



GREAT FOSTERS
Historic Hotel & Gardens

YOUR WEDDINGS AT GREAT FOSTERS

Sample Wedding Menus

Browse our delicious Wedding menus, from a Three Course Wedding Breakfast to Pizzas and Buffets.

Our Autumn/Winter Menu is available from October to March and our Spring/Summer Menu is available from April to September.



GREAT FOSTERS
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Wedding Canapés

Canapés start from
Three Canapés £13 | Four Canapés £18 Seven Canapés £28 | Nine Canapés £34

Meat

Maple Glazed Pork Belly Bites

Korean Style Glazed Confit Chicken Wing
Kimchi Coleslaw

Smoked Duck Ham
36-month Aged Parmesan

Aged Beef Tartare
Charcoal Emulsion and Wasabi Tuille (£2 Supplement)

Fish

Oak Smoked Mackerel Rilette
Sourdough Crisp

Citrus Cured Chalk Stream Trout
Orange Gel and Bronze Fennel

Mini Fish Cake
Lemon and Garlic Aioli with Pea Shoots

Nori Rolled Tuna Loin
Tahini Emulsion and Red Amaranth Cress (£2 Supplement)

Vegetarian

Wild Mushroom Vol-au-Vent

Celeriac and Apple Arancini
Roast Apple Purée

Goats Cheese and Red Onion Tartlet

Truffle and 24-Month Aged Comte Cheese Gougère
(£2 Supplement)



Reception Drinks

Cocktails

House Champagne £75

House Prosecco £42

Mimosa £12

Prosecco and Freshly Squeezed Orange Juice

Pomegranate Fizz £14

Prosecco and Pomegranate Juice

Kir Royal £14

Champagne and Creme de Cassis

Raspberry, Limoncello and Prosecco £14

Cosmopolitan £14

Vodka, Cointreau, Lime and Cranberry

Mojito £14

White Rum, Sugar Syrup, Mint, Lime and Soda

Pimms No 1 £9.50

Non-Alcoholic

Seedlip and Cranberry Cocktail £9.50

Cranberry Fruit Punch £15 (2 pint jug)

Cranberry, Orange and Lemon Juice with Ginger Ale

Passionfruit Punch £15 (2 pint jug)

Citrus, Pineapple and Apple Juice with Passionfruit

Sparkling Elderflower £15 (2 pint jug)

Freshly Squeezed Orange Juice £15 (2 pint jug)

Still and Sparkling Table Water £4.50 per 750ml bottle



Autumn/Winter Wedding Breakfast

Please choose one starter, one main & one dessert suitable for all your guests plus a vegetarian option if required. We are happy, of course, to cater for any special diets separately. This menu is available from October to March. Menus start from £65 per person.

Starters

Ham Hock and Pea Terrine

Seared Baby Carrot, Piccalilli Gel, Smoked Almond, Pea Shoots

Surrey Farm Beef Carpaccio

Potato Straw, Shaved Horseradish, Watercress

Severn Wye Salmon Mi-cuit

Lemon Curd, Pickled Cucumber, Squid Ink Tapioca

Torched Line Caught Mackerel

Smoked Mackerel Rilette, Pickled Fennel and Cucumber, Crème Fraîche, Frisée Lettuce

Heritage Beetroot and Goats Cheese

Pickled Baby Beetroot, Salt Baked Beetroot, Goats Cheese, Shallot and Chive Dressing

Aubergine Textures

Marinated Aubergine, Baba Ghanoush, Aubergine Crisp, Radish, Charcoal Emulsion

Salt Baked Celeriac

Celeriac Remoulade, Stilton, Candied Walnuts, Grapes, Grapeseed Oil Vinaigrette

Roasted Red Pepper and Tomato Soup

Thyme Roasted Croutons, Basil Oil



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Mains

Braised Ox Cheek or Seared Beef Fillet (£10 Supplement)

