



eat & drink with pink





# *Congratulations on your upcoming wedding & thank you for considering Lauderdale House & Pink Food*

The following is a guide to costs and timings for food and drink that may need to be considered when planning your wedding day. Please note that this is designed as a guide only and timings and how the day runs can be flexible and should be discussed with the team at Lauderdale House to ensure that your day is unique to you both. Catering prices will vary depending on the number of guests attending the ceremony and/or wedding breakfast, the type of menu that you select and the drinks that you choose to serve to your guests on the day.

## **About Pink Food**

Pink Food Limited is the inspiration of Merrilees Parker and Bernadette Fitzpatrick, two passionate foodies with many years of experience under some of the finest chefs in the industry. Pink Food are the in-house catering partners at Lauderdale House.

For Pink Food, it's all about great ingredients, cooked simply, presented stunningly and served in a friendly and efficient manner. All food is prepared and delivered fresh from our in house kitchen, using the highest quality produce from local farmers, butchers and fishmongers and this approach has brought Pink Food to the very top of the industry, with their reputation for quality at every level. Our menus cover creative canapes, bowl food, plated meals and buffet stations. We are also happy to discuss any personal preferences and dietary requirements you may have for your big day!

For further information on 'Pink Food' please contact Kay on 07917 620 099, [kay@pinkfood.co.uk](mailto:kay@pinkfood.co.uk).

*The following menus are for guidance only as they change seasonally*

Sharing starter platters







“ Just a quick word at this stage to say a massive Thank you for helping to ensure our wedding surpassed our own expectations. Everyone had a wonderful time...every dish was exquisite in taste and presentation. Our guests, even those sometimes difficult to please regarding food, were full of praise for the delicious meal and canapes you and your team prepared, Kay - thanks for being there and ensuring everything ran to precision. Once again a big Thank You”

IRENE AND REVANTHA, JULY 2018

## Sample Canapé menu

Grape, tomato and bococinni skewers with basil leaf and red pesto dressing (V)

Pea and Parmesan arancinni (V)

Chicory leaf with blue cheese and walnut pesto (V)

Buckwheat blinis with beetroot and goat's cheese mousse (V)

Roasted artichoke, speck and baby mozzarella skewers

Panko coated pollock goujons with tartare dressing

Spinach pancakes with smoked salmon and cream cheese

Canapé sushi selection (Avocado, salmon and tuna)

Tuna and wasabi ceviche spoons Buckwheat blini with Keta caviar , chives and horseradish cream

King prawn skewers with parsley and garlic oil and chorizo crumb

### CANAPÉ & DRINKS PACKAGE

Catering from £25 per person

This includes 1.5 glasses of prosecco

Selection of non-alcoholic drinks

Selection of four canapés

Linen, crockery, cutlery, glassware

Staffing to include an event manager

Delivery & set up

Price includes vat at 20%

This is our recommended package if you are having your ceremony at Lauderdale House before having the rest of your reception elsewhere





# Sample two course Buffet Menu

## SHARING STARTERS

Smoked fish platter with beetroot gravadlax, cold and hot smoked salmon, potted shrimp, baby gem with Atlantic prawns, classic Marie Rose dressing, grilled artichokes, caper berries, cornichons and mini baskets of bread

Vegetarian platter with roasted peppers, artichokes, pesto marinated baby mozzarella, potted mushroom pate, falafel with harissa hummus and mini baskets of bread

## BUFFET MAIN COURSE

Sumac roasted summer squash and red onion salad with micro rocket (V)

Hot smoked salmon with fennel, peas, crumbled goat's cheese and lemon dressing

Rare seared Pipers Farm sirloin of beef with watercress and horseradish dressing and rustic croutons

Green bean and mange tout salad with citrus dressing and toasted hazelnuts

Heritage tomato and heritage radish salad with sea salt flakes, baby basil and extra virgin olive oil

