

VICTORIA WAREHOUSE  
*Weddings Menus*



# 'Contents'

TABLE SNACKS .....	3
CANAPÉS .....	4
THREE COURSE MENU (SOUP STARTERS) .....	5
THREE COURSE MENU (STARTERS) .....	6
THREE COURSE MENU MAIN COURSES (MEAT) .....	7
THREE COURSE MENU MAIN COURSES (FISH) .....	8
THREE COURSE MENU MAIN COURSES (VEGETARIAN) .....	9
THREE COURSE MENU (DESSERTS) .....	10
LITTLE PERSONS MENU .....	11
HOG ROAST .....	12
HOG ROAST (ADDITIONAL PREMIUM SALADS) .....	13
FAMILY SERVICE PLATTER (SHARING STARTER) .....	14
FAMILY SERVICE PLATTER (SHARING MAIN) .....	15
FAMILY SERVICE PLATTER (SHARING DESSERT) .....	16
BBQ MENU (MEAT) .....	17
BBQ MENU (VEGETABLE & EXTRAS) .....	18
BOWL FOOD MENU (COLD) .....	19
BOWL FOOD MENU (HOT) .....	20
BOWL FOOD MENU (DESSERTS) .....	21
LATE NIGHT SNACKS .....	22

# 'Table Snacks'

## **BASIC SNACKS**

(choose 10 bowls for)

Sweet Popcorn

Salted Popcorn

Kettle Chips

Vegetable Chips

Salted Nuts

Dry Roasted Nuts

## **PREMIUM SNACKS**

(choose 5 bowls)

Tempura Seaweed Crackers

Wasabi Peas

Japanese Mix

Vegetable Crisps

Hot Crackers

Mini Pretzels

Paprika Nuts

Salted Sweet Nuts

# 'Canapés'

Create a package for your guests and choose two options from below  
100 Canapés | 200 Canapés | 300 Canapés

## **MEAT AND FISH**

Ham Hock & Mustard Mayonnaise on Sourdough Croute

Hoisin Glazed Slow Cooked Pork Belly

Chicken Satay Skewer

Buttermilk Chicken & Thai Chilli Mayonnaise

Crispy Prawn with Lime Crème Fraiche

## **VEGETABLE**

Compressed Melon with Mojito Syrup

Greek Feta, Black Olive and Tomato Bruschetta

Red Wine Poached Pear & Blue Cheese on Rye

Crispy Onion Bhaji with Coriander Yoghurt

Balsamic Tomato & Pesto on Croute

# 'Three Course Menu'

(minimum spend applies)

## **SOUP STARTERS**

Country Style Vegetable Soup (v)

Roast Parsnip & Bramley Apple Soup, Sage Oil & Soda Bread Croutons (v)

Charred Red Pepper & Tomato Soup with Black Olive Powder, Basil Oil (v)

Cream of Mushroom Soup with Tarragon and Croutons (v)

Cauliflower & Lancashire Cheese Soup with Battered Cauliflower Florets (v)

(All soups come with one bread roll per person)

# 'Three Course Menu'

(minimum spend applies)

## STARTERS

Cumbrian Air Dried Ham & Pea Mousse amid Toasted Herb Focaccia,  
Shallot Dressing and Micro Salad

Serrano Ham with Caramelised Cabernet Sauvignon Pear, Rocket Salad,  
Reggiano Parmesan & Olive Bread

Pressed Organic Kiln Roast Salmon & Soft Herbs, Fennel Salad,  
Avocado, Radish and Citrus Vinaigrette

Smoked Salmon, Spring Onion & Ratte Salad Bound in  
Crème Fraiche garnished with a Beetroot Dressing

Rosary Goats Cheese & Caramelised Red Onion Tart, Quince Jelly,  
Quince Puree and Pea Shoots (v)

Warm Bruschetta of Plum Tomato, Parsley and Red Onion with  
Torn Buffalo Mozzarella (v)

Trio of Melon; Carpaccio, Gel and Compression with  
Port Syrup & Walnut Grains (v)

# 'Three Course Menu'

(minimum spend applies)

## MEAT

Roast Chicken, Sweetened Parsnips & Parsley scented Potatoes, Purple Sprouting Broccoli and Chicken Gravy

Seared Chicken Supreme rolled in a Watercress Oil, Jersey Royal Pressing, Long Stem Broccoli and Pan Jus

Slow Cooked Pork Belly, Creamed Spring Cabbage, Apple Puree, New Potato Pressing with a Pork Sauce

Daube of Beef, Roasted Buttered Carrot and Oven Brown Potato with Braising Juices

Scottish Beef Cheek complimented by a Red Cabbage Compote, Gratin Potato and Vine Tomato Jus

# 'Three Course Menu'

(minimum spend applies)

## **FISH**

Seared fillet of Atlantic Seabass presented on a cylinder of Crushed New Potatoes with Braised Fennel and a Basil Velouté

