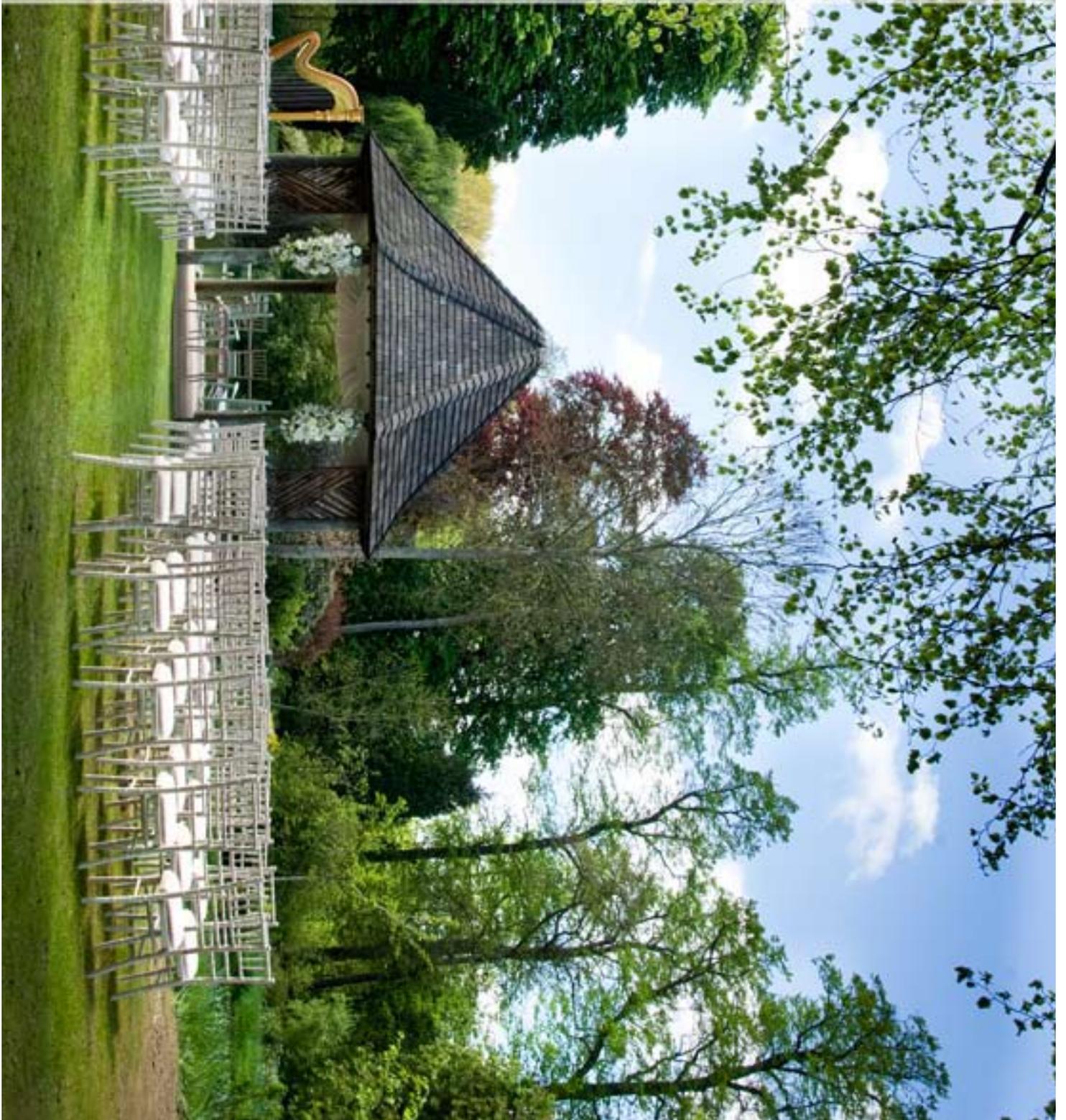




# CHIPPENHAM PARK





## CHIPPENHAM PARK EVENTS

*Thank you very much for your enquiry. I am delighted that you have discovered Chippenham Park and are considering it for your wedding. We think we have the finest venue for a country house wedding in East Anglia but we would love the opportunity to show you around. That way we hope you would then feel the same!*

