



CLEARWELL CASTLE



FOOD & DRINK

AUTUMN / WINTER



We, at Clearwell Castle, recognise the importance of great food and seamless meal service on your wedding day. Our substantial experience in wedding catering has allowed us to develop sumptuous menus, ideally suited for large wedding banquets, that your guests will be talking about for years to come. What's more, we employ our very own experienced team of specialist chefs & catering staff allowing us to ensure the highest standards of catering on your wedding day - without fail.

OUR ETHOS: LOCAL, FRESH & HOME-MADE

We strive to provide food that is home made by our chefs in our kitchens from fresh ingredients, sourced, where possible, from local producers & suppliers. We are located in a beautiful part of the world and we aim to support local businesses that produce quality ingredients; this in turn ensures that our catering continues to exceed our guests' expectations.

HOW OUR MENUS WORK

As standard, the wedding breakfast includes a set meal, consisting of a starter, a main course and a dessert, chosen for your guests from the menus enclosed. Tea and coffee served with delicious home-made petit fours is also included in the menu price. You will also need to choose your desired welcome drinks, canapes, meal & toast wines and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional courses or choosing upgraded food & drink options marked with ♦ that will incur a supplementary cost.

SPECIAL REQUIREMENTS & ALLERGIES

We can cater for specific dietary requirements providing these meals are pre-ordered. We have delicious vegetarian (V) vegan (VG) & gluten free (GF) options and if you have guests who would prefer something from these menus, you can, of course, substitute your meal choice with an alternative starter and main course - just let us know the appropriate numbers. We understand the severity of allergens and food intolerances and the effects they may cause. Unfortunately, we cannot guarantee that cross contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes then please consult the office or your Personal Wedding Manager who will happy to help and advise.

WHAT TO DO NEXT

As you read through the mouth-watering food & drink options, make a note of what appeals to you so that you will be ready when you meet with us at your planning meeting four to six months before your big day. Don't forget any drinks, dishes or courses marked with a ♦ incur a supplementary cost which can be found on the separate price list.



WELCOME DRINKS

Welcome drinks are served to your guests whilst the photographs are being taken in the period of time after the ceremony and before the wedding breakfast. You should decide on the drinks that you would like to be served at this time and let us know at your planning meeting. Your photographer will want to take a good few photographs of you, the newly married couple, at this time, and your guests be given the opportunity to relax and enjoy the fantastic surroundings in which you have chosen to host your wedding reception. If you would like to add additional welcome drinks or even arrival drinks, they are charged at an additional cost. Choose up to three from the selection below or create your own:

House sparkling wine

House rose sparkling wine

Kir Royale

House sparkling wine and Crème de Cassis

Raspberry Fizz

House sparkling wine and raspberry liqueur

Bellini

House sparkling wine and peach

English Garden Cocktail

Gin, elderflower, apple juice, lime juice and cucumber

Tom Collins Cocktail

Gin, lemon juice, sugar and soda water

Bottled Beers

including Corona and Peroni

Mulled Wine

Red wine infused with spices and served hot

Cranberry Mojito

Rum, honey and Cranberry Juice

Sparkling Apple Cider Sangria

Cider, Wine and Fireball

Blackberry Bellini

A blend of Blackberry puree and Sparkling Wine

Bramble

Gin, Crème de Mure and Lime Juice

We would suggest that you serve 2-3 glasses per adult guest and if you are getting married with us too, you might also want to treat your guests to a drink before the ceremony, on arrival at the Venue.

One drink per person is included, but additional welcome drinks can be purchased - the price of which can be found on the separate price list (♦)

WELCOME DRINKS PREMIER SELECTION

Why not impress your guests and upgrade your welcome drinks for one of our signature cocktails below:

Rose Champagne ♦

House Champagne ♦

Long Island Ice Tea ♦

Vodka, triple sec, gin, rum, tequila, and fresh lemon juice topped up with Pepsi

Honeymoon Dream ♦

Rum, coffee liqueur, baileys together with milk and cream

Espresso Martini ♦

Vodka, coffee liqueur, sugar, fresh espresso

Mai Tai ♦

White and dark rum, fresh lime juice, orange liqueur, pineapple and orange juice

Old Fashion ♦

Bourbon whiskey, sugar, fresh orange, bitters, maraschino cherry

Le Grande Fizz ♦

Grey goose vodka, St. Germain elderflower liqueur, fresh lime topped with soda

♦ Supplement indicated on separate price list.



CANAPÉS

Canapés are appetisers that are served on platters by our waiting staff during your drinks reception, following your wedding ceremony. During the Autumn and Winter they are the perfect way to keep your guests entertained while you both disappear to have your photographs taken.

