



LEEZ PRIORY

Spring/Summer Food & Beverage Choices

Canape Selection Gold

Basil crostini with Feta and Tomato Pearls (V)

Roast Peppadews stuffed with a Goats' Cheese and Black Olive crumble (V)

Buckwheat Blinis with Smoked Salmon and Sour Cream

Welsh Rarebit Bite (V)

Butternut Squash and crispy Pancetta en crouete

Tempura King Prawn

Mini Scotch Eggs

Free range honey chilli Chicken skewers

Fish Goujon with homemade Tartare Sauce

Rare roast Beef served on Rye bread with a Horseradish cream mousse

Blue cheese crostini with honey roasted Figs

Salt and Pepper Squid

Brie and Red Onion Crouton

Smoked Duck Croquette

Free range bang bang Chicken

Mini Banoffee Pie

Mini Chocolate Brownies

Caramel Profiteroles

Passion Fruit and Mango Tarts

Chocolate dipped Strawberries

Wedding Breakfast Gold

Starters

Pesto Roasted Salmon

Served with Roquette Salad Parmesan Shavings & Basil Oil

Mozzarella and Rocket Salad with Tomato and Chilli Salsa (V)

Toasted garlic bruschetta, topped with rocket salad and slices of creamy mozzarella, garnished with tomato, red onion and chilli salsa

Ham Hock Terrine with Piccalilli

Confited Ham Hocks garnished with Salad Leaves and served with Homemade Piccalilli

Prawn and Crayfish Tian

Prawns and Crayfish bound in Marie Rose sauce served with sliced Avocado, dressed leaves and Lemon Dressing

Chicken and Asparagus Salad

Served with Baby Spinach, Stilton and Pine Nuts

Roasted Artichoke & Asparagus Tart

Parmesan short pastry filled with Roasted Vegetables and a rich Egg Custard served with dressed Roquette Salad

Beetroot Carpaccio (V)

Thinly sliced poached beetroot with Goat's Cheese Mousse & Balsamic Glaze

Coriander Chicken Roulade

Served with a Fennel Salad and Preserved Lemon Dressing

Chicken Liver Parfait with a Red Onion & Grape Chutney

A smooth pate flavoured with lardons of bacon, cream and brandy - garnished with salad leaves and served with toasted crouton and fruit chutney

Chickpea and Red Pepper Falafel with Baby Spinach and Zhoug (Vegan)

Homemade falafel served with a spicy cilantro sauce

Roasted Squash and Sweet Potato Terrine with Honey Fig Jam (Vegan)

Slow roasted vegetable pate served with a homemade fig jam

Quinoa, Pickled Vegetables, Nori, Coriander and Mint Salad (Vegan)

Zesty vegetable and quinoa, seaweed salad

Cumin Spiced Cauliflower Steak (Vegan)

Marinated cauliflower steak served on a tomato and coriander laksa

Wedding Breakfast Gold

Main Course

Pork Tenderloin

Stuffed with Spinach and Pine Nuts wrapped in Parma Ham served on Potato Soufflé with a Sage cream sauce

Pan Fried Chicken with Chargrilled Asparagus

Served on wilted Spinach with Roasted Shallots and Thyme Jus

Free Range Breast of Chicken

Stuffed with Chorizo served on Sweet Onion and Potato Lyonnaise with a Roasted Tomato and Smoked Paprika Sauce

Roasted Vegetable Wellington (V)

Seasonal vegetables, blended and encrusted in puff pastry, finished with red wine and cranberry reduction

Traditional Roast Topside of Beef with Yorkshire Pudding

Served on a bed of Horseradish Mash with a Red Wine Jus

Roast Pork with Apricot and Stuffing

A tender piece of Pork on bubble and squeak, garnished with sliced Toffee Apple and Cider Sauce

Roasted Fillet of Salmon

Served with chargrilled Fennel and a Lemon Emulsion

Roasted Portabello Mushroom

Stuffed with a Wild Mushroom Fricassee served on Spring Greens with a Truffle Oil Dressing

