFAST





STARTERS



You can choose up to two starter choices, including one vegetarian / vegan-friendly option.



Braised Beef Short Rib & Truffle Arancini, Tomato Ragu, Aged Parmesan

Tender, slow-cooked beef short rib paired with crispy truffle arancini, served with a rich tomato ragu and aged Parmesan.  




Smoked Mackerel Pâté, Pickled Cucumber & Crispy Garlic, Focaccia

Creamy smoked mackerel pâté accompanied by tangy pickled cucumber and crispy garlic, served on fresh focaccia.


Cured Sea Trout Pastrami, Miso & Seaweed Butter, Seeded Loaf

Flavorful cured sea trout with a unique twist of miso and seaweed butter, served on a seeded loaf.  


Heirloom Tomato, Bocconcini Mozzarella & Pesto Bruschetta, Balsamic Glaze

Juicy heirloom tomatoes and bocconcini mozzarella on crispy bruschetta, topped with pesto and a balsamic glaze.   

Wild Mushrooms in Truffle, Garlic & Cream, Toasted Sourdough

A rich mix of wild mushrooms sautéed in truffle, garlic, and cream, served on toasted sourdough. 

Welsh Rarebit and Leek Tart, Pickled Walnut

A savory tart filled with Welsh rarebit and leeks, finished with pickled walnuts for a tangy crunch. 

Chicken Liver Parfait, Red Onion Jam, Toasted Brioche

Smooth chicken liver parfait complemented by sweet red onion jam, served with toasted brioche.


Classic Prawn & Crayfish Cocktail

A traditional seafood cocktail with prawns and crayfish, served in a tangy cocktail sauce.




Classic French Onion Soup, Gruyère Croute

A rich, caramelized onion soup topped with a gruyère cheese croute.



Truffle & White Onion Soup, Toasted Sourdough

A creamy white onion soup infused with truffle, served with toasted sourdough. 



Roasted Tomato & Red Pepper Soup, Garlic and Thyme Croute

A robust roasted tomato and red pepper soup, accompanied by a garlic and thyme croute.   

Buffalo Cauliflower Wings, Garlic Mayonnaise & Sriracha

Spicy buffalo cauliflower wings served with garlic mayonnaise and a hint of sriracha.  

Ham Hock Terrine, Rye Bread, Piccalilli

A hearty ham hock terrine served with rye bread and a tangy piccalilli.  

Chicken Caesar Salad, Anchovies, Aged Parmesan:

A classic Caesar salad with grilled chicken, anchovies, and aged Parmesan.



SHARING STARTERS



Our sharing starters are perfect for creating a relaxed and social dining experience at your wedding. Designed to encourage guests to mingle and prompt conversation.

GREEK MEZE*

Tzatziki

Creamy yoghurt and cucumber dip, flavoured with garlic, lemon, and fresh dill.

Spanakopita

Flaky filo pastry filled with spinach, feta, and herbs.

Hummus

Smooth, velvety chickpea dip, drizzled with olive oil and a sprinkle of paprika.

Souvlaki Skewers

Tender marinated chicken or lamb skewers, grilled to perfection.

Kalamata Olives

Rich and briny olives known for their deep purple color and robust flavor.

Freshly baked pita bread

Warm, soft pita bread, perfect for dipping or pairing with your favorite spreads.

**Additional supplement charge applies*

CHARCUTERIE*

Cured Meats

A selection of fine charcuterie, including Prosciutto di Parma, Spanish chorizo, salami, and bresaola.

Bocconcini Mozzarella

Small, tender mozzarella balls known for their delicate texture and mild, creamy flavor.

Marinated Olives

A mix of Kalamata and green olives, marinated with rosemary, garlic, and lemon zest.

Pickles & Antipasti

Sweet and tangy pickled gherkins, roasted red peppers, and marinated artichokes.

Crusty Bread & Crackers

Freshly baked baguette slices, rosemary focaccia, and crisp artisan crackers for dipping and pairing.

Nuts & Honey

Crunchy almonds, walnuts, and a drizzle of honey to complement the richness of the meats and cheeses.

BAKED CHEESE

Baked Camembert

A soft, creamy cheese baked until warm and gooey, perfect for dipping with crusty bread.