Hispi Cabbage, Horseradish and Parsnip Puree, Potato Fondant, Red Wine Jus

Lemon and Thyme Roasted Chicken Breast

Rosti Potato, Butternut Squash Puree, Tenderstem Broccoli, Chicken and Yeast Extract Jus

Slow Braised Suffolk White Pork Belly

Apple Puree, Pork Puff, Mustard Mashed Potato, Hispi Cabbage, Pork Jus

Severn Wye Salmon Fillet

Dill Mashed Potato, Creamed Leeks, Baby Bok Choi, Preserved Lemon Beurre Blanc

Line Caught Sea Bream Fillet

Crushed New Potatoes, Roasted Shallot, Samphire, Tomato, Olive Dressing

Pan Seared Cod Loin

Shellfish Risotto, Samphire

Butternut Squash and Sage Risotto

Crème Fraîche, Shaved Parmesan

Vegan Gnocchi

Arrabiatta Sauce, Vegan Parmesan, Basil



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Desserts

Banana Cheesecake

Caramel, Banana Chips, Peanut Ice Cream

64% Dark Chocolate Mousse

64% Dark Chocolate, Hazelnut, Crème Fraîche Ice Cream

Sticky Toffee Pudding

Caramel Sauce, Vanilla Ice Cream

Mulled Winter Berries Eton Mess

Mulled Winter Berries, Meringue, Chantilly Cream, Vanilla

Toffee Apple Crumble Tart

Toffee Apple Compote, Crumble Topping, Crème Anglaise

Cherry Bakewell Tart

Cherry Compote, Frangipane, Flaked Almonds, Cherry Gel

Ginger and White Chocolate Cheesecake

Crystallised Ginger, White Chocolate, Ginger Biscuit, Toffee Sauce

Vegan Chocolate and Raspberry Torte

Vegan Chocolate Ganache, Fresh Raspberries, Chocolate Crumb



GREAT FOSTERS
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Spring/Summer Wedding Breakfast

Please choose one starter, one main & one dessert suitable for all your guests plus a vegetarian option if required. We are happy, of course, to cater for any special diets separately. This menu is available from April to September. Menus start from £65 per person.

Starters

Torched Line Caught Mackerel

Smoked Mackerel Rilette, Pickled Fennel and Cucumber, Crème Fraîche, Frisée Lettuce

Severn Wye Salmon Mi-cuit

Lemon Curd, Pickled Cucumber, Squid Ink Tapioca

Chicken and Duck Terrine

Seared Baby Carrot, Carrot Puree, Smoked Almond, Frisée Lettuce

Surrey Farm Beef Carpaccio

Potato Straw, Shaved Horseradish, Watercress

Tomato and Red Pepper Gazpacho (Served Cold)

Dill Compressed Cucumber, Dill Oil

Minted Pea Soup

Parmesan Crouton

Isle of Wight Tomato and Collebianco Mozzarella

Black Olive Crumb, Basil

Aubergine Textures

Marinated Aubergine Baba Ghanoush, Aubergine Crisp, Radish, Charcoal Emulsion



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Spring/Summer Wedding Breakfast

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Mains

Braised Ox Cheek or Seared Beef Fillet (£10 Supplement)

Hispi Cabbage, Horseradish and Parsnip Puree, Potato Fondant, Red Wine Jus

Lemon and Thyme Roasted Chicken Breast

Rosti Potato, Butternut Squash Puree, Tenderstem Broccoli, Chicken and Yeast Extract Jus

Slow Braised Suffolk White Pork Belly

Apple Puree, Pork Puff, Mustard Mashed Potato, Hispi Cabbage, Pork Jus

Severn Wye Salmon Fillet

Dill Mashed Potato, Creamed Leeks, Baby Bok Choi, Preserved Lemon Beurre Blanc

Line Caught Sea Bream Fillet

Crushed New Potatoes, Roasted Shallot, Samphire, Tomato, Olive Dressing

Pan Seared Cod Loin

Shellfish Risotto, Samphire

English Pea and Why Valley Asparagus Risotto

Crème Fraîche, Shaved Parmesan

Vegan Gnocchi

Arrabiatta Sauce, Vegan Parmesan, Basil



Spring/Summer Wedding Breakfast

Please choose one starter, one main & one dessert suitable for all your guests plus a vegetarian option if required. We are happy, of course, to cater for any special diets separately. This menu is available from April to September. Menus start from £65 per person.