Fennel Tart with Courgette Tagliatelle (Vegan)

Baked pastry tart on courgette tagliatelle served with hickory smoked tempeh

Roasted Vegetable Wellington with Cranberry Reduction (Vegan)

Chefs selection of vegetables encased in puff pastry bound with tomato and cous cous

Butternut Squash Risotto (Vegan)

Braised alborio rice with honey roasted butternut squash topped with herb crumb

Beetroot, Roasted Red Onion and Almond Milk Cheese Tarte Tartin served on Wilted Spinach (Vegan)

Puff pastry disc, topped with beetroot, red onion and vegan cheese, set on braised spinach

Wedding Breakfast Gold

Desserts

Vanilla Panacotta

A rich vanilla cream set with raspberry and elderflower and finished with crunchy biscotti

Lemon Tart

Handmade crisp butter pastry with a rich lemon filling, served with clotted cream, raspberries and caramelised lemon zest

Baked New York Style Cheesecake

Finished with summer berries- just like in the Big Apple!

Chocolate and Salted Caramel Brownie

With dark chocolate sauce and vanilla ice cream

Crème Brûlée

Classic version of the English crème brûlée accompanied with a hand-made sable biscuit

Triple Chocolate Torte

with Raspberry Mascarpone and Mint

Fresh Fruit Salad

Seasonal fruits served in natural juices

Dark Chocolate Fondant

A dreamy chocolate dessert with cherries and mascarpone cream

Eton Mess

Strawberries & cream simply irresistible

Raspberry Parfait

Fresh raspberries blended with a rich egg custard and cream, frozen and garnished with raspberry coulis

Vegan Chocolate Brownie

Dark chocolate and almond based sponge, served with coconut vegan ice-cream

Lemon Cheesecake (Vegan)

Date and blanched almond base, topped with a zesty cashew topping, sweetened with agave syrup

Apple and Blackberry Crumble (Vegan)

Seasonal cooked fruits, topped with a cinnamon crumble, served with vegan custard

Vanilla Roasted Pineapple (Vegan)

Served with mango sorbet and mint syrup

Wedding Breakfast Gold

Evening Buffet

Middle of the Night Munchies

Suffolk crusty bacon baps
Mini homemade burgers in sesame buns
Handmade sausage baguettes
Hand cut potato wedges
Chef's selection of salad accompaniments will also be served

Italian Antipasti Feast

Mixed Charcuterie –
Salami, Pâtés, Parma Ham, Chorizo and Mortadella
Mixed Continental and British cheese platter
Warm rustic breads and table biscuits
Pickles and chutneys
Selection of artichokes, sunblush tomatoes, olives and capers

Fish and Chip Supper

Mini beer battered Pollock and sea salted hand cut chunky chips served in newspaper cones with minted mushy peas and dill gherkins

Hot and Cold Fork Buffet

Marinated strips of breaded Free Range Chicken
Mini homemade Focaccia bread topped with Parma Ham, tomato and basil
Cheese and onion straws
Tandoori style Chicken brochettes with cucumber raita
BBQ Pork Ribs
Tuscan Salmon Kebabs
Slow roasted tomato and artichoke tart
Mini Szechuan and orange Duck wraps with spring onion and cucumber
Mini honey and wholegrain mustard sausages
Mini slow roasted pork en-croute with spiced apple
Hand cut potato wedges tossed in olive oil and garlic and served with a sour cream and chive dip
Crisp green salad
Doughballs, marinated olives and Bloody Mary Tomatoes

Canape Selection Diamond

Beef Carpaccio with roquette

Scallops wrapped in Parma ham

Devilled Crab in baby gem

Potted shrimp en croute

Teriyaki Tuna with spring onion and chilli

Camembert, celery and apple shortbread

Smoked Duck and mango tartare

Chrizo and King Prawn Skewer

Crispy Chilli Beef

Champagne poached mussels topped with a brioche & herb crumble

Char grilled asparagus with poached quail egg

Wedding Breakfast Diamond

Starters

Smoked Duck Salad

Slices of Smoked Duck Breast served on dressed Baby Leaves with Mango and Lime Salsa

Chicken and Pancetta Open Ravioli

Poached Chicken and Pancetta Mousse served with Wild Mushroom and Homemade Pasta finished with a Rich Chicken Broth

Baked Cheese Soufflé

Trio of cold Candied Beetroot served with double baked Cheese Soufflé Balsamic Glaze and Oil Dressing

Seared Scallops

Served with pan fried Toulouse Sausage and Cauliflower Puree

Lobster and Crab Salad

Poached lobster tail and white crab meat bound with homemade devilled mayonnaise, served on pickled cucumber

Beef Carpaccio

Seared whole fillet of beef, thinly sliced and served with a radish, watercress and rocket salad

Salmon and Asparagus Terrine

salmon mousse and asparagus spears wrapped in oak smoked salmon, with lemon crème fraiche dressing

Pea, Mint and Roasted Courgette Tart

Butter crisp pastry filled tart resting on a pomegranate salad and drizzled with balsamic glaze

Carrot and Almond Parfait with Hibiscus Apples and Spinach Cracker (Vegan)

A smooth creamy parfait, flavored with apple tea and crisp spinach cracker bread

Umeboshi Tempeh and Roasted Pineapple, Wild Rocket and Salsa (Vegan)

Chinese plum soybean pattie, topped with roasted pineapple

Aubergine and Spinach Baji, Alpro Rahita and Grated Cucumber (Vegan)

Lightly spiced vegetables deep fried in an Indian batter

Lemon Capel Mushroom Carpaccio Tartine (Vegan)

Thinly sliced capel mushrooms, on toasted sour dough crouton, with watercress and lemon dressing

Wedding Breakfast Diamond

Sorbet Course

Classic Lemon

Orange

Lime

Mango

If you would like to add a more personal twist to your sorbet course, then why not consider one of our sorbets with a twist?!

Gordon's Gin with Loganberries

Captain Morgan's Rum with Blackberries

Champagne with Strawberries

Tequila with Lime

Wedding Breakfast Diamond

Main Course

Roasted Sea Bream

With Garlic Cocotte Potato and broad Bean Salsa Verde

English Lamb Rump

With Garlic and Rosemary Potato Gratin and a Red Wine Jus

Beef Wellington

Fillet steak topped with Wild Mushroom Duxelle wrapped in puff pastry served with Madeira Jus

Breast of Duck

Served pink on Celeriac and Potato Galette with a Bitter Cherry Sauce

Sirloin Steak

Pan fried with Garlic Butter served with hand cut potato chips, roasted vine tomato, mushroom and Béarnaise Sauce

Pan Fried Sea Bass

Fillet of Sea Bass served on Samphire with a Lemon Grass Butter Sauce

Fillet of John Dory

Pan fried with a brown shrimp butter and wilted spinach

Breast of Guinea Fowl

Served on a buttery fondant potato with shallots, thyme and port reduction

Roasted Portabello Mushroom Wellington

Wrapped in puff pastry with wild mushroom and lentil fricassee, served with a wholegrain mustard mash

Cannon of Salt Marsh Lamb

Served with potato dauphinoise, baby onions and a rich redcurrant jus

Teriyaki Tofu with Brown Rice and Roasted Broccoli (Vegan)

Chargrilled Marinated tofu steak, served on wholemeal rice and crunchy broccoli

Courgette, Mushroom and Roasted Pepper Jambalaya (Vegan)

Curried vegetables, mixed with basmati rice in a spiced tomato sauce

Runner Bean and Pesto Trofie (Vegan)

Trofie pasta, tossed runnerbeans in a basil and pinenut dressing

Roasted Cauliflower with Poached Apricots and Pickled Turmeric (Vegan)

Crunchy cauliflower and slow roasted peach segments served on salad leaves and topped with pickled turmeric

Wedding Breakfast Diamond

Trio of Desserts

If it really is just too difficult to choose...have all three! Here are some suggestions but please feel free to discuss with us your own ideas.