Baked Vegan Feta


Served with a medley of black and green olives, drizzled with olive oil, and garnished with fresh herbs. Perfectly paired with warm, toasted bread.







MAIN COURSES




Some dishes may be subject to change due to seasonality or supplier availability.

Pan roasted Chicken supreme,
fondant potato, fine beans,
café au lait sauce 

Braised pork cheek,
buttered mash, tenderstem broccoli,
madeira jus, puffed crackling 


Harissa & feta spanakopita
with butternut squash
& spinach, tomato & rocket salad,
spiced yoghurt  


Pan fried fillet of salmon,
crushed new potatoes, fine beans,
confit tomato & chive oil  


Truffle & Wild Mushroom risotto
Creamy risotto infused with earthy
truffles and sautéed wild mushrooms
for a rich, luxurious flavor.   


Steak & ale pie,
buttered mash potato,
greens & rich gravy

Chicken, ham hock & leek pie,
buttered mash potato,
greens & rich gravy

Cauliflower, spinach & lentil pie,
Olive oil mash potato,
greens & rich gravy 

***Fillet of grass fed beef,**
pave potato, crème fraîche,
fine beans, jus 

***Pan roasted fillet of Hake,**
crab bisque & samphire 

Chicken Supreme,
Broad Bean & Garlic Pesto,
Parmentier Potatoes, Carrot,
Shimeji Mushroom, Jus 

**Our not yet famous
1/2lb sausage,**
buttered mash potato,
rich onion gravy,
crispy shallots





TRADITIONAL ROAST

For couples seeking a comforting yet elegant dining option, our classic roast dinner is the perfect choice. Served as a hearty and traditional spread, this meal brings together the finest cuts of tender, slow-roasted meats—such as succulent roast beef, golden-crisp chicken, and melt-in-the-mouth lamb—accompanied by all the trimmings.

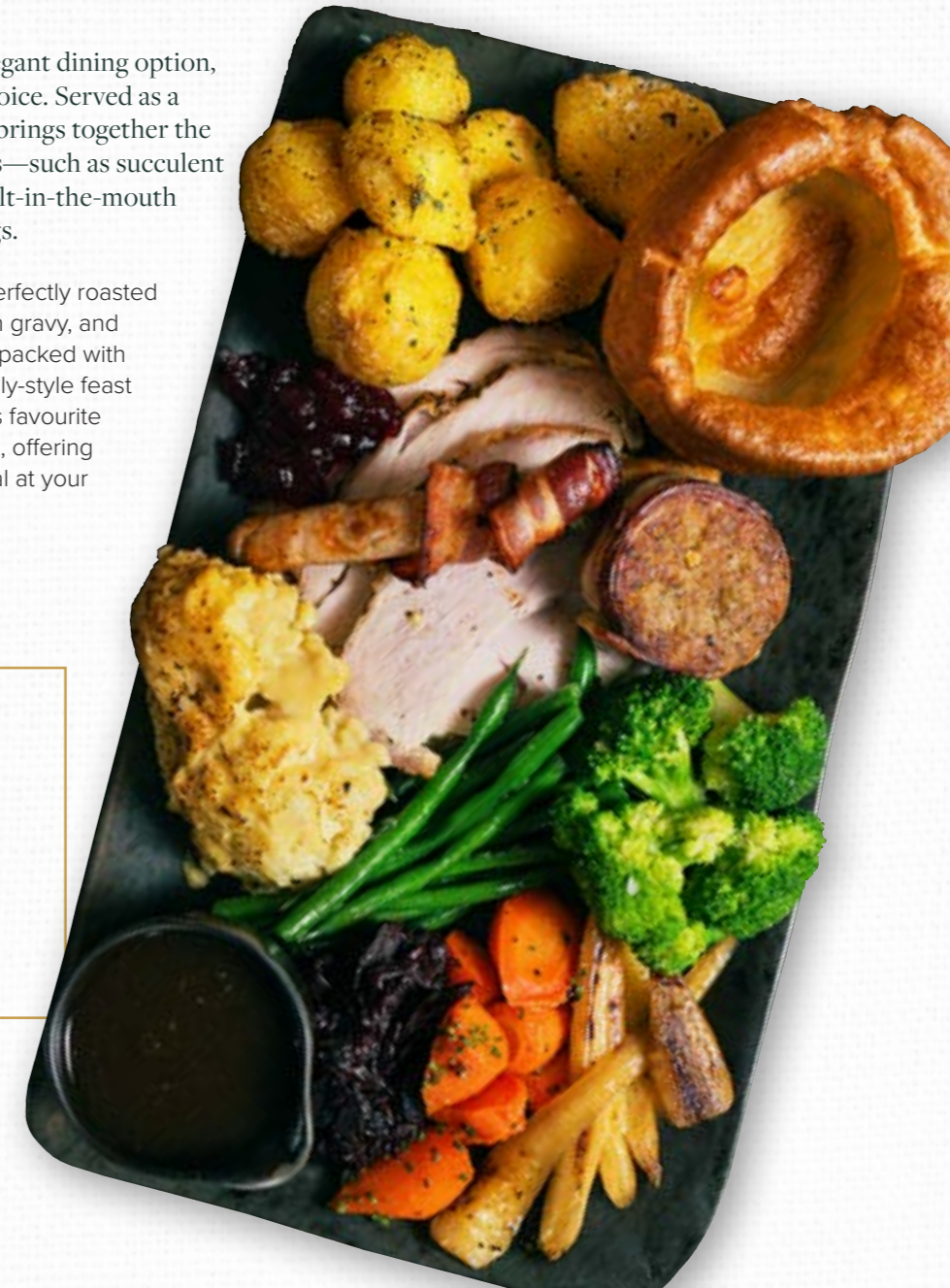
Our roast dinners are complemented by perfectly roasted potatoes, buttery seasonal vegetables, rich gravy, and homemade stuffing, ensuring every bite is packed with flavour. Whether served plated or as a family-style feast for guests to help themselves, this timeless favourite promises to satisfy and delight your guests, offering the warmth and joy of a home-cooked meal at your wedding celebration.