*We certainly pride ourselves on providing a warm welcome from the start and a helping hand throughout all the organisation and decision-making that goes into making your wedding day the most special, memorable and happy.*

*I have attached some further information to help you decide if a visit to Chippenham Park is your next step - a personal visit is the only way to truly appreciate this beautiful and romantic wedding venue. Please just call or email me to arrange a time for a guided tour of the house, gardens and marquee with either myself or Beccy.*

*With warm wishes*

*Rebecca.*

*Becca Nicolle*

Chippenham Park  
01638 721416  
[www.chippenhamparkevents.co.uk](http://www.chippenhamparkevents.co.uk)  
[becca@chippenhamparkevents.co.uk](mailto:becca@chippenhamparkevents.co.uk)

### *A visit is the best way*

We would strongly recommend that you come to see us to really appreciate this country house venue. It is a truly beautiful place and easy to fall in love with. It is very accessible, close to major routes, and we can arrange appointments to suit you, either weekdays, weekends and even evenings.

### *Cost*

Cost of the venue depends on the day of the week and the season that the wedding is held. As a guide, for a Saturday in Summer 2016 the venue hire is £6,250 while during the week the cost ranges from £3,450 to £5,250. This includes the hire of the ceremony rooms if you intend to hold your civil ceremony here.

### *Reception & Marquee*

For your wedding breakfast, after a drinks reception in the Tharp Hall and the Old Ballroom or, in fine weather, on the Rose Terrace in front of the house, your guests move over to the marquee. We have tables and chairs to seat 150 people. However, the marquee can seat up to 200 (with associated hire costs) without using the dance floor space (and can accommodate a maximum of 250 for the evening party – additional evening guests must not exceed 50% of the day guests). Working with our wedding coordinator, you can discuss the preferred table layout. The marquee has large window walls on two sides giving wonderful views over the lake, with French doors that lead out onto a decked area perfect for warm nights. The large dance floor has a twinkling starlight ceiling. There is also a permanent bar with professional bar staff.

### *Catering*

Chippenham Park has an exclusive caterer – Crown Catering. They know Chippenham Park well. We know you will find them lovely to deal with and professional to the last detail. As a guide, I have attached sample menus at the end of the document

### *Gardens and Grounds*

The gardens are beautiful and so afford many opportunities for stunning photographs.

### *Wedding planning*

Our wedding coordinator will work with you at all times, from arranging the initial viewing, right through to the day itself. Should you require some extra assistance, we can also offer a more comprehensive wedding planning service for you, such as design of your day, researching and booking suppliers and full project management. If you do feel that some additional help is needed or complete planning from start-to-finish in the lead-up to the day, we offer either partial or full wedding planning and we will be happy to discuss this with you and provide a quote.

### *Venue hire includes:*

Exclusive hire of the Rose Terrace, Tharp Hall and the Old Ballroom in the house for your reception drinks and canapés, the gardens and the Lakeside Marquee for your wedding breakfast and evening party.

Choice and use of ceremony locations

The use of grand piano if required (professional use only)

Bridal suite for bridal preparations on the day of the wedding if the ceremony is held at the Park

Supply of bar staff

Car parking for up to 200 cars

Wedding coordinator to help you plan your wedding from initial enquiry, arranging a visit, dealing with any queries you may have about your event at Chippenham Park to on-the-day management.

The following is charged separately and is not included in the hire of Chippenham Park as a venue

Wines, champagnes and other drinks

Catering from Crown Catering, our approved caterer

Sound system and DJ (we request that you use our DJ if one is required)

