

PORTFOLIO

—— EVENTS CATERING ——

This package is available Monday to Friday

£100.00 per head

Based on 50 - 100 guests PRICES ARE INCLUSIVE OF VAT

Drinks Reception

House Canapes x 3 per person *Please see menu on following page*

Chilled glass of Prosecco or Elderflower presse x 1 per person

Wedding Breakfast

Bread & butter to start
Three Course Set Wedding Breakfast
Please see menu on following page

House wine – ½ bottle of wine per person Bottles of tap water

Crockery
Cutlery
Glassware
Table linen & linen napkins
Waiting staff
Kitchen team
Catering manager

Evening Food

Sausage or Bacon Baps

Tasting not included – this can be arranged separately at £300.00 INC VAT

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Menu

This package has been tailor made for simplicity and to give you the best price possible. Menu items have been chosen with this in mind, and any alternative menus are not available within the package.

The Canapés

Chicken, tarragon, grain mustard terrine, chive aioli

Smoked salmon mousse, tattie scone, caviar

Sweet Potato, Leek and Feta Frittata (V)

Artisan breads with butter

Starters

Please choose one starter from the options below. Vegetarian and dietary requirements will be catered for separately.

Terrine of Suffolk ham, piccalilli vegetable salad, shaved sourdough

Chicken liver parfait, toasted brioche, red onion marmalade

Pickled beetroots, whipped Golden Cross goat's cheese, blackcurrant and ruby beetroot purée (V)

Leek and potato soup, crispy leeks (Ve)

Main Courses

Please choose one main course from the options below. Vegetarian and dietary requirements will be catered for separately.

Pan seared chicken supreme, roasted new potatoes, samphire, broad beans, baby onions, smoked bacon, crème fraiche

Pan-roasted belly of British pork, crispy crackling, red cabbage, grain mustard mash, charred sweetheart cabbage, Saxby's Cider sauce





Vegetarian and dietary requirements will be catered for separately.

Bacon butties or sausage baps Served with ketchup and brown sauce

The Bar

We are happy to have the Medieval bar open from after the ceremony for the duration of the day should any additional drinks be required.

There is no charge for operating the bar, however we do have a minimum spend of £1250.00. If we do not take this, we ask you to make up the difference.



PORTFOLIO EVENTS AT SANDON MANOR

 $Canap\acute{es}$ From £12.00 per head

Wedding Breakfast Two Courses

From £68.00 per head

Wedding Breakfast Three Courses

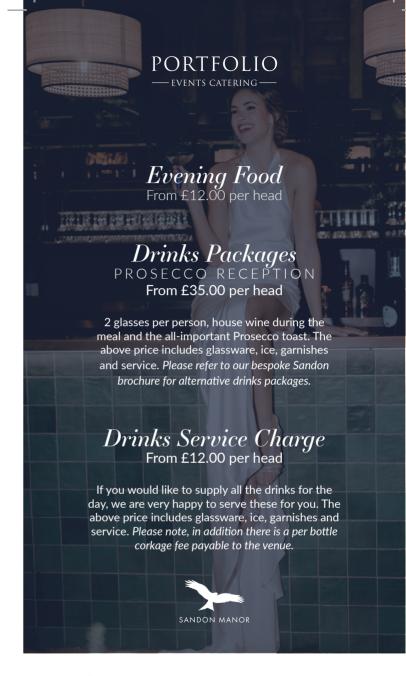
From £74.00 per head

Fully inclusive pricing — no hidden costs. The above prices include crockery, cutlery, table linen, linen napkins, dedicated catering manager, waiting staff, kitchen team, bread & butter to start and tea & coffee to finish. Pricing includes VAT.

Please refer to our bespoke Sandon Manor brochure for further catering ideas including sharing platters, additional courses, supplemented menu items and children options.







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