(Served plated or family style feast)

Choose from:  

Topside of beef	Pork loin
Sirloin of beef*	Pork belly*
Rib of beef*	Gammon
Chicken Supreme	Nut Roast
Leg of lamb*	Add Cauliflower cheese

**Additional supplement charge applies*



WEDDING BBQ*



Celebrate your special day with the delicious, laid-back flavours of a BBQ feast, offering your guests a memorable and relaxed dining experience. Our BBQ menu combines tender, flame-grilled meats, vibrant sides, and indulgent accompaniments for the perfect celebration.

MAINS

Grilled Steak *

Prime cuts of tender rib-eye and sirloin steaks, chargrilled to perfection.

BBQ Ribs

Sticky, slow-cooked ribs glazed in a smoky, sweet barbecue sauce.

Crispy Chicken Thighs

Marinated and grilled to achieve a juicy, flavourful finish with a crisp skin.

Grilled Sausages

A selection of gourmet sausages, including classic Cumberland, spicy chorizo, and herbed lamb.

Prime beef burgers

Perfectly cooked prime beef burgers, served with cheese in a brioche bun

Veggie Skewers

Marinated vegetables, including peppers, courgettes, and mushrooms, grilled to smoky perfection.

Halloumi & Vegetable Kebabs

Grilled halloumi paired with a colourful mix of seasonal veggies.

King Prawn Skewers*

Juicy, spiced prawns grilled to perfection on skewers.

Salmon*

Tender, marinated salmon grilled for a smoky, flavorful bite..

SIDES

Classic Coleslaw

Creamy, tangy coleslaw with a blend of crisp cabbage and carrots.

Grilled Corn on the Cob

Sweet, smoky corn cobs charred on the grill, brushed with herb butter.

Potato Salad

Creamy potato salad with mustard, dill, and a touch of lemon.

Mixed Green Salad

A refreshing mix of seasonal greens, cherry tomatoes, cucumber, and a light vinaigrette.

BBQ Baked Beans

Rich and smoky baked beans, slow-cooked with molasses and a hint of spice.

Mac & Cheese

Creamy, cheesy pasta baked with a golden, crispy topping.

Triple Cooked Chips

Crispy, golden fries with a fluffy center, cooked three times for perfection.