Create your own selection by choosing up to six options from the savoury and sweet selection below:

SAVOURY COLLECTION

Coronation Chicken Crowns

Roast Beef, Yorkshire pudding, Horseradish Cream

Hot Smoked Salmon, Beetroot, Dill Pancake

Smoked Salmon, Fennel mousse (GF)

Prawn cocktail cups (GF)

Somerset Brie & Red Berry Bites (GF,V)

Feta, Pine Nut, Melon, Mint (GF,V)

Cheddar Scone, Chive Cream (V)

Cucumber, Cream Cheese & Rye Fingers (V)

Baby Apple, Maple & Hazelnut (GF,Ve)

Sweet Pea Hummus, Radish, Cucumber Crudité (VG)

Olive, Tomato, Basil (GF,Ve)

Cucumber, Avocado & Chilli Rolls (GF,Ve)

Mushroom & Thyme Palmier, Onion Marmalade (VG)

SWEET COLLECTION

Lavender & Orange Shortbread

Rhubarb & Custard Choux Pastries

Lemon Tartlets

Chocolate Pistachio Profiteroles

Raspberry Coated Brownie Bites (GF,Vegan on request)

Chocolate Dipped Strawberries (GF,Ve)

Balsamic Strawberry, Pink Peppercorn and Basil (GF,Ve)





STARTERS

Salmon and Caper Fishcake, Minted Pea and Tartare Sauce

Pear and Blue Cheese Tart, Walnut and Chicory (V, GF)

Ham Hock, Chicken and Leek Terrine, Piccalilli (GF)

Pork and Herb Terrine, Pistachio, Spiced Red Onion Chutney (GF)

Lemon Chicken Caesar Salad, Pancetta and Croutons (GF)

Tiger Prawns, Lemon and Chilli, Avocado and Coriander Salad (GF)

Hot Smoked Salmon, Radish and Cucumber, Yoghurt Dressing (GF)

Duck Confit Rillettes, Cherry, Thyme and Fig ♦

Supplement - £1.00 per person

English Garden Timbale, Balsamic Strawberry Salsa (VG)

Carrot and Cashew Pâté, Rosemary and Fennel Crackers (VG)

Poached Beetroot and Tender Herb Tabbouleh (VG)

♦ Dish incurs a supplementary charge



PERFECT SOUPS

Ideal as a Starter and also available as an extra course (♦)..

British Onion Soup, Cheddar Croute

Cauliflower Cobbler with Local Cheddar

Forest Mushroom and White Wine, Tarragon Cream, Malted Wheat Crouton

Parsnip and Bramley Apple, Honey Butter Crouton

Cucumber Yoghurt and Mint (served cold) with Avocado and Feta Toasts

Balsamic Roast Tomato, Basil, Ciabatta and Olive Croutons (VG)

All our soups can be Gluten Free on request.

A REFRESHING SORBET COURSE ♦

Sorbet is served between the Starter/ Fish and the Main Course to cleanse the palate, so as you may fully enjoy the next course

Our Sorbet is made with fresh fruit and garnished with mint and served in a frosted glass. Pick your favourite from the selection below:

Lemon & Lime Sorbet

Orange Sorbet

Mango Sorbet

Forest Berries Sorbet

BESPOKE SORBETS

If you would like to add a kick to your Sorbet Course then why not consider one of our Sorbets with alcohol?

Bucks Fizz sorbet

Elderflower & Prosecco sorbet

Pink Gin sorbet

Please refer to our price list for the additional cost of a Sorbet course (♦).



MAIN COURSES

Traditional Roast Beef (GF)
Yorkshire Pudding, Buttered
Mashed Potato, Roast Gravy

**Braised Chicken Fillet, White Wine and
Herbs, Honey and Lemon Sauce (GF)**
Wilted Greens, Roasted Baby Potatoes

Pan Roast Chicken Breast (GF)

Single Gloucester Cream Sauce, Smoked Bacon
Garlic Mushroom Croquettes

Roast Pork Loin, Crispy Crackling (GF)
Baked Apple, Bubble and Squeak, Cider Sauce

Slow Roast Sloe Gin Pork Belly (GF)
Crackling, Roast Fennel, Potato
Gratin, Redcurrant Jus