Loch Duarte Salmon with a Tartar Mashed Potato, Confit Onions and Hollandaise Sauce

Grilled Pollock resting on flat Parsley Potato finished with Purple Sprouting Broccoli and a Chive Cream



# 'Three Course Menu'

(minimum spend applies)

## **VEGETARIAN**

Hand Rolled Potato Gnocchi, freshly shaved Parmesan Cheese, Basil  
Crisp and Sun Blushed Ragout (v)

Roast Chestnut & Toasted Hazelnut Risotto, Pecorino Crumb, Wild  
Rocket and Herb Emulsion (v)

Wild Mushroom, Spinach and Ricotta Lasagne with Crisp Leeks and a  
Black Truffle Sauce (v)

# 'Three Course Menu'

(minimum spend applies)

## DESSERTS

White Chocolate & Pecan Cheesecake with Maple Syrup & Pear Puree

Valrhona Milk Chocolate Brownie, Vanilla Sugared Raspberries,  
Raspberry Gel and Micro Lemon Balm

Dark Chocolate Delice with Salted Butter Caramel, Coffee Cream and  
Sesame Tuile

Caramelised Braeburn Apple, Braeburn Apple Gel, Set Crème Anglaise  
and a Vanilla Butter Crumb

Roasted Cherry & Almond Tart served with Devonshire Clotted Cream on  
a Mint & Thyme Scented Sauce Anglaise

Pear Melba, Sweet Wine Poached Pear, Raspberry Textures  
and Set Cream

# 'Little Persons Menu'

(15 or under)

## **STARTER**

Vegetable Crudities, Pitta Bread and Dips (v)

Creamy Tomato Soup with Crunchy Croutons (v)

Duo of Melon with Orange Sauce (v)

## **MAIN**

Chicken Fingers with Fries and BBQ Baked Beans

Crispy Fish with Chunky Chips and Peas

Cheddar Cheese & Tomato Pizza with Mini Salad (v)

## **DESSERT**

Chilled Rice Pudding with Apple

Duo of Ice-cream with Fruit Compote and Chocolate Shavings

Syrup Sponge and Thick Custard

# 'Hog Roast'

(minimum 100 people)

Slow Roasted Cheshire Pig, traditionally slow roasted for 10 hours, whole on the spit. Carved and served on a White Flour Barm, with Artisan Mustards, Wholegrain, Dijon Mustard, Hand Made Bramley Apple Sauce and Sage & Onion Stuffing

## INCLUDES

Rustic Slaw: a mix of White & Purple Cabbage, Heritage Carrots, Beetroot, Shallots in a Lemon scented Crème Fraiche

Baby Leaf Salad, Wild Rocket, Baby Spinach, Mizuna, Red Chard, Red Chicory

Garden Leaf Salad with Balsamic & Olive Oil Dressing

Potato & Spring Onion Salad with New Potatoes, Crisp Spring Greens and Soft Leaf Herbs

# 'Hog Roast'

(minimum 100 people)

## **ADDITIONAL PREMIUM SALADS**

(£3.50 per person | minimum 50 covers)

Turkish Style Cous Cous - Cumin and Smoked Paprika scented with a Cucumber, Tomatoes and Red Chilies, finished with Fresh Mint, Coriander and Parsley

Bulgar Wheat & Puy Lentil flavoured with Pomegranate, Parsley and Mint, Peppers, Garlic Tomatoes and Lemon

Quinoa Salad with Black Kalamata Olives, Sunblushed Tomatoes, Basil, Lemon, Parsely and Tear Drop Peppers

# 'Family Service Platter'

(minimum spend applies)

## SHARING STARTER

Paprika Sweetcorn Fritters & Citrus Crème Fraiche

Morecombe Crab Cakes

Homemade Cornbread

Pulled Pork Arancini Smoked Hickory, BBQ Sauce

Sticky Glazed Pressed Short Rib

# 'Family Service Platter'

(minimum spend applies)

## SHARING MAIN

Roast Leg of Organic Pork studded with Garlic & Bay, served with  
Roasted Root Vegetables, Goose Fat Potatoes and Rich Gravy

Crown of Turkey with Sage & Onion Stuffing, Thyme Glaze served with  
Roasted Root Vegetables and Crushed New Potatoes (v)

Roasted Free Range Chicken Breast & Leg, Parsely & Garlic Farce,  
Seasonal Vegetables, Creamed Potatoes and Sauvignon Liquor

Rosemary studded leg of Pendle Lamb, Buttered Herb Mash, Honey  
Roast Seasonal Root Vegetables and Garden Mint scented sauce\*

Rib of Lancastrian Beef, Dripping Roast Potatoes, Glazed Seasonal Root  
Vegetables, Homemade Yorkshire Pudding and a Red Wine Reduction\*

\*seasonal supplement charge

# 'Family Service Platter'

(minimum spend applies)