Potato Wedges

Chunky, roasted potato wedges with a crispy exterior and tender center, seasoned to perfection.

Sweet Potato Fries

Crispy on the outside, soft on the inside, with a naturally sweet, savory flavor.

This BBQ spread will not only satisfy but create a relaxed, sociable atmosphere where your guests can enjoy a vibrant feast.

Pick 5 meats and 4 sides to create your perfect menu - accompaniments come as standard

**Additional supplement charge applies*

CHILDRENS MENU (U12)



Our children's menu features kid-friendly favorites like chicken goujons with fries, tomato and cheese pasta bake, and sweet treats such as chocolate brownie and ice cream.

STARTERS

Vegetables crudites & dips

A colorful selection of fresh, crisp vegetables served with a variety of flavorful dips.

Garlic Ciabetta

Warm ciabatta bread infused with rich garlic butter.

Classic Tomato soup

A hearty and comforting soup made from ripe tomatoes, blended to a smooth consistency.

Prawn cocktail

Juicy prawns served on a bed of crisp lettuce, topped with a tangy Marie Rose sauce.

MAINS

Tomato & cheese pasta bake

Al dente pasta baked in a rich tomato sauce with melted cheese on top.

Sausage & Mash, oniongravy

Classic pork sausages served with creamy mashed potatoes and a generous helping of savory onion gravy.

Chicken Goujons, Fries peas

Breaded chicken strips, golden fries, and a side of garden peas.

Margaritta Pizza

A traditional pizza with a thin crust, topped with tomato sauce, mozzarella cheese, and fresh basil.

DESSERTS

Chocolate brownie

A rich, fudgy chocolate brownie, served warm with a drizzle of chocolate sauce.

Trio of ice cream

A selection of three delicious ice cream flavors, perfect for a refreshing finish.

Apple crumble

Sweet, baked apples topped with a crunchy crumble, served with custard or cream.

Eton mess

A delightful mixture of crushed meringue, whipped cream, and fresh berries.





DESSERTS

You can choose up to two dessert choices, including one vegan / free-from option.

Salted Caramel Chocolate Tart, Chantilly Cream, Raspberries

A rich chocolate tart with a salted caramel filling, served with smooth Chantilly cream and fresh raspberries.



Vanilla Crème Brûlée, Shortbread

A creamy, velvety vanilla crème brûlée with a caramelized top, paired with a buttery shortbread biscuit.  


Sticky Toffee Pudding, Black Treacle Sauce, Vanilla Pod Ice Cream

A moist sticky toffee pudding drizzled with rich black treacle sauce, served with vanilla pod ice cream.

Chocolate Brownie, Chocolate Sauce, Chocolate Crumb, Vanilla Pod Ice Cream

A decadent, fudgy chocolate brownie topped with chocolate sauce and crumbs, served with vanilla pod ice cream.  

Apple & Cinnamon Crumble, Cardamom Custard

A warm, spiced apple crumble with cinnamon, served with aromatic cardamom custard. 

Bread & Butter Pudding, Crème Anglaise

A traditional bread and butter pudding, served with smooth and rich crème anglaise.

White Chocolate & Raspberry Cheesecake, Raspberry Coulis

A creamy white chocolate cheesecake with a tangy raspberry coulis.

Vanilla Cheesecake, Double Cream

A classic vanilla cheesecake, topped with silky double cream.


Honeycomb Cheesecake, Chocolate Sauce

A delightful honeycomb cheesecake drizzled with rich chocolate sauce.


Tiramisu Torte, Cocoa

A luscious tiramisu torte with layers of coffee-soaked sponge and mascarpone cream, dusted with cocoa powder.



Raspberry & Pistachio Bavaois, Raspberries

A delicate, plant-based raspberry and pistachio bavaois, topped with fresh raspberries. 

Chocolate Orange Bavaois, Hazelnut Crumb

A vegan chocolate orange bavaois, with a crunchy hazelnut crumb for texture. 

Strawberries & Cream

Fresh, sweet strawberries paired with rich, velvety cream.  

Lemon Tart, White Chocolate, Raspberries

A tangy lemon tart topped with creamy white chocolate and fresh raspberries.

Cherry Pie, Custard

A warm, fruity cherry pie served with smooth, comforting custard.