Sea Bass, Sweet Potato, Fennel and Apple (GF)
Salsa Verde

Herb Crusted Salmon
Samphire, Gnocchi, Parsley Butter

Baked Cod Loin (GF)
Wild Mushroom, Vine Tomato, Creamed Leek

**Sage, Butternut and Double Gloucester
Risotto (V, GF)**
Rocket, Roast Pepper

Beet Wellington (VG)
Tender Broccoli, Almonds, Vegetable Gravy

Leek, Spinach and Portobello Pithivier (VG)
Mushroom Jus

**Roast Aubergine, Mediterranean
Vegetable Quinoa (VG, GF)**
Olive Crumb, Passata Sauce

Roast Tenderloin of Beef (GF) ♦
Lavender Mustard, Celeriac Mash, Yorkshire
Pudding, Roast Shallot Gravy
Supplement - £1.50 per person

**Beef Wellington, Mousseline Potato,
Watercress, Madeira Jus ♦**
Beef Fillet enriched with Mushroom Pâté
Duxelle and Parma Ham, Roasted in Pastry
Supplement - £5.00 per person

Lamb Noisette Boudin Noir ♦
Dauphinoise Potato, Spinach, Blueberry Jus
Supplement - £2.00 per person

Rack of Lamb, Pistachio Crust ♦
Spiced Squash, Baby Hasselback,
Black Cherry Jus
Supplement - £3.50 per person

All our main courses are served with Chefs
choice of potatoes & seasonal vegetables.

♦ Dish incurs a supplementary charge



DESSERTS

Clotted Cream Eton Mess, Swiss Meringue, Seasonal Berries (GF)

Fudge Brownie, Dark Chocolate and Raspberry Ganache, Hazel Cream

Strawberry Sable, White Chocolate and Rose Delice

Sticky Toffee Pudding, Fudge, Honeycomb (GF)

Frangipane Pear and Ginger Tart, Mascarpone

Bitter Chocolate Tart, Cherry and Almonds

Baked Vanilla Cheesecake, Maple, Pecan, Blueberry (GF)

Lemon tart, Clotted Cream, Candied Zest, Berry Coulis (GF)

Apple and Cinnamon Crumble, Clotted Cream Ice Cream

Brioche Bread and Butter Pudding, Rich Fruit, Orange Crème Anglaise

Vegan Brownie, Chocolate & Raspberry Ganache, Hazels (VG, GF)

Forest Fruit Crumble, Vanilla Soy Ice Cream (VG)

Sorbet Sundae, Pistachio & Strawberry (VG, GF)



TRIO OF DESSERTS ♦

If it really is just too difficult to choose...have all three!

CASTLE CLASSICS

Based on three of our most popular creations, this elegant trio is sure to delight your guests

Fudge Brownie, Dark Chocolate and Raspberry Ganache, Hazel Cream

Mini Pavlova, Clotted Cream, Seasonal Berries

Baked Vanilla Cheesecake, Maple, Pecan, Blueberry



TART SYMPHONY

Beautiful on their own, combined these expertly crafted tarts harmonise so well they take on whole new dimensions of flavour.

Lemon tart, Clotted Cream, Candied Zest, Berry Coulis

Frangipane Pear and Ginger Tart, Mascarpone

Bitter Chocolate Tart, Cherry and Almonds



A DELICIOUS CHEESE SELECTION ♦

Cheese is often served after the dessert course, just in time for the speeches! Alternatively, you may decide to add a cheese selection to your evening buffet. All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below:

Mature Cheddar

Well Rounded, Relatively Young Cheddar Cheese

Double Gloucester

Semi Hard Cheese, Smooth & Buttery in texture, Rich & Nutty in flavour

Shropshire Blue

A soft Textured, Blue Veined Cheese

Blue Stilton

Blue Veining with Rich Complex Flavours

Caerphilly

Round, Milky, Citrus Cheese

Ravens Oak Golden Brie

Golden Soft Cheese made from Guernsey Cow's Milk. Smooth & Soft.

Red Leicester

Rusty Red in Colour with a Clean, Mellow & Tangy Flavour.

Wensleydale

Crumbly Moist Texture, Smooth Creamy Flavour & a Honey After Taste.

Bleasdale Bewety

A Beautifully Balanced Sweet & Nutty, Silky Smooth Cheese

Blacksticks Silk

Blue Veined Goat's Cheese. Silky Texture.

The cheese selection is served with an assortment of cheese biscuits on platters and garnished with grapes, celery and pear. A selection of ports and liqueurs is also available upon request (♦).

CHEESE PLATTERS ♦

A Chef's selection of cheeses delivered on a platter to each table served with biscuits, fruit and celery.



♦ Supplement indicated on separate price list.