**PLANNING YOUR WEDDING DAY AT CHIPPENHAM PARK: SOME USEFUL FACTS**

<b>Ceremony</b>	In the house: The Old Ballroom, Tharp Hall or Loggia Outside: The Summer House by the lake or The Gazebo on the lawns  Licensed for 120 people at both outside locations, 120 people inside combined in The Old Ballroom and Tharp Hall. The Loggia, suitable for the more intimate ceremony for 12
<b>Reception</b>	Held in the Tharp Hall, the Old Ballroom or, in front of the house on the Rose Terrace.
<b>Gardens</b>	Use of the spectacular, award-winning gardens during the reception and before moving to the marquee
<b>The Lake Marquee</b>	A private location for your wedding breakfast and evening party set in Parkland and overlooking the lake. Seating for 150 people. Round tables for 8 or 10 people with rectangular tables available for top and buffet. Marquee accommodates 200 seated if required (space for max. of 250 in the evening). Raised decking area with cafe-style tables and chairs accessed by French doors. Large dance floor under twinkling starlit ceiling
<b>Catering</b>	We work exclusively with the excellent Crown Catering, Cambridge. Once you have confirmed your wedding date, you communicate directly with them to discuss and arrange all your food and drink requirements. Chippenham Park has its own wine from Berry Brothers. If you choose to bring your own wine/champagne/Pimms we charge a £200 handling fee.
<b>Photography</b>	There are many opportunities for stunning photography – whether during the ceremony, in the gardens while guests enjoy reception drinks, or by the lake and in the parkland once you all move over to the marquee.
<b>The people</b>	Becca and Hugo Nicolle – the owners of Chippenham Park who live there with their three children and their much-loved dogs. Beccy Nicholson– the wedding coordinator.
<b>Coordination</b>	Our wedding coordinator will work with you and help with your wedding plans. <ul style="list-style-type: none"> <li>• Initial discussion meeting</li> <li>• Advice on suppliers, timetable and design</li> <li>• Liaison with suppliers</li> <li>• Set-up ceremony locations and Lake Marquee</li> <li>• Management on the day</li> </ul> If required, more planning assistance is available at additional cost.
<b>Hire includes</b>	<ul style="list-style-type: none"> <li>• Exclusive hire of the Rose Terrace/rooms in the house and the gardens for your reception drinks and canapes and the gardens and the Lakeside Marquee for your wedding breakfast and evening party</li> <li>• Choice and use of ceremony locations</li> <li>• Use of grand piano by a professional if required</li> <li>• Bridal suite for bridal preparations on the day of the wedding and overnight stay on the night of the wedding</li> <li>• Car parking for up to 200 cars</li> <li>• Supply of bar staff</li> <li>• Wedding coordinator to help you plan your wedding from initial enquiry right through to the day itself.</li> </ul>
<i>It does not include:</i>	<ul style="list-style-type: none"> <li>• Wines, champagnes and other drinks</li> <li>• Catering from Crown Catering, our ‘house’ caterer</li> <li>• Sound system and DJ</li> </ul>
<b>Recommended suppliers</b>	We have a list of our favoured suppliers for weddings at Chippenham Park which we can share with you – and then leave you to liaise with them. These are people we know, like and trust who know the venue.
<b>Availability &amp; arranging a private view</b>	Get in touch with us by telephone or email and we will be happy to help with enquiries regarding availability, to arrange a private view for you or to answer any questions.

**Our contact details** Telephone Beccy, Becca or Hugo on our dedicated wedding number 01638 721 416



*Crown Catering Cambridge Ltd*



CHIPPENHAM  
PARK

*Sample Menus for  
Chippenham Park Weddings  
2016*





**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Crown Catering Cambridge**

The following pages include just a selection of sample dishes to give you an idea of our quality and style however, we pride ourselves on our creativity and expertise to tailor a bespoke menu to suit your tastes and budget.

We invite all our wedding couples to visit us for a complimentary tasting at our restaurant near Newmarket, **the Kings Head in Dullingham** prior to making any final decisions regarding your wedding day catering.

We understand how important it is that all of the little details are covered so that your wedding is a day to remember. From the initial enquiry through to the big day, our dedicated and efficient team will be available to help you create, refine and deliver the wedding day of your dreams.

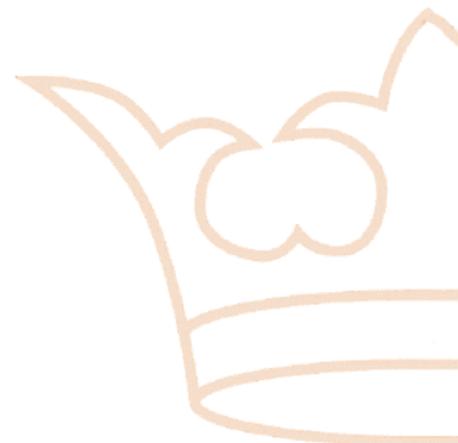
We very much look forward to being of service to you on your special day.