CHEESES*

Cheese is often served after the dessert course, just in time for the speeches!

Alternatively, you may decide to add a cheese selection to your evening buffet.

All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below.

Inglewhite Charcoal Briquette, Cheddar

A unique cheddar infused with charcoal, offering a smoky flavor and creamy texture.

Lord London, Semi Soft

A smooth, semi-soft cheese with a delicate, milky flavor and a subtle tang.

Perl Las, Creamy Blue

A rich and creamy blue cheese with a distinctive blue veining and a smooth, savory taste.

Kidderton Ash, Goats Cheese

A mild and creamy goat's cheese, coated in a layer of ash for a delicate, earthy flavor.

Godminster, Vintage Cheddar

A bold, aged cheddar with a sharp, complex flavor, complemented by a smooth texture.

Baron Bigod, Brie

A luxurious, creamy brie with a soft, velvety texture and a delicate earthy flavor.

Oxford Blue, Semi Hard Blue

A semi-hard blue cheese with a rich, intense flavor and crumbly texture, balanced with subtle tanginess.

All served with biscuits, crackers & fruit



TOASTING & AFTER DINNER DRINKS



Celebrate your special day with the delicious, laid-back flavours of a BBQ feast, offering your guests a memorable and relaxed dining experience. Our BBQ menu combines tender, flame-grilled meats, vibrant sides, and indulgent accompaniments for the perfect celebration.

TOASTING DRINKS

Classic Champagne*

A crisp, sparkling Brut Champagne, perfect for raising a glass to love and new beginnings.

Prosecco

A lively and fruity Prosecco, offering bright bubbles and a refreshing zest.

English Sparkling Wine*

A premium, locally produced sparkling wine with delicate bubbles and a crisp, elegant finish.

Gin & Tonic*

A signature cocktail with premium gin, tonic, and a choice of botanicals, such as cucumber, lavender, or citrus.

Rosé Spritz*

A refreshing and light blend of rosé wine, Aperol, and soda water, garnished with an orange slice.

AFTER-DINNER DRINKS

Coffee & Tea Selection

A variety of freshly brewed coffee options (including decaf and espresso) and an assortment of loose-leaf teas, served with chocolate truffles.

Baileys Irish Cream*

A rich and velvety liqueur, perfect for sipping and pairing with dessert.

Port Wine*

A smooth and warming glass of rich, fruity Port, ideal for enjoying alongside your wedding cake.

Espresso Martini*

A delightful blend of vodka, kahlua, sugar syrup, and double espresso, to provide a perfect kick just before the party starts.

Brandy*

A luxurious, warming brandy to enjoy slowly after a meal.

DIGESTIFS

Limoncello*

A zesty Italian lemon liqueur, served chilled for a refreshing, citrusy end to the evening.

Grappa*

An aromatic, slightly sweet Italian spirit, perfect for sipping after a hearty meal.

Whiskey Flight*

A curated selection of fine Scotch, Irish, or bourbon whiskies, served in small tasting measures.

Whether you're toasting the newlyweds or winding down after dinner, our carefully selected drinks will ensure your guests enjoy every sip as they celebrate your special day.

*Supplement POA

EVENING FOOD



BUFFET



Treat your guests to a delightful array of flavors with our Deluxe Buffet, featuring an irresistible spread of classic favorites and elegant bites that cater to every taste. Crafted with quality ingredients and beautifully presented, our menu is designed to add warmth and charm to your special day, perfect for a relaxed yet memorable reception.

Our deluxe buffet is as versatile as it is delicious, ideal for mingling, sharing, and savoring. With something for every palate, it's the perfect way to keep your guests delighted and satisfied throughout your celebration. Celebrate with flavor, variety, and style—our Deluxe Buffet makes your wedding feast truly unforgettable.

Quiche Lorraine

A rich, savory classic with smoky bacon and creamy custard filling.

Cheese & Onion Quiche

A vegetarian delight with a blend of sharp cheese and caramelized onions.

Crispy Chicken Goujons

Tender, golden breaded chicken strips, perfect for dipping.

Traditional Sausage Rolls

Flaky pastry wraps around seasoned sausage for a British favorite.

Filo Prawns with Sweet Chilli Dip

Crispy, golden filo-wrapped prawns served with a zesty sweet chilli sauce.