Baby new potato salad with Dijon mayonnaise, parsley and chives

## WEDDING RECEPTION AND WEDDING BREAKFAST (2 COURSES)

Catering from £94 per person

Wedding drinks package (see page 7 for details)

Selection of four canapés

Two course Wedding Breakfast

Tea & coffee

Banquet tables and chairs

Wedding cake table

High top bar, linen, crockery, cutlery, glassware

Staffing to include an event manager  
(dependent on schedule/timings of day)

Delivery & set up

Price includes vat at 20%



# Sample three course Menu

## PLATED STARTERS (please choose one)

Burrata with English pea and parmesan purée, pea shoot and radish salad and lemon dressing (V)

Layered salmon terrine with a pickled cucumber and baby fennel salad and an edible flower

Atlantic prawn salad with Sarachi mayonnaise, crushed Hass avocado, wakame sprinkle

Smooth chicken liver pâté with pickled heritage radish salad and ciabatta crisp

## PLATED MAIN COURSE (please choose one)

Seared Severn & Wye salmon, gremolata cannellini beans, buttered chard and salsa verde

Roasted Pipers Farm chicken breast with parmesan and panko crusted potato croquette, tomberries, chive veloute and Affilia pea shoots S

Seared fillet steak with garlic, thyme and butter roasted potato, roasted mushroom, confit tomatoes, wilted spinach and tarragon beurre blanc (£4 Supplement)

Roasted Pipers Farm lamb rump with spinach and pecorino purée, roasted vine tomatoes, hasselback potatoes and a light jus (£3 Supplement)

## PLATED DESSERT (please choose one)

White chocolate and crushed English raspberry mousse with tuile biscuit

Simple strawberry mousse with strawberry salsa and all butter shortbread

Classic tiramisu

## WEDDING RECEPTION AND WEDDING BREAKFAST (3 COURSES)

Catering from £105 per person

Wedding drinks package (see page 7 for details)

Selection of four canapés

Three course Wedding Breakfast

Tea & coffee

Banquet tables and chairs

Wedding cake table

High top bar, Linen, crockery, cutlery, glassware

Staffing to include an event manager  
(dependent on schedule/timings of day)

Delivery & set up

Price includes vat at 20%



# Drinks

We pride ourselves on sourcing the best wines however if you are looking for something specific or even just a little bit different then please let us know and we will meet your requirements.

## OPTIONAL DRINKS PACKAGE

We can provide an elegant drinks package for your wedding day making the process of choosing and supplying drinks hassle free:

### RECEPTION (2 glasses per person)

*Prosecco Corta Alta*

Italy A fresh, frothy wine with medium acidity and lots of accessible pear and peach fruit, without being too heavy or alcoholic

Sparkling Elderflower

### WEDDING BREAKFAST (half bottle per person)

*San Giorgio Pinot Grigio*

Breganze, Italy A vibrant Pinot Grigio that offers much more character and class than some. Showing citrus fruit flavours and subtle floral aromas with good acidity making a refreshing wine.

*Beauté du Sud Malbec*

South of France. This modern Malbec echoes both the Old World rusticity of Southern France, and the inky fruitiness found in the Malbecs of Argentina.