Desserts

Banana Cheesecake

Caramel, Banana Chips, Peanut Ice Cream

Summer Fruit Tart

Custard, Mixed Berry Compote, Apricot Gel

Lemon Cheesecake

Homemade Lemon Curd, Strawberry Gel, Fresh Strawberry

Coconut and Mango

Mango Mousse, Pineapple Crisp, Mango Gel, Coconut Chantilly

64% Dark Chocolate Mousse Cake

64% Dark Chocolate, Hazelnut, Crème Fraîche Ice Cream

Vegan Chocolate and Raspberry Torte

Vegan Chocolate Ganache, Fresh Raspberries, Chocolate Crumb

Oak Church Blackberry Eton Mess

Oak Church Blackberries, Meringue, Chantilly Cream, Vanilla

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream



Children's Wedding Breakfast

Please choose ONE set menu suitable for all the children. However, we will gladly cater for any vegetarians or special diets separately. Menus start from £35 per child (aged 12 & under) inclusive of unlimited squash or water during the meal.

Starters

Tomato Soup

Cheesy Garlic Bread

Halloumi Sticks with BBQ Sauce

Garden Vegetable Crudites and Hummus

Main

Kids Beef Burger and Fries

Beef Ragu with Penne and Parmesan

Penne with Tomato Sauce and Parmesan

Fish Fingers with Garden Peas and Fries

Dessert

Selection of Ice-creams Chocolate, Strawberry & Vanilla

Chocolate Brownie Sundae



GREAT FOSTERS
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Wedding BBQ Menu

Please choose five items from the Barbeque and five accompaniments.
We are happy, of course, to cater for any special diets separately. Menus start from £65 per person.

Barbeque

Please select five items from the barbecue

Burgers in Brioche Buns

Cajun Chicken, Beef or Haloumi

Hot Dogs in Brioche Rolls

Pork & Apple, Pork & Leek or Veggie, Crispy Onions, Ketchup and Mustard

Lamb Kofta Kebabs

Chicken Satay Kebabs

Provençal Marinated Vegetable Kebabs

Marinated Garlic & Chilli King Prawn Kebabs

£5 per person supplement applies

BBQ Chicken Steaks

Cajun Marinated Pork Steaks

Sirloin Steak (4oz)

£10 per person supplement applies

Pulled Shoulder of Lamb

£5 per person supplement applies

Provençal Marinated Haloumi

Soy Marinated Salmon

Grilled Bok Choi, Sesame Seeds

Chicken Wings

Choose one from Buffalo, Korean BBQ or Salt & Pepper



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Wedding BBQ Menu

Please choose five items from the Barbeque and five accompaniments.
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Barbeque Accompaniments

Please select five accompaniments:

Rainbow Coleslaw

Moroccan Style Couscous

Dried Apricots, Fresh Mint, Sultanas

Flatbreads

Mint Yoghurt, Smoked Babganoush, Harissa Houmous

Isle of Wight Tomatoes and Laverstoke Park Farm Mozzarella

Red Onion, Basil, Balsamic Glaze

Greek Quinoa Salad

Kalamata Olives, Cucumber, Tomatoes, Peppers

Great Fosters Garden Leaves

Balsamic Vinegar, English Cold Pressed Rapeseed Oil

Watermelon and Haloumi Salad

Quinoa Salad

Pomegranate, Mint

Beetroot and Goats Cheese

Toasted Hazelnuts, Radish

Caesar Salad Station

Gem Lettuce, Parmesan, Caesar Dressing, Croutons, Roast Chicken Breast, Anchovies

New Potato Salad

Wholegrain Mustard, Flat Leaf Parsley



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Evening Menu

Grazing Table

From £30 per person, available for a minimum of 20 people.