Vegetarian Spring Rolls

Crisp vegetable spring rolls, served with a dipping sauce.

Feta & Spinach Samosas

Flaky pastries filled with creamy feta and spinach for a Mediterranean twist.

Mini Sausages

Bite-sized sausages, perfect for snacking.

Breaded Garlic Mushrooms

Juicy mushrooms in a golden garlic breadcrumb, full of flavor.

Triple-Cooked Chips

Thick, crispy, and indulgent, these chips are a crowd-pleasing essential.



GRAZING BOARD



Elevate your wedding celebration with a sumptuous grazing board, a vibrant and interactive dining experience that invites guests to indulge in a variety of delicious, beautifully presented fare. Ideal for an elegant yet casual buffet, our grazing boards offer a tantalising selection of seasonal cheeses, cured meats, savoury pastries and pies, fresh fruits, artisan breads, crackers, nuts, olives, and handpicked accompaniments that will have everyone coming back for more.

Designed to cater for all tastes and dietary requirements, our boards are fully customisable, ensuring your guests enjoy a spread that's as unique as your special day. Whether you're hosting an intimate gathering or a grand celebration, our grazing boards provide a relaxed yet sophisticated touch that will leave a lasting impression.

Let your guests graze, mingle, and savour the finest flavours, all while enjoying the warm, social atmosphere of your wedding celebration. We're here to create a memorable culinary experience that's as unforgettable as your love story.





PIZZA OVEN



Enjoy the authentic taste of Italy with a wood-fired pizza oven, where each pizza is crafted with fresh ingredients and cooked to perfection in a blazing hot oven. The result is a crispy, smoky crust topped with rich, melted cheese and a variety of delicious toppings, offering a truly unforgettable pizza experience for any occasion.

Add a touch of warmth, flavor, and artistry to your wedding celebration with our handcrafted, wood-fired pizzas. Made with the freshest ingredients and fired on-site for an authentic taste, our pizzas bring a blend of rustic charm and gourmet quality to your special day.

Choose from a variety of classic and seasonal toppings, from rich mozzarella and zesty tomato to prosciutto, arugula, and truffle oil. Each pizza is crafted by our skilled chefs, allowing your guests to savor the unmistakable flavor of a pizza made from scratch.

Our mobile wood-fired oven creates an eye-catching setup, perfect for outdoor weddings, garden receptions, or any venue looking for a delicious, interactive dining experience. With options for all tastes, including vegetarian and gluten-free, our pizza offering is designed to please every palate and make your day truly memorable.

Turn your wedding meal into a shared experience with the irresistible aroma, flavor, and warmth of our handmade pizzas—because nothing brings people together like a perfect slice.



HOG ROAST



Experience the ultimate in outdoor dining with a traditional hog roast, where succulent, slow-roasted pork is cooked to perfection and served with a variety of mouthwatering accompaniments. This crowd-pleasing feast brings a touch of rustic charm to any occasion, offering tender, melt-in-your-mouth meat with a crispy crackling finish, perfect for sharing with friends and family.

Make your special day unforgettable with the rustic charm and rich flavors of a traditional hog roast. Our carefully prepared, slow-roasted hog is a visual centerpiece and a delicious highlight, cooked to perfection for tender, succulent meat with a perfectly crisp crackling.

Whether you're hosting a countryside wedding or a formal garden celebration, our hog roast adds warmth, style, and a touch of flair to any setting. We offer a full-service experience, complete with mouthwatering sides, artisan breads, and an array of sauces to suit every guest's taste.

Let our experienced team take care of every detail, from set-up to serving, ensuring your guests enjoy a memorable culinary experience that complements your day beautifully. Make your wedding a true feast for the senses with our hog roast offering—a timeless choice for a truly exceptional celebration.



BAO BUN STATION



Delight your guests with a taste of the extraordinary by adding a bao bun station to your wedding celebration. Soft, fluffy, and filled with a fusion of flavors, our handcrafted bao buns bring a playful yet elegant twist to traditional wedding fare.

Guests can build their own creations from a curated selection of savory fillings, including slow-cooked pork belly, crispy fried chicken, hoisin-glazed mushrooms, and more. Fresh, colorful toppings like pickled vegetables, crisp greens, and vibrant sauces allow for endless flavor combinations, making each bao as unique as your wedding day.

Our bao bun station is a feast for the eyes and a delicious interactive experience that guests will love. Perfect for cocktail hours, receptions, or late-night snacking, our bao buns offer a fun, gourmet option that suits all tastes and dietary preferences.

Give your wedding a modern, flavorful edge with our bao bun station—a memorable, crowd-pleasing choice that adds creativity, color, and incredible flavor to your special day.



STREET FOOD



Bring the vibrant flavours of global street food to your wedding celebration with a fun, relaxed, and interactive dining experience. Our street food menu offers a selection of delicious dishes, each served in individual bowls, perfect for guests to sample, share, and enjoy at their own pace.

Bang Bang Chicken

Tender pieces of crispy chicken drizzled with a creamy, spicy peanut sauce, topped with fresh coriander and crushed peanuts.

Mexican Burrito Bowl

A hearty bowl of seasoned pulled pork or marinated chicken, served with rice, black beans, guacamole, salsa, sour cream, and a sprinkle of cheddar.

Thai Green Curry

Fragrant coconut-based curry with tender chicken or tofu, served with jasmine rice and fresh basil.

BBQ Pulled Jackfruit

A vegan alternative to pulled pork, slow-cooked in a smoky barbecue sauce, served with crunchy slaw and pickles.

Falafel & Hummus Bowl

Crispy falafel served with creamy hummus, tabbouleh, and tangy tahini sauce, topped with pomegranate seeds.

Korean Beef Bulgogi

Marinated, thinly sliced beef cooked in a sweet and savoury sauce, served with sticky rice, kimchi, and sesame seeds.

Grilled Fish Tacos

Flaky, tender white fish grilled to perfection, served in soft corn tortillas with a tangy lime slaw, avocado, and a zesty salsa verde, all topped with fresh coriander and a squeeze of lime.

Vegetable Paella

A rich, flavourful paella filled with seasonal vegetables, saffron rice, and a touch of smoked paprika.

Mini Deluxe Cheese Burgers & Chips

Juicy, bite-sized burgers with melted cheese, served with crispy golden chips.

Classic Fish & Chips

Crispy battered fish served with golden, fluffy chips—an all-time favorite.

Pick a maximum of three choices



BREAKFAST



Start your day right with our delicious breakfast menu, featuring a variety of options to suit every taste. From freshly baked pastries and wholesome granola to vibrant fruit platters and refreshing juices, we have everything you need for a satisfying and energizing morning meal.

ON THE TABLE

Granola, Yoghurt & Honey

Crunchy granola with creamy yoghurt, drizzled with sweet honey.

Mixed Fresh Berries

A vibrant medley of juicy, seasonal berries.

Fresh Pastries

Warm, flaky pastries baked to perfection.

Fresh Squeezed Orange Juice

Bright and refreshing juice made from freshly squeezed oranges.

Still & Sparkling Water

Crisp, refreshing water, available still or sparkling.