Selection 1

Eton Mess (Can be Vegan)

Strawberries & cream simply irresistible

Chocolate and Salted Caramel Brownie

With dark chocolate sauce and vanilla ice cream

Vanilla Pannacotta

Served with rhubarb compote

Selection 2

Chocolate Torte

A rich chocolate mousse set on a brandy-soaked sponge, garnished with cream and even more chocolate!

Raspberry Parfait

Fresh raspberries blended with a rich egg custard and cream, frozen and garnished with raspberry coulis

Lemon Tart

A rich lemon filling in crispy pastry finished with clotted cream, caramelised lemon zest and lemon coulis

Selection 3

Crème Brulée

A rich vanilla custard with a crispy caramel top

Chocolate and Cointreau Parfait

A rich dark chocolate mousse infused with orange liqueur and served with caramelised orange segments

Berry Vacherin

A meringue nest filled with cream and garnished with fresh berries

Vegan Trio of Desserts

For our vegan guests, please choose a trio of desserts from the following:

Aquafaba Eton Mess (Vegan)

Strawberries, alpro cream, aquafaba merangues

Vegan Chocolate Brownie (Vegan)

Dark chocolate and almond based sponge, served with coconut vegan icecream

Lemon Cheesecake (Vegan)

Date and blanched almond base, topped with a zesty cashew topping, sweetened with agave syrup

Sticky Toffee and Pear Pudding (Vegan)

Poached pear and pitted date vegan sponge, drizzled with vegan caramel
Served with vanilla icecream

Apple and Blackberry Crumble (Vegan)

Seasonal cooked fruits, topped with a cinnamon crumble, served with vegan custard

Strawberry Shortcake Pie (Vegan)

Sweet cashew coconut crust, filled with a creamy strawberry alpro filling, garnished with fresh strawberries and mint

Vanilla Roasted Pineapple (Vegan)

Served with mango sorbet and mint syrup

Hazelnut and Chocolate Tart (Vegan)

Crushed hazelnut and dark chocolate ganache set in vegan pastry and topped with ice cream

Wedding Breakfast Diamond

Cheese Course

Black Waxed Cheddar

Rich, full-flavoured Cheddar with a slight fruitiness and a sharp bite. A lengthy maturation period creates this cheddar's crumbly texture

Cropwell Bishop Blue Stilton

A traditionally made rich blue cheese - the queen of blue Stiltons!

Applewood Smoked Cheddar

Naturally smoked with apple wood embers, this is a rich cheese, coated with paprika – delicious!

Wensleydale with Cranberries

An attractive cheese that has a moist and crumbly texture with a mild, slightly sweet flavour enhanced by the presence of the cranberries

Somerset Brie

A creamy British alternative to the French classic!

Oxford Blue

A creamy cheese flavoured with a hint of dark chocolate and white wine, with tarragon on the finish – simply divine!

Artisan Camembert

Soft and creamy with a crumbly texture and a saltier, stronger taste than the Brie - for genuine cheese lovers!

Singleton's Farmhouse Lancashire

A cloth-wrapped cheese, moist and crumbly with a robust, fuller flavour

Red Leicester

A mellow alternative to Cheddar with a delicately sweet flavour

Sage Derby

A distinctive coloured Cheddar with a mild sage flavour

The cheese selection is served with an assortment of cheese biscuits on slate platters and garnished with grapes, celery and pear. A selection of ports and liqueurs is also available upon request.

Wedding Breakfast Diamond

Evening Buffet

Hog Roast

Whole Hog roasting has been a popular menu choice for entertaining guests since medieval times and there's nothing quite like the tantalising aroma of the Hog Roast as it crackles away over a spit.

