



Stowe House Catering Packages
2022



STOWE HOUSE

Drinks Package

Silver Package

£30.00+vat per person

Two glasses of Sparkling Wine on arrival

Half a bottle of House Wine

Glass of Sparkling Wine for speeches

Gold Package

£36.00+vat per person

Two glasses of Pimms on arrival

Half a bottle of House Wine

Glass of Sparkling Wine for speeches

Platinum Package

£40.00 +vat per person

Two glasses of Champagne on arrival

Half a bottle of Ca'Solare Pinot Grigio or Marcel Martin Merlot

Glass of Baron De Beaupre Champagne for speeches

Each guest attending must be paid for.

All packages include Mineral Water, Elderflower Presse & Orange Juice for those who prefer soft beverages.

These wines are subject to availability, a suitable alternative will be offered if unavailable.



Canapes

To be served with arrival drinks

Please select a choice of four canapes from the menu below (all choices must be from the same price band)

Price Band One

£12.00+ vat per person

- Duck Pate with Caramelised Orange and Chervil
- Pastrami with Tomato Chutney and Capers
- Square of Smoked Salmon with Lemon Zest and Caviar
- Freshwater Prawns with Marie Rose and Dill
- Tomato Cream Cheese with Asparagus and Olive Garnish on Croute (v)
- Quail Egg with Cherry Tomato and Tomato Chutney on Bread (v)

Price Band Two

£14.00+vat per person

- Classic BLT
- Lemon Chicken with Chervil on Walnut Toast
- Moroccan Chicken with Apricot on Mini Naan Bread
- Rose of Smoked Salmon with Dill and Cracked Pepper
- King Prawns with Sweet Chili and Fresh Herbs
- Dolce Latte with Fig Chutney and Grape on Triangle Toast (v)
- Honey Roasted Vegetables in Tartlet (v)

Price Band Three

£17.00+vat per person

- Pink Lamb Fillet topped with Lime Pickle on Rice Cake
- Carpaccio of Beef with Black Olive Tapenade, Rocket & Parmesan
- Rare Beef and Celeriac Remoulade on Toasted Croute
- Duck Confit with Plum and Spring Onion on Triangle Walnut Croute
- Crayfish with Avocado Salsa on Polenta



STOWE HOUSE

Main Meal

From £73.00+vat per person

Includes a three-course meal, bottled mineral water, tea, coffee and chocolates

Please select one starter, main and dessert from the menu. You may also choose one meat-free starter and main for vegetarian guests. Please let us know if you have any other dietaries.

Starters

Scottish Smoked Salmon, Fresh Horseradish, Beetroot & Preserved Lemon

Chicken Liver Parfait, Fig & Fruit Chutney, Crisp Sour Dough

Butternut Squash & Goats Cheese Tart, Balsamic Glaze & Rocket Salad

Chargrilled Fennel & Tabbouleh with a Black Olive dressing (Vegan)

Fresh Asparagus wrapped in Parma Ham with Lemon Aioli (Seasonal Availability)

Sharing Platter

A Selection of Chacuterie, Cheese, Houmous & Dips on Platters for guests to share

Mains

Roasted Cornfed Chicken, Sage & Plum Chutney, Mozzarella, Green Beans & Olive Oil Mash

Pan Fried Duck Breast, Butternut Squash & Curley Kale Risotto, Rich Duck Jus

Oven Baked Salmon Crushed Buttered New Potatoes, Garden Peas, Baby Gem & Pancetta

Roast Fillet of Beef, Fondant Potato, Celeriac & Wild Mushrooms, Rich Red Wine Jus

Marinated Lamb Rump, Minted Crushed Peas, Dauphinoise Potato, Minted Lamb Sauce

Butternut Squash, Kale, & Fried Tofu Risotto (Available as Vegan)

Shallot Tatin, Champ Cakes & Vegetable stuffed Cabbage

Desserts

Vanilla Pannacotta with Seasonal Berry Compote & Lemon Shortbread

Dark Chocolate Delice, Raspberry Sorbet, freeze dried Raspberries

Lime Posset, Fresh Honey Grilled Figs served with Ginger Biscuits

Baked White Chocolate Cheesecake, fresh Strawberries

The Original Crème Brulee

Board of Cheeses From The British Isles, served with Grapes, Celery, Cheese Biscuits & Home Made Chutneys

(To share for table)



STOWE HOUSE

Children's Menu

£35.00+vat per person

Starters

Tomato Soup with fresh Bread Roll

Chicken Strips with Ketchup & BBQ Sauce

Mains

Pork Sausages served with Mash Potato or Chips, Peas or Baked Beans

Tomato Pasta with fresh Garlic Bread & Parmesan Cheese

Home made Chicken Nuggets, Fries or New Potatoes, Peas or Baked Beans

Desserts

Fresh Fruit Salad

Selection of Ice Cream



STOWE HOUSE

Evening Platters

£10.50+vat per person per board

Cheese Board

Chacuterie Board

Vegetarian Antipasto Board

Evening Brioche Rolls

£5.50+vat per person per roll

Cumberland Sausages

Dry Cured Bacon

Grilled Halloumi, Roasted Tomato

Evening Hot Food

£15.50 +vat per person

Chorizo & King Prawn Paella

Chargrilled Artichoke Paella

Served in chaffing dishes

Chips **£3.00+vat per person**

We can recommend a range of external food vans who can provide dishes such as Hog Roasts, BBQs, Pizzas, ice creams etc, should this be preferred please ask our team.