Wedding Menu

Starters
Smoked Scottish salmon, fennel and orange salad, lemon vinaigrette
Rabbit terrine, bacon jam, herb sour dough
Smoked chicken and artichoke salad, tomato confit, cheddar and parmesan tart
Heritage beetroot salad, goat’s curd, Swiss chard
Smoked mackerel and Cox apple salad, horseradish cream, toast

Soups
Roast plum tomato, basil oil, croutons
Butternut squash, chive crème fraiche
Roast garlic and mushroom, white truffle oil, parmesan croute

Main Courses
Roast duck breast, Lyonnaise potatoes, pak choi, honey and ginger jus
Suckling pork belly, savoy cabbage, peas, bacon, cocotte potato, cider jus
Braised feather blade, whipped potato, roast carrots, red wine jus
Corn-fed chicken supreme, kale, glazed carrots, dauphinoise potatoes, pan jus
Pan fried salmon, braised fennel, chive mash, mussel and saffron cream.
Pan fried halibut, sauté potatoes, Romanesque & white asparagus, sauce vierge £5.00 supplement

Vegetarian Main Courses
Roast plum tomato, basil oil, croutons
Butternut squash, chive crème fraiche
Roast garlic and mushroom, white truffle oil, parmesan croute

Desserts
Chocolate and orange torte, honeycomb, vanilla cream
Warm Normandy apple tart, crème Anglaise
Raspberry and white chocolate brûlée, shortbread
New York cheese cake, berry compote, peanut and ginger crumb
Lemon posset, almond biscotti

Bexleyheath Marriott Hotel, 1 Broadway, Bexleyheath, Kent, DA6 7JZ. T: 0208 298 1000
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We are delighted to detail below a variety of good options that offer something for everyone. We pride ourselves on our ability to tailor make every detail of your event including menus and please do feel free to request additional items to ensure your day runs to perfection.

Additional guests at £17.50 per person
Choose 8 items from the below

Chef’s selection of gourmet sandwiches
Greek salad, tomato, olives, red onion, cucumber, feta
Caesar salad with ciabatta croutons
Tomato and mozzarella salad, pesto
Tandoori chicken legs, minted yogurt
Mini pork pies, piccalilli
Tomato and mozzarella dough balls, oregano
Pitta bread with dips (hummus, tzatziki, taramasalata)
Spicy potato wedges with sour cream
Spicy chicken wings, sweet chilli sauce
Cheddar stuffed jalapenos
Smoked haddock fish cake
Chocolate dipped profiteroles
Homemade mini lemon meringue pie
Fresh cut fruit salad

Supplements
Each item £2.00 per person
Beef and pepper satay
Tempura king prawns, sweet chilli
Mushroom risotto balls, truffle oil
Spiced sea bass fillet, remoulade
Mini Abbot Ale and minced beef pies
Strawberry slice
Chocolate and walnut brownie
Fruit cocktail

* A Serving of Tea or Coffee and Accompaniment for £3.50 per person
*If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance
*All banquet prices are subject to change

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Our Canapé package starts at **£5.00 per person**, based on three canapés per person.

**Cold Canapés**
- Smoked duck, sherry shallot confit, toasted brioche
- Smoked chicken mousse, papaya, sun dried tomato croute
- Ham hock rillettes, herb toast, piccalilli
- Scallop tartare, sea urchin toast
- Pesto marinated mozzarella, basil, crostini
- Cured salmon, squid ink quinoa tuile
- Gazpacho, cucumber fizz
- Sesame crusted tuna, cucumber, wasabi, cashew
- Prawn cracker, seared tuna, salted mullet roe
- Italian salami and boccacini brochette, baby cornichons
- Cornish crab salad, mango, chili salsa

**Hot Canapés**
- Roast beef, horseradish potato cake
- Confit duck leg, panko crusted, spiced tomato relish
- Pan fried chicken liver, pear, wrapped in Parma ham
- Chicken tikka, iceberg lettuce, cucumber raita
- King prawn tempura, sweet chilli
- Mini Iberico ham and Gruyère toast
- Pulled pork, apple and cider chutney
- Hot smoked salmon, spring onions, potato cakes
- Chilli and garlic prawn, tomato relish
- Mushroom risotto balls (v)
- Courgettes, mint and carrot frittata (v)