A whole suckling Pig turned and cooked slowly for eight hours until the meat is succulent and practically falling off the bone will then be carved by one of our experienced chefs and served with the following accompaniments:

Sage and onion stuffing

Apple sauce

Red cabbage coleslaw

Green leaf salad

Tomato salad

Hand cut potato wedges

Selection of fresh bread rolls

Glamorgan sausages (V)

Floured Baps

Barbecue Grill

Also available for the Spring/Summer season is our fantastic Barbecue Grill, cooked in front of your guests and serving mouth-watering delights of:

Salmon and King Prawn Kebabs

Free Range Chicken Yakitori

Mini Sirloin Steaks

Cumberland Sausages

Vegetable and Halloumi Skewers (V)

All served with creamy coleslaw, mixed salad, onion chutney, hand cut potato wedges, finger rolls and accompaniments

A full range of vegetarian/vegan options are also available.

Menu Selection Platinum

Our platinum selection offers a completely bespoke menu design based on seven courses and can be created to your specification.

A personal meeting with our Head Chef will allow for your ideas to be discussed and our creative team of chefs will deliver a sumptuous menu based upon this.

Chefs recommendation for your evening buffet would be our fabulous hog roast or BBQ with the exciting addition of our dessert table:

Chocolate mocha tart topped with Tia Maria cream

Blueberry and lemon verbena possit

Roasted fig and marzipan tart with clotted cream

Mint Oreo cheesecake

Tiramisu

Forest fruit pavlovas

Treacle tart

Banoffee pie

Lemon meringue

Chef asks you to choose three from the above to complete your table.

Welcome Drink Selection Gold

House Sparkling wine

House Rosé Sparkling wine

Bucks Fizz (orange juice and house sparkling wine)

Bellini (house sparkling wine and peach liqueur)

Passion Fizz (house sparkling wine and passion fruit liqueur)

Raspberry Fizz (house sparkling wine and raspberry liqueur)

Kir Royale (house sparkling wine with Crème de Cassis)

Mojito (a refreshing, Rum based cocktail with lime, sugar and soda, garnished with fresh mint)

Cosmopolitan (a Vodka based cocktail with Triple Sec, cranberry and lime juice)

Pimm's & Lemonade on ice with summer fruits and fresh mint

Classic Margarita (a mix of Tequila, Triple Sec & Lime juice, shaken on ice)

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)

Aperol Spritz (House Sparkling wine with a mix of Aperol liqueur)

House Wine Selection Gold

CENTRAL MONTE MERLOT

CHILE

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

FAMILIA RIVERO ULECIA TEMPRANILLO

SPAIN

Delicious ruby red colour with fruity bouquet, followed by a fine elegant palate

CENTRAL MONTE SAUVIGNON BLANC

CHILE

Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

PINOT GRIGIO PRIMI SOLI

ITALY

Dry, crisp and fruity with a wonderful hint of lemon.

CENTRAL MONTE MERLOT ROSE

CHILE

Flowery perfumes on the nose with a balanced soft palate of redcurrants and cherries.

MONTEREY BAY ZINFANDEL ROSE

CALIFORNIA, USA

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.

Toast Wine Selection Gold

IL CASTELLI PROSECCO

ITALY

Subtle aroma with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate, and a clean finish.

SPUMANTE ROSE SERENELLO

ITALY

Light pink with a strawberry fragrance. A delicate and smooth wine with floral notes

Welcome Drink Selection Diamond

Long Island Ice Tea

(Vodka, triple sec, gin, rum, tequila, and fresh lemon juice topped up with Pepsi)

Pink Champagne

House Champagne

Honeymoon Dream

(Rum, coffee liqueur, baileys together with milk and cream)

Espresso Martini

(Vodka, coffee liqueur, sugar, fresh espresso)

Mai Tai

(White and dark rum, fresh lime juice, orange liqueur, orgeat syrup and pineapple juice and orange juice)

Old Fashion

(Bourbon whiskey, sugar, fresh orange, bitters, maraschino cherry)

Le Grande Fizz

(Grey goose vodka, St. Germain elderflower liqueur, fresh lime topped with soda)

House Wine Selection Diamond

JARRAH WOOD SHIRAZ CABERNET SAUVIGNON

AUSTRALIA

This quality wine has the characteristics associated with the traditional Jarrah Wood. It is a smooth, easy drinking wine, full of plum fruit flavours backed with a tantalising hint of spice.