Kindest regards,

Crown Catering Cambridge



Winner of the Best Wedding Caterer Award for the East of England  
In the Wedding Industry Awards 2015



*Crown Catering Cambridge Ltd*

**T: 01223 860643 E: [info@crowncateringcambridge.com](mailto:info@crowncateringcambridge.com) W: [www.crowncateringcambridge.com](http://www.crowncateringcambridge.com)**



## **Wedding catering at Chippenham Park Sample Menus for 2016**

### **Sample Menus**

Our chefs believe in using only the finest ingredients, often sourced from local independent producers, to prepare inspirational menus tailored specifically to suit the needs of our client. We work in partnership with our clients to ensure the catering provided represents the style of your wedding day and by creating a menu to suit **your tastes and budget** we aim to not only match but exceed your expectations

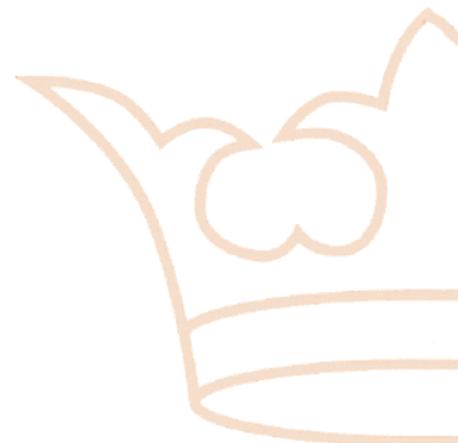
Our menu pack has been designed so that you can create a personalised menu to suit your tastes and budget. Please select one starter, one main course (both with vegetarian options) and one dessert.

***The price of the main course determines the total cost for a 3-course meal and includes***

- **The supply of high quality white china, polished stainless steel cutlery, clear glassware and white linen table cloths and napkins**
- **The services of our experienced, uniformed waiting staff**
- **The professional services of chefs**
- **The services of a Front of House Manager to oversee all catering on the day and to liaise with other wedding day suppliers and contractors to guarantee a successful reception**
- **The service of your own wine and drinks during the reception, the meal and the toast – until coffee has been poured**
- **Support and advice from our Events Team during the planning stages of your reception**
- **Pre-wedding meetings and site visits in the preparation for your wedding day**

Special dietary requirements can also be catered for

**All prices quoted are subject to VAT**



***Crown Catering Cambridge Ltd***

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## **Wedding catering at Chippenham Park Sample Menus for 2016**

### **Event Management**

With close and long-standing relationships with a wide range of suppliers, we have the knowledge, creativity and resources to assist with other areas of the day including venue decoration and styling, entertainment, wedding photography and flowers.

We work with only the best suppliers, those that we have worked with before and have proven to deliver a high quality of service each and every time.

Do please call or email if you require any information or advice on any other aspect of your wedding day.



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## **Wedding catering at Chippenham Park Sample Menus for 2016**

### **Canapés Menu**

*Designed as an addition to the main menu*

#### **Cold Canapés**

##### ***Fish Options***

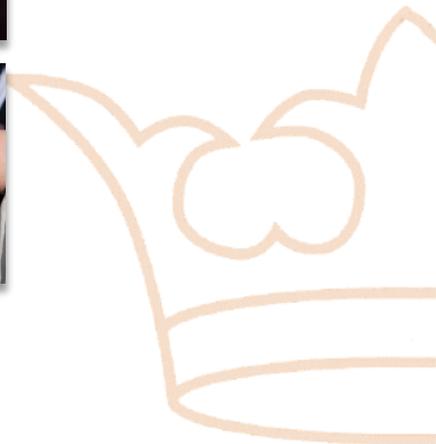
- Crayfish tails with a paprika aioli
- Carpaccio of tuna with wasabi mayonnaise served on a china spoon
- Smoked trout rillettes with pickled cucumber
- Blini topped with smoked salmon roulade filled with salmon mousse and lemon zest
- Finely cut tuna with fresh pesto on a crostini
- Herb chilli toast topped with lobster tail Additional £1.50 per person
- Fresh oyster with pink shallots Additional £1.50 per person

##### ***Meat options***

- Pea and mint crostini with Italian smoked bacon
- Chicken Caesar salad tartlet
- Smoked chicken roulade with red onion jam
- The traditional BLT (mini bacon lettuce and tomato) served on toast
- A pastry cup containing a crispy duck salad with tomato and coriander salsa
- Rosemary crusted Lamb served on a crostini topped with beetroot jel Additional £1.50 per person
- Foie-gras with a vanilla and apple compote Additional £1.50 per person

##### ***Vegetarian options***

- Mozzarella and sun dried tomatoes served on a crostini with olive tapenade
- Soft boiled quails' eggs with lemon mayonnaise
- Avocado mousse with Parmesan and herb of Provence olives served on a tomato tart
- A tartlet of grapes with cream cheese and roasted pistachios
- Blinis topped with a Stilton mousse with pecan nuts and fig chutney



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## **Wedding catering at Chippenham Park Sample Menus for 2016**

### **Canapés Menu**

*Designed as an addition to the main menu*

#### **Hot canapés**

##### ***Fish Options***

- Pan seared scallops with black pudding and a spiced cauliflower puree Additional £1.50 per person
- Tempura king prawns with a sweet chilli dip
- A classic fresh fishcake served with garden pea puree
- A traditional Thai crab cake with a red curry dip

##### ***Meat options***

- Braised lamb ragu with sweet peppers and spinach
- Mini Newmarket sausages with a honey and rosemary glaze
- Mini Yorkshire pudding with roast beef and horseradish cream
- Beef tournedos on a crostini with Béarnaise sauce Additional £1.50 per person
- Baby Croque-monsieur
- Chargrilled asparagus with Parma ham served with sun-dried tomatoes
- Sweetcorn fritters with chorizo jam

##### ***Vegetarian options***

- Spanish tortilla
- A mini vegetarian quiche
- Filo tartlets of feta cheese with basil, red onion and black olives
- Mini vegetable spring rolls with a sesame seed dressing
- Goat's cheese and baby spinach crumble

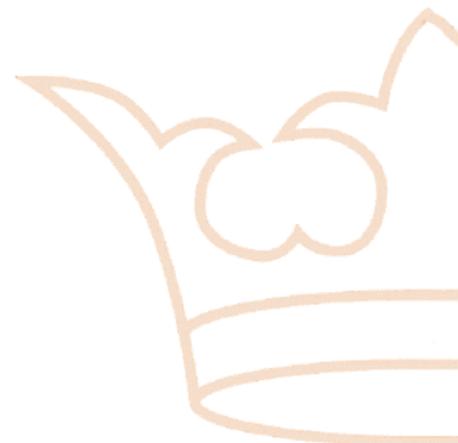
##### ***Skewers***

- Chicken – satay
- Lamb Olive oil, garlic
- Salmon and sweet peppers Lime, fresh herbs
- Provençale vegetables served with Pesto
- Pan fried halloumi served with lemon dip
- Butterflied king prawns served with sweet chilli dip Additional £1.50 per person



#### ***Your choice of***

<b>6 canapés</b>	<b>£7.50 per person plus VAT</b>
<b>8 canapés</b>	<b>£9.50 per person plus VAT</b>



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## **Wedding catering at Chippenham Park Sample Menus for 2016**

### **Starters**

*Please select one starter, with a vegetarian option if required.*

*All are served with*

***A selection of home-made Crown bread***

*Served with butter or olive oil and balsamic*

*Baked salmon and crayfish terrine,  
beetroot puree, mizuna and charred cucumber salad*

*Chicory, poached pear, candied walnuts and blue cheese salad  
With truffle and thyme dressing*

*Rustic pork and chicken pate wrapped in smoked bacon with fruit chutney*

*Home-made cured beef, pink grapefruit with goat's cheese salad*

*Ham hock, chicken and baby leek terrine with date puree and pickled vegetables*

*Plum tomato tartlet with Parmesan and rocket salad and split balsamic dressing (V)*

*Belly of Grasmere Farm pork with borlotti bean puree and a damson jus*

*Timbale of oak smoked salmon and poached salmon with a watercress and sweet basil dressing*

*Trio of River Farm smoked salmon : Gravadlax, hot and cold smoked salmon*

*Caprese salad (v)*

*Isle of White tomatoes, buffalo mozzarella and micro basil dressed with olive oil*

### **Sharing platters**

*Served to the tables for guests to sharing*

#### **Tapas selection to include**

*A selection of Spanish cured meats, Manchego cheese, char-grilled peppers, Gazpacho shots, butter bean and chorizo crostini, roasted squash, authentic tomato bread with olive oil, calