



ROWHILL GRANGE
Hotel & Utopia Spa

YOUR WEDDING AT ROWHILL GRANGE

Sample Menus

Browse our wedding menus, from canapés to serve alongside your welcome drinks, a traditional Wedding Breakfast, to evening buffet and snacks.

If you prefer a more informal meal we'd be pleased to offer further suggestions such as pizzas or a hog roast. Please do let us know and we can provide details.



Canapés

Three canapés are included in your wedding package.
Additional canapés can be added for £3 per person.

Nduja, Honey Blossom, Lavender & Sourdough Cracker (DF)

Breadcrumbs Pork Belly, Lemon & Parsley Mayonnaise (DF)

Cumberland Chipolata, Grain Mustard & Rowhill Honey (DF)

Chicken Liver Parfait & Orange Zest Mini Yorkshire Pudding

Lamb Kakori Kebab & Mango Chutney (DF)

Crab Cocktail Filled Éclair (DF)

Whipped Smoked Mackerel & Dill Crème Fraîche Savoury Cone

Smoked Haddock Kedgeree Arancini with Spiced Crème Fraîche

Hot Smoked Salmon Rillettes, Horseradish Cream & Dill Tartlet

Smoked Tomato, Avocado & Black Olive Tartlet (VG)

Broccoli & Shropshire Blue Cheese Mini Quiche

Sweet Potato & Beetroot Bhaji with Coconut Raita (GF)

Roast Butternut Squash Arancini with Vegan Parmesan (VG)

Pickled Blackberry & Beetroot Tartlet (VG)

Some of our drinks and food may contain allergens.
Please ask a member of staff if you require further information.



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. Three Course Menu £55 per person.

Starters

Chicken Kyiv Bonbon

Rosemary Oil, Celeriac & Pear Velouté

Grilled Asparagus

Confit Tomatoes, Crispy Prosciutto, Béarnaise Sauce

Citrus Cured Salmon

Horseradish, Watercress Emulsion, Pickled Shallot

Ham Hock & Pea Terrine

Burnt Apple Puree, Grain Mustard, Soft Herb Salad

Beef Carpaccio

Parmesan Béchamel, Roast Onion Jam, Lavosh Cracker

Sweet Potato & Smoked Chilli Bonbon

Rosemary Oil, Celeriac, Pear Velouté (VE)

Grilled Asparagus

Confit Tomatoes, Black Olive Crumble, Tarragon Emulsion (VE)

Heirloom Tomato

Horseradish, Watercress Emulsion, Pickled Shallot (VE)

Grilled Vegetable Terrine

Basil Pesto, Soft Herbs (VE)

Heritage Beetroot

Parmesan Bechamel, Roast Onion Jam, Lavosh Cracker (V)



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. Three Course Menu £55 per person.

Mains

Corn-Fed Chicken Breast

Buttery Mash Potato, Garden Pea, Woodland Mushroom, Pea Shoots

Slow Roast Lamb Rump

Parsnip Purée, Cumin Spiced Chantenay Carrots, Puy Lentils

Supreme of Salmon

Tarragon & Citrus, Braised Black Rice, Butternut Squash Puree, Confit Root Vegetables

Slow Roast Sirloin of Beef

Yorkshire Pudding, Roast Potatoes, Green Beans, Parsnips, Pan Jus

Braised Pork Belly

Roast Apples, Carrot Purée, Charred Cauliflower, Cider Jus

Twice Baked Cheese Soufflé

Garden Pea, Woodland Mushroom, Pea Shoots (V)

Potato Gnocchi & Truffle

Parsnip Purée, Cumin Spiced Chantenay Carrots, Puy Lentils (VE)

Salt Baked Jerusalem Artichoke

Braised Black Rice, Butternut Squash Purée, Confit Root Vegetables (VE)

Pumpkin, Shiitake & Spinach Wellington

Yorkshire Pudding, Roast Potatoes, Green Beans, Parsnips (V)

Harissa Butternut Squash

Roast Apples, Carrot Puree, Charred Cauliflower (VE)



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. Three Course Menu £55 per person.

Desserts

Carrot Cake

Whipped Cream Cheese, Sultanas

Double Chocolate Brownie

Poached Pear, Vanilla Ice Cream, Chocolate Glaze

Light Bread & Butter Pudding

Golden Raisins

White Chocolate Parfait

Mixed Berry Compote

Pineapple Cheesecake

Coconut Granola (VG)

A Selection of 3 English and Continental Cheese

Grapes, Crackers, Chutney

+ £30 per board (serves four)

Coffee and petit fours

All desserts are suitable for vegetarians. Some of our drinks and food may contain allergens.
Please ask a member of staff if you require further information.



Hog Roast

Five items £19

Additional items will be charged at £4 each

THE HOG

Cooked on site for 80 guests

SIDES

Roast Vegetable Kebabs
Roast Baby Potatoes
Apple and Fennel Coleslaw

SALAD AND BREADS

Fresh Baby Leaf Salad
Soft White Babs
Bramley Apple Sauce

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BBQ

Five items £19

Additional items will be charged at £4 each

MAINS

100% 4oz Beef Burger (Vegan Option Available)
Cumberland Pork Sausage 100%
Plant-Based Burger
Miso Glazed Aubergine & Vegetable Kebabs
Odeiga Spiced Chicken Thigh, Lime & Coriander

SALAD AND BREADS

Rosemary & Garlic Baby Roast Potatoes
Mixed Leaves & Citrus Dressing
Feta, Black Olive & Cucumber Salad with Oregano Dressing
French Bean, Pickled Red Onion & Toasted Sesame

DESSERT

Caramelised Pineapple Eton Mess
White Chocolate & Raspberry Blondies

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Evening Buffet

The traditional buffet option is included in your package. The upgraded buffet is available for a supplement of £4 per person, and the Luxury buffet for a supplement for £7 per person.

TRADITIONAL BUFFET

Mixed Leaf, Tomato, Red Onion, Olive Oil & Balsamic
Deep Pan Margarita Pizza, Roast Tomatoes & Rocket
Southern Fried Potato Wedges, Sour Cream & Chives
Crispy Chicken Goujons, Mango Hot Sauce
New York Style Hot Dogs, Sauerkraut & Crispy Onions
Vegetable Spring Rolls, Sweet Chili Dipping Sauce

UPGRADED BUFFET

Lemon & Garlic Orzo Pasta, Roast Tomatoes, Red Onion & Baby Spinach
Korean BBQ Chicken Skewers, Mango Hot Sauce
Loaded Wedges, Guacamole, Tomato Salsa, Sour Cream & Chive
West Coast Cod Dogs, Gherkins, Tartare Sauce
Lamb Merguez Rolls
Double Pepperoni Deep Pan Pizza
Doughnut Wall

LUXURY BUFFET

Mezze Platter - Hummus, Crispy Flatbreads, Olives, Sundried Tomatoes & Pickles
Grilled Chicken Caesar Salad
BBQ Lemon Chicken, Chimichurri
Asian Roast Pork Bao Buns, Hoisin, Sesame, Carrot & Cucumber Salad
Loaded' Ponchos' Poppadum Nachos, Korma Crème Fraîche, Pomegranate,
Red Onion & Tomato Salsa
Mini Baked Potatoes, Pancetta & Sour Cream
Nduja Mac & Cheese, Garlic Croutons
Waffle House- Sweet Belgian Waffles, Served With a Selection of Toppings

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