Tempus Charcuterie with House Pickles

English Cheeses with Figs and Truffle Honey

Preserved Lemon and Rosemary Marinated Olives

Compressed Melon with English Cured Ham

Heritage Tomatoes with Basil and Coriander

Selection of Seasonal Vegetable Crudites with Hummus

Selection of Breads

Hog Roast

Served on the Magnolia Lawn or Tithe Barn Terrace.

From £700 for up to 50 rolls and £1,250 for up to 150 rolls

Includes the Hog, Baps, Stuffing and Apple Sauce

Prices are subject to change.



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Pizza Menu

Pizzas are cooked to order on our wood fired pizza oven sliced and served in individual pizza boxes. Please select three pizza toppings for our chefs to cook & offer to your guests on the night. A minimum of 50 pizzas must be ordered.

Classic Margherita £14

Goats Cheese, Red Onion Chutney and Spinach £15

Pepperoni, Red Pepper and Roasted Garlic £15

Great Fosters Meat Feast £16

Roasted Pepper, Spinach and Artichoke £15

Chorizo, Mushroom and Olive £16

Prices are subject to change.



GREAT FOSTERS
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Wedding Cold Buffet

Prices start from £45 per person.

Selection of Bread Rolls

Great Fosters Homemade Sausage Roll

Scotch Egg

Mustard Mayonnaise

Cheese and Broccoli Quiche

British Charcuterie Platter

Pickled Cornichons and Silver Skin Onions

British Cheese Board

Estate Chutney and Crackers

Sliced Honey Roast Ham and Roast Beef

Smoked Salmon and Smoked Mackerel

New Potatoes and Shallot Salad

Parsley and Wholegrain Mustard Dressing

Great Fosters Garden Leaf Salad

Balsamic and English Cold Pressed Rapeseed Oil

Isle of Wight Tomato and Laverstoke Park Farm Mozzarella

Red Onion, Basil and Balsamic Glaze

Pine Nut Pesto Pasta Salad

Sundried Tomato and Greek Feta



GREAT FOSTERS
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Wedding Hot Buffet

Prices start from £60 per person.

Please Select 3 Hot Dishes from the below:

Day Boat Fish Pie

Topped with Mash and Panko Herb Crumb

Green Thai Coconut and Chicken Curry

Steamed Basmati Rice

Teriyaki Beef Stir Fry

Egg Noodles and Oriental Vegetables

Haddock Goujons

Skin on Fries and Tartare Sauce

Pulled Pork Tacos

Crunchy Asian Slaw

Pulled Teriyaki Tofu Tacos

Crunchy Asian Slaw

Crispy Chicken Katsu Curry

Steamed Basmati Rice

Crispy Aubergine Katsu Curry

Steamed Rice

Plus

Selection of Bread Rolls

Great Fosters Homemade Sausage Roll

Scotch Egg with Mustard Mayonnaise

Cheese and Broccoli Quiche

British Charcuterie Platter, Pickled Cornichons and Silver Skin Onions

British Cheese Board with Estate Chutney and Crackers

Sliced Honey Roast Ham and Roast Beef

Smoked Salmon and Smoked Mackerel

New Potatoes and Shallot Salad with Parsley and Wholegrain Mustard Dressing

Great Fosters Garden Leaf Salad with Balsamic and English Cold Pressed Rapeseed Oil

Isle of Wight Tomato and Laverstoke Park Farm Mozzarella, Red Onion, Basil and Balsamic Glaze

Pine Nut Pesto Pasta Salad with Sundried Tomatoes and Greek Feta