**Dessert Canapés**
- Selection of macaroons and pâte de fruits
- Selection of petit fours

* Additional canapés are priced at £2.00 per item

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**Additional Courses**

**Sorbets**

- Raspberry - £5.00
- Lemon - £5.00
- Champagne - £6.00

**British Cheese Platters**

**Standard Platter**

- Wensleydale
- Red Leicester
- Basset Stilton
- Somerset Brie

_Caramelised Onion Chutney or quince jelly_

_Selection of Biscuits_

_White Seedless Grapes_

_Celery Sticks_

**£32.00 per table of 10 persons**

**Premium Platter**

- Hampshire Tunworth
- Mature Golden Cross
- Oxford Blue
- Kentish Cheddar

_Spicy Apple Chutney or quince jelly_

_Selection of Biscuits_

_White Seedless Grapes_

_Celery Sticks_

**£36.00 per table of 10 persons**
For your younger guests, we are happy to offer an alternative. We suggest Half Portions of your chosen Wedding Breakfast at half the price for Children or to simply customise their set menu from the following options. We recommend this option for guests up to 12 years of age.

To Start

Heinz tomato soup
Cheese and tomato garlic bread
Vegetable crudités, tomato salsa
Potato wedges, mozzarella, spring onion, chive sour cream

To Follow

Penne pasta, tomato sauce, grated cheddar
Homemade chicken nuggets, baked beans, fries
Lincolnshire sausages, mashed potato, garden peas, red onion gravy
Battered cod, peas, fries

To Finish

99 sundae
Banana split
Fresh fruit salad

CHILDREN’S DRINK PACKAGE
A glass of orange juice on arrival
A glass of orange squash with the wedding breakfast
A glass of lemonade to toast the Wedding Couple.

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## Banqueting Wine List

### White Wine

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ayrum Verdejo, Valdepenas, Spain</td>
<td>£18.45</td>
</tr>
<tr>
<td>Peachy soft with pineapple syrup</td>
<td></td>
</tr>
<tr>
<td>Pontebello Pinot Grigio, Australia</td>
<td>£21.50</td>
</tr>
<tr>
<td>Zesty with a hint of peach</td>
<td></td>
</tr>
<tr>
<td>Villa Maria Sauvignon Blanc, Marlborough, New Zealand</td>
<td>£28.00</td>
</tr>
<tr>
<td>Green-capsicum and gooseberry characteristics</td>
<td></td>
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</tbody>
</table>

### Red Wine

<table>
<thead>
<tr>
<th>Wine Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Arium Tempranillo-Garnacha Tinto Albali, Valdepeñas</td>
<td>£18.45</td>
</tr>
<tr>
<td>Cherry-red, very smooth with blackberry and plum fruit</td>
<td></td>
</tr>
<tr>
<td>Short Mile Bay Shiraz, SE Australia</td>
<td>£21.00</td>
</tr>
<tr>
<td>Full bodied with lots of rich berry fruit on the palate</td>
<td></td>
</tr>
<tr>
<td>Errázuriz Merlot, Curico - Chile</td>
<td>£24.00</td>
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<tr>
<td>A fruit-driven nose, with plenty of soft plum and bramble, hint of vanilla</td>
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</tbody>
</table>

### Rose Wine

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<thead>
<tr>
<th>Wine Description</th>
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</thead>
<tbody>
<tr>
<td>Pinot Grigio Rosé, Vinuva, Pavia Italy</td>
<td>£21.00</td>
</tr>
<tr>
<td>This delicate pink wine is full of fresh, summer-fruit aromas and flavours</td>
<td></td>
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</tbody>
</table>

### Sparkling Wines and Champagnes

<table>
<thead>
<tr>
<th>Wine Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Prosecco Extra Dry</td>
<td>£29.95</td>
</tr>
<tr>
<td>From renowned producer Fantinel, this Prosecco elegant and deep flavoured</td>
<td></td>
</tr>
<tr>
<td>Moët &amp; Chandon Impérial</td>
<td>£50.00</td>
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<tr>
<td>The Champagne of success and glamour since 1743</td>
<td></td>
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</tbody>
</table>

### Mineral Water

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strathmore Still/Sparkling 750ml</td>
<td>£4.50</td>
</tr>
<tr>
<td>Strathmore Still/Sparkling 330ml</td>
<td>£2.50</td>
</tr>
</tbody>
</table>

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