VEGETARIAN & VEGAN ALTERNATIVES

CANAPÉS

Somerset Brie & Red Berry Bites (V)

Feta, Pine Nut, Melon, Mint (V)

Cheddar Scone, Chive Cream (V)

Cucumber, Cream Cheese & Rye Fingers (V)

Baby Apple, Maple & Hazelnut (VG)

Sweet Pea Hummus, Radish, Cucumber Crudité (VG)

Olive, Tomato, Basil (VG)

Cucumber, Avocado & Chilli Rolls (VG)

Mushroom & Thyme Palmier, Onion Marmalade (VG)

Raspberry Coated Brownie Bites (Vegan on request)

Chocolate Dipped Strawberries (VG)

Balsamic Strawberry, Pink Peppercorn and Basil (VG)

STARTERS

Pear and Blue Cheese Tart, Walnut and Chicory (V)

English Garden Timbale, Balsamic Strawberry Salsa (VG)

Carrot and Cashew Pâté, Rosemary and Fennel Crackers (VG)

Poached Beetroot and Tender Herb Tabbouleh (VG)

SOUP COURSE

British Onion Soup, Cheddar Croute (V)

Cauliflower Cobbler with Local Cheddar (V)

Forest Mushroom and White Wine, Tarragon Cream, Malted Wheat Crouton (V)

Parsnip and Bramley Apple, Honey Butter Crouton (V)

Cucumber Yoghurt and Mint (served cold) with Avocado and Feta Toasts (V)

Balsamic Roast Tomato, Basil, Ciabatta and Olive Croutons (VG)

MAIN COURSES

Sage, Butternut and Double Gloucester Risotto (V)
Rocket, Roast Pepper

Beet Wellington (VG)
Tender Broccoli, Almonds, Vegetable Gravy
Leek, Spinach and Portobello Pithivier (VG)
Mushroom Jus

Roast Aubergine, Mediterranean Vegetable Quinoa (VG)
Olive Crumb, Passata Sauce

DESSERTS

Vegan Brownie, Chocolate & Raspberry Ganache, Hazels (VG)

Forest Fruit Crumble, Vanilla Soy Ice Cream (VG)

Sorbet Sundae, Pistachio & Strawberry (VG)

VEGAN EVENING OPTION

A selection of tastes from around the world using no animal products

Falafel, Hummus, Olives & Crudités, Pitta Bread

Vegetable Samosa, Spring Rolls, Rice Noodle Salad, Ginger & Soy.

Crispy Fried Tofu, Sweet & Sour Sauce

Tomato & Courgette Tarts, Pasta Salad, Basil & Pine Nuts

Bean Chilli Chimichanga, Spiced Wedges

Mixed Leaves, Dijon Coleslaw



TEA, COFFEE & PETIT FOURS

Tea, Coffee & Petit Fours come as standard and are served after dessert. Our Petit Fours are homemade and our coffee is ground on-site using beans freshly roasted by an independent roaster.

CHILDREN'S MENU

STARTERS

Melon Boats (GF, VG)

Garlic Ciabatta served with a BBQ,
Mayonnaise or Tomato sauce Dip (VG)

Vegetable Crudités and Dips (GF, VG)

Cream of Tomato Soup (GF, VG)

MAIN COURSES

Roasted free range Chicken (GF)
Roasted breast of Chicken served
with mashed potato & gravy

Toad in the Hole
served with mashed potato & gravy

Breaded free range Chicken goujons
served with chips & peas

Pasta Bolognaise
served with penne pasta

Macaroni Cheese (VG)
homemade creamy cheese pasta bake

DESSERTS

Chocolate Fudge Sundae (GF, VE)

Trio of Ice Creams (VG)

Toffee and Banana Trifle (VG)

Profiteroles served with Chocolate Sauce (VG)

Rocky Road Cake (VG)

Babies under 2 years old are not chargeable as parents will provide milk/baby food. Toddlers upto 2 yrs old who are recently on solid foods, Children (3-10 yrs old) and Teenagers (11-17 yrs old) incur different rates as additional guests beyond your minimum guest numbers - please refer to the price list. ♦

Half portions of the adult meal choice are also available as a children's option.



AFTER DINNER DRINKS ♦

You may wish to have drinks served following your dessert, perhaps to accompany your cheese course. These are some suggestions but let us know if you have any other favourites.