### TOAST (1 glass per person)

*Prosecco Corte Alta*

Bottled sparkling and still water

£25 per person

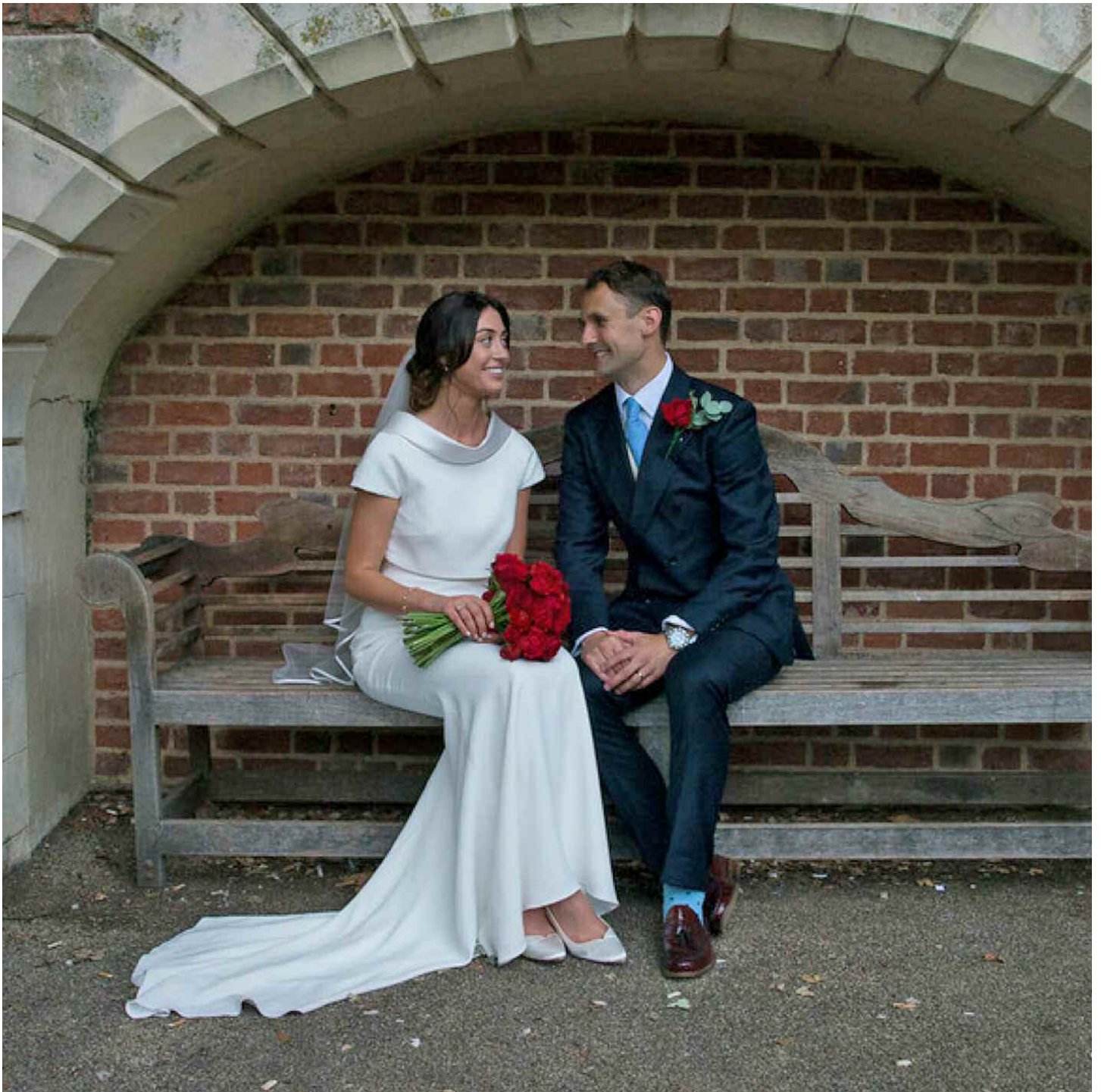
(Please note VAT, is not applicable to alcohol)

## THE EVENING BAR

During the evening party bar facilities are available in both the Long Gallery and Lower Gallery. The bar can operate on whatever payment basis you prefer.







“ Kay we all want to thank you so much for all your support from the start to the end. We were very happy with the way the evening went as was Leah. Your guidance and experience in helping us with all aspects of the occasion was invaluable., not to mention the recommendations for the DJ and the florist. All the guests were very complimentary about the atmosphere that had been created, the food and the wine.”

JUSTIN, MARCH 2018





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For further information on Lauderdale House and Pink Food please  
contact Kay 07917 620 099, [kay@pinkfood.co.uk](mailto:kay@pinkfood.co.uk)

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