



CHIMNEYS

Tuesday Weddings at Smeetham Hall Barn

The prices quoted by Chimneys include:

- The services of our professional chefs and a dedicated Event Manager to oversee all catering aspects of the event
- Our team of highly experienced, uniformed waiting staff
 - Crisp white table linen and napkins
 - Fine white china, polished stainless steel cutlery and clear stemmed glassware
 - Service of your own wine and drinks during the reception and the meal, until the bar opens after coffee.

Homemade Soup

please select from the following Tomato and Basil, Wild Mushroom and Thyme, Curried Parsnip and Apple

Elderflower Marinated Charantais Melon with Mango and Passion Fruit (V)

Crisp Filo Tartlet of Plum Tomato and Parmesan with Rocket Pesto and a Baby Leaf Salad (V)

Slow Roasted Belly of Pork with Celeriac Rémoulade and a Spiced Apricot Preserve



Pan Roasted Succulent Breast of Suffolk Chicken with a Roasted Thyme Gravy

Roast Loin of Pork with a Dijon and Cider Cream Sauce

Slow Braised Lamb Shank with Red Onion and Balsamic

Spinach and Wild Mushrooms in Crisp Puff Pastry with French Brie Sauce (V)

Mediterranean Vegetable Wellington with a Herb Beurre Blanc (V)

All served with vegetables to complement the dish



Glazed Lemon Tart with Raspberry Coulis

Trio of Chocolate Teardrop with Coffee Bean Sauce

Vanilla Cheesecake with Summerberry Compote

Warm Chocolate Brownie with Crème Anglaise

Please feel free to select two desserts which will be served alternately around the tables



Coffee, tea and homemade Fudge

2 course menu *

Non-drinks package @ £25.00 per person inc VAT

3 course menu

Non-drinks package @ £30.00 per person inc VAT

~ Drinks package ~

to include 2 glasses of sparkling wine or Pimms on arrival, ½ bottle of Chimneys House wine with the meal, a glass of sparkling wine for the toast

@ £35.00 per person inc VAT

@ £40.00 per person inc VAT

~ Champagne Package ~

to include 2 glasses of House Champagne or Pimms on arrival, ½ bottle of Chimneys House wine with the meal, a glass of House Champagne for the toast

@ £40.00 per person inc VAT

@ £45.00 per person inc VAT

* 2 course menu to consist of a main course and dessert or a starter and main course followed by your own wedding cake as dessert)

Options

A selection of hot and cold canapés served during the reception

£5.00 per person inc VAT

Late night Bacon Rolls or Cones of Mini Fish and Chips

£4.50 per person inc VAT