HEALY & GRAY ESTATE MALBEC BONARDA

ARGENTINA

The juicy fruit of Malbec combines beautifully with the subtle spiciness of Bonarda resulting in a wine which is velvety smooth on the outside but macho on the inside

COTES DU RHONE VICTOR BERARD

FRANCE

Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varietals.

JARRAH WOOD SEMILLON CHARDONNAY

AUSTRALIA

Great blend from this Aussie white wine. It has a refreshing dry style with lively citrus fruit characters and a crisp finish

CAPE DREAM CHENIN BLANC

SOUTH AFRICA

A fresh and succulent wine, off dry with crisp stone-fruit flavours with a hint of tropical richness.

WADDLING DUCK SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour.

WILLIAMS CHASE PROVENCE ROSE

FRANCE

A beautiful pale shade of pink with flavours of soft red fruit and white peach. A bone dry backdrop of savoury Provençal herbs, this rose has a beautiful rich texture with wonderful freshness.

Toast Wine Selection Diamond

DADNOR PINK SPARKLING ROSE

ENGLAND

Delicate, fresh and fruity – full of the promise of an English summer. Exclusive to Country House Weddings

CHAMPAGNE DE CASTELNAU BRUT N/V

FRANCE

Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night.

Welcome Drink Selection Platinum

Le Grande Fizz

The vodka and elderflower liqueur are brightened with a splash of soda water, which also adds an effervescence that's always festive.

Blighty

A refreshing but decadent drink with a fruity base layered with a crisp finish

Hugo

This Hugo cocktail recipe makes a beautifully fresh and summery tippie. A simple blend of elderflower cordial, Prosecco and fresh mint and lime

Pink French 75

The iconic French 75 with a romantic pink twist

Pineapple Mimosa

Sunny in both color and flavour, this drink is a fruity, fun way to start any occasion.

House Wine Selection Platinum

CYCLES GLADIATOR PINOT NOIR

CALIFORNIA, USA

Dark cherry aromas with hints of raspberry. A complex array of red fruit compote in the mouth. Plum, cherry, and melba toast wrap around the tongue which gives way to pomegranate on the finish.

FAUSTINO RIVERO CRIANZA - RIOJA

SPAIN

Matured in American oak casks for 12- 14 months and has spicy aromas with moderate tannins on the palate.

CHATEAUNEUF DU PAPE RESERVE DES ARGENTIERES

FRANCE

Dark ruby in colour, with a complex bouquet of fruit and spices, thyme, rosemary and pepper. A full bodied red with notes of licorice, leather and wild fruit delivering big mouth feel with silky tannins.

PICPOUL DE PINET FONCALIEU

FRANCE

Picpoul Blanc is the grape behind Picpoul de Pinet, one of the named Crus of Coteaux du Languedoc. It is a crisp, citrusy wine with subtle mineral and nutty overtones

CHABLIS VICTOR BERARD

FRANCE

Bone dry white wine that has a full steely palate. A classic!

SANCERRE DOMAINE DURAND

FRANCE

This wine is from a small producer who emphasis the quality. Flinty and fruity, a wonderful nose, with all the classic flavours that follow.

Toast Wine Selection Platinum

MOET & CHANDON BRUT

FRANCE

Still the best selling Non-Vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.

VEUVE CLICQUOT BRUT

FRANCE

A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness

CUVEE ROSE LAURENT-PERRIER

FRANCE

One of the best selling Rose Champagnes in the world, soft strawberry fruit aromas, a soft biscuity mousse and a long finish