Couvoisier VS (25 ml)

Remy Martin VSOP (25 ml)

Hennessy XO (25 ml)

Disaronno Amaretto (25 ml)

Baileys (50 ml)

Tia Maria - (25 ml)

Harvey's Bristol Cream (25 ml)

Croft Sherry (25 ml)

Cockburn's Fine Ruby Port (50 ml)

Glemorangie 10 year - (25 ml)

Talisker 10 year - (25 ml)

Laguvulin 16 year (25 ml)



LIQUID REFRESHMENT

MEAL WINE

Our Bar and Beverage Manager is constantly updating our wine list as we source new and exciting wines and so a current wine list will be forwarded to you about six months before your wedding, just before your planning meeting.

For the wedding breakfast, our house wines are the most popular choice. We include half a bottle of wine per person for the wedding breakfast in your package. It usually works out that non-drinkers are more than made up for by the heavy drinkers. Additional bottles of house wine can be added to your wedding breakfast, should you wish to offer more. Any wine not consumed during your meal will then be served to your guests free of charge during your evening reception. You may decide to choose different wines to complement each course and you can discuss this in more detail at your planning meeting.

TOAST WINE

For toasts, we include one glass of the house sparkling wine per guest in your package, however you can choose to upgrade from a selection of sparkling wines or champagnes and you should work on 5 glasses per bottle.

PORTS & BRANDYS

We have a selection of ports to serve with a cheese course which is usually served during the speeches and you may choose to offer Baileys and brandy as an alternative.

BAR TABS

For the evening party you can decide whether you would like a cash/card or pre-paid bar and if you choose to pay for the drinks we can help you decide on a probable amount at your planning meeting. The only type of card that is not accepted at the bar is American Express. All bar tabs are arranged on a pre-paid basis. The easiest option is to add this to your bulk invoice payable three weeks prior to your wedding but you pay make the payment at the bar on the day if you prefer. Any unused bar tab will be refunded to you on your reconciliation invoice within 14 days of your wedding.

We regret that the provision of your own wines and drinks is not permitted.

EVENING FOOD COLLECTION

Please select one of the following food selections to serve to your guests for supper during your evening reception:

THE CASTLE GRILL

Meaty burger bar
Locally Made Beef Burgers
Butterfly Chicken Breast
Smoked Bacon
Marinated Haloumi
Portobello Mushrooms
Breads, Chips, Salads & Sauces

THE CASTLE CATCH

A classic tasty fish and chip buffet
Battered Sustainably Sourced Cod*
Battered Cumberland Sausage
Breaded Baked Halloumi Sticks
Chunky Chips
Mushy Peas
Curry Sauce, Lemon, Tartare Sauce, Pea Shoot Salad, Salt & Malt

*A suitable alternative may be used in line with our ethical procurement policy

FORESTER'S SUPPER

A Ploughman's selection locally sourced
Cold meats
Local Cheeses
Pate, Pork Pies
Rustic Breads, Farm Butter
Pickled Onions, Gherkins, Chutney
Green Salad, Vegetable crisps, Skin on chips

SLOW ROASTED FEAST

An old world presentation garnished with herbs and fruit
Pulled Pork & Sage Stuffing
Hot Mustard Pulled Chicken
Honey & Spice Pulled Gammon
Smokey Pulled Jack Fruit
Soft Floured Baps, Jacket Potatoes, Farm Butter
Crisp Lettuce, Sliced Tomatoes & Mixed Onions, Selection of Sauces

All our evening options can be adapted to suite dietary requirements.

EVENING FOOD UPGRADES ♦

Why not really treat your evening guests with our legendary Hog Roast or BBQ:Grill?

THE CASTLE HOG ROAST ♦

A whole pig cooked for many hours until the meat is succulent and falling from the bone, expertly carved in front of your guests and served with the following:

Apricot, Sage & Onion Stuffing
Apple Sauce
Homemade Coleslaw
Soft Floured Baps,
Crisp Lettuce
Skin on Chips
Barbeque Jack Fruit

Supplement applicable as per price list & the minimum number of guests for this option is 80.

THE CASTLE BBQ GRILL ♦

Also available for the Autumn & Winter season is our fantastic barbecue grill, cooked in front of your guests and serving mouth-watering delights of:

6oz British Beef Burgers
Marinated Pork Ribs
Free Range Chicken; Lemon & Herb Breast, Lightly Spiced Thighs & Drumsticks
Lime & Mint Halloumi Skewers
Cherry Tomato, Courgette & Red Onion Skewers
Corn on the Cob & Portobello Mushrooms
Served with Floured Baps, Brioche Buns & Rolls and Gluten Free Rolls
Large Selection of Salads, Sauces and Accompaniments to include - New potato & Spring Onion Salad, Farfalle Pesto Salad and Quinoa Tabbouleh

Supplement applicable as per price list & the minimum number of guests for this option is 80.