SERVED TO THE TABLE

Coffee & Tea

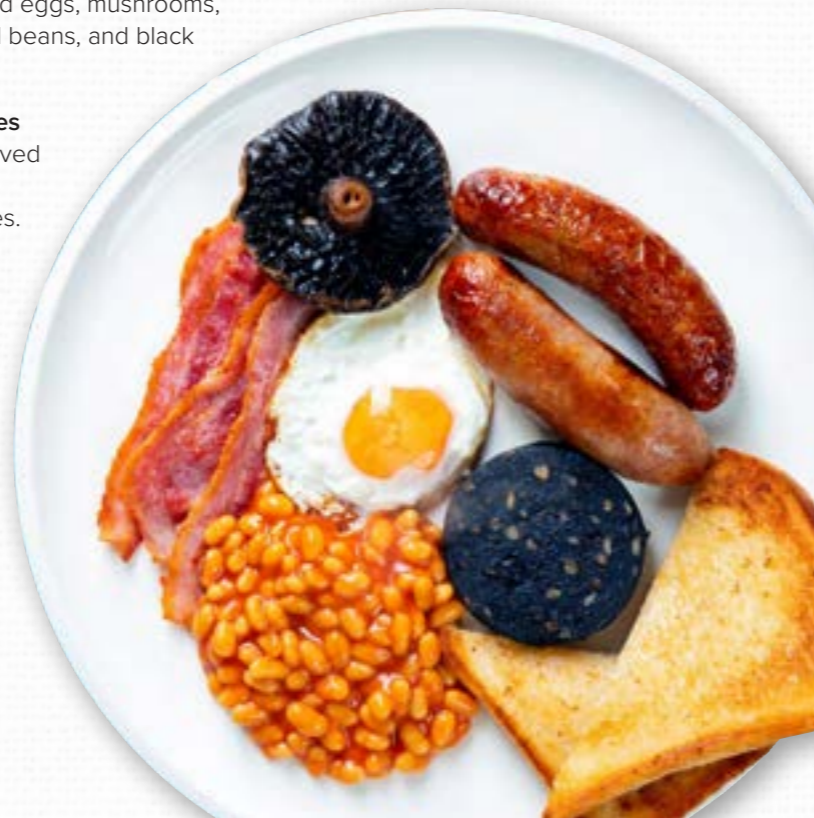
A selection of freshly brewed coffee and fine teas to start your day.

Full English Breakfast

A hearty classic featuring supreme pork sausage, smoked streaky bacon, scrambled eggs, mushrooms, tomatoes, baked beans, and black pudding.

Toast & Preserves

Golden toast served with a variety of fruity preserves.



WINE FOR THE TABLE



PREMIUM WINES*

WHITE

Picpoul de Pinet, Domaine St Hilaire, Languedoc, France (VG)

Still very much on trend, a dry mineral and refreshing white from the Languedoc region.

Simonsig Chenin, Stellenbosch, South Africa (VG)

Bursting with fresh zingy citrus fruit flavours this is a perfect example of South African Chenin.

Sauvignon, Anchorage Reserve, New Zealand

Trademark aromas of gooseberry on the nose with a long concentrated palate with a touch of passion fruit.

Gavi, Cascina Radice, Piemonte, Italy (VG)

Made from 100% Cortese grapes and dry, complex and sure to please fans of this popular wine.

RED

Rioja Seleccion, Santalba, Spain (VG)

Aged for a few months in oak to give it extra complexity. Soft and smooth and 100% Tempranillo grapes.

Malbec, Joffré, Expresiones, Mendoza, Argentina (VG)

Bold big dark fruit flavours and from a family run vineyard run by Raul Joffré and his four daughters.

Montagne St Emilion, Chateau Vieux Bonneau, Bordeaux, France (VG)

Incredibly good value for a wine of such calibre. Made from mainly Merlot grapes with a year in oak barrels.

Cabernet Sauvignon Limited Reserve, Mavida, Chile (VG)

Full bodied and rich Cabernet from the family owned Mavida estate. Blackcurrant and plum on the nose.

ROSÉ

Chateau St Louis la Perdrix Grenache Syrah Rosé, Rhone, France

Very much in the style of Provence rosé. Delicate, well balanced and with a long finish.

Provence Rosé, St Louis de Provence, France (VG)

A delightful example of this regions most popular style. Raspberry and cherry on the nose and palate.

**Supplement POA*

NOTES



HOUSE WINES

WHITE

Pinot Grigio, Il Caggio, Italy (VG)

Delicate easy drinking and dry with aromas of citrus on the nose.

Sauvignon Blanc, LesANGES, France (VG)

Made from 100% Loire Valley Sauvignon grapes. Crisp and refreshing.

RED

Merlot Cabernet, Finesse, France (VG)

A delicious soft and quaffable blend from talented winemaker Joseph Castan.

Shiraz, The War Horse, Stellenbosch, South Africa (VG)

Hints of spice and pepper on the nose with a well rounded palate.

ROSÉ

Pinot Grigio Blush, Il Caggio, Italy

Pale salmon pink colour with a delicate flavour of strawberry.

THE HOUSE BY HILLY GANT

34 New Street, Braintree, CM7 1ES

T: 01376 345615

E: info@thehousebyhillygant.co.uk

W: thehousebyhillygant.co.uk

Greenstead Hall , Halstead Road,
Greenstead Green, CO9 1QN