## SHARING DESSERT

White Chocolate & Cranberry Bread & Butter Pudding with Fresh Egg Custard

English Raspberry Trifle, Sherry steeped Victoria Sponge topped with Vanilla Cream

Spiced Yorkshire Rhubarb & Braeburn Apple Crumble with Crème Anglaise

Steamed Sticky Toffee Pudding and Salted Bourbon Caramel

Milk Chocolate Mousse with Strawberry Compote, Sable Biscuits and Honeycomb



# 'BBQ Menu'

1 Meat / 1 Vegetable | 2 Meat / 2 Vegetable (minimum spend applies)

## MEAT

British Slow Cooked Beef Brisket with a Bourbon & Honey Glaze

Caramelised Pork Belly with Sage, Citrus and Smoked Garlic

Blackened Organic Chicken in Cumin, Paprika, Coriander and Cajun

6oz 100% British Beef Burger Pattie with Mature Cheddar Cheese

Choice of Artisan Sausages including Traditional, Chorizo, Wild Boar,  
Pork & Black Pudding or Venison

# 'BBQ Menu'

1 Meat / 1 Vegetable | 2 Meat / 2 Vegetable (minimum spend applies)

## VEGETABLE

Charred Mediterranean Vegetables: Tinkerbell Peppers, Courgette Green & Yellow, Shallots, Red Onion and Aubergine

Falafel Pattie with Chickpeas, Garlic, Coriander, Cumin and Chilies

Halloumi Skewer in Lemon, Olive Oil and Cracked Pepper

## BBQ EXTRAS

(included in the price)

Plum Tomatoes with Red Onion

Garden Leaf Salad

Homemade Coleslaw

Chunky Sea Salt Wedges

# 'Bowl Food Menu'

(minimum spend applies)

## COLD

Torn Roast Chicken Caesar, Baby Gem, Sourdough Croutons, Pancetta  
and Soft Boiled Hens Egg

Ham Hock, Apple Puree, Wholegrain Sauerkraut

Confit Duck Leg, Asian Slaw, Shredded Spring Onion and Toasted Sesame Dressing

Kiln Roast Salmon, Jersey Royal Potato Salad, Soused Cucumber,  
Radish and Watercress

Classic Prawn Cocktail with Iceberg Lettuce, Cherry Tomatoes and Charred Peppers

Seared Tuna Nicoise, Avocado, Fine Beans, Sun Blushed Tomatoes

Sun Blushed Heirloom Tomatoes, Buffalo Mozzarella, Basil, Green Pesto Dressing (V)

Barrel Aged Feta, Infused Watermelon, Toasted Pumpkin Seeds, Mint Chilli Dressing (V)

Toasted Goats Cheese, Fig Chutney, Roasted Pecans and Endive Lettuce (V)

# 'Bowl Food Menu'

(minimum spend applies)

## HOT

Massaman Chicken Curry with Fragrant Rice

Pork & Leek Sausage, Creamed Champ, Red Wine Onion Gravy

Bourbon Glazed Pork Belly, Jalapeno Pea Puree, Smoked Bacon Marmalade

Parma Ham & Mozzarella, Fusilli Pasta, Home Dried Tomatoes and Wild Rocket Pesto

Slow Braised Lancashire Hot Pot With Sautéed Potatoes In Rosemary Salt

Seared Salmon, Crushed Citrus Potatoes and Sauvignon Emulsion

Sesame Seared Tuna, Udon Noodles, Ponzu Dressing, Coriander

Beer Battered Haddock, Shoestring Fries, Homemade Tartar Sauce

Gnocchi, Butternut Squash, Toasted Hazelnuts, Pecorino, Rocket Shoots (V)

Massala Spiced Paneer, Vegetable Biryani, Tamarind Coulis (V)

Spanish Tomato & Spinach Tortilla, Crisp Bread, Garlic Aioli (V)

# 'Bowl Food Menu'

(minimum spend applies)

## DESSERT

Milk Chocolate Mousse Cake, Raspberry & Vanilla Compote

Dark Chocolate Pudding, Chilli with Crushed Honeycomb

Cinnamon Sugared Mini Doughnuts, Chocolate Caramel Sauce, Praline

Sticky Toffee Pudding, Toffee Sauce and Clotted Cream

Mini Manchester Tart

Orange Marmalade Bread & Butter Pudding with Double Cream Custard  
Strawberry Jelly, Sherbet, Fruit, Clotted Cream, Vanilla Shortbread

# 'Late Night Snacks'

Served from 11pm only

## **BASIC SNACKS**

Cumbrian Bacon on a Soft White Barm

Breakfast Sausage on a Soft White Barm  
(Vegetarian option available for the above)

Slice of Pizza

Lancashire Sausage Roll with HP Sauce

## **PREMIUM SNACKS**

Chilli Con Carne & Rice

Chicken Curry & Rice

Meat & Potato Pie with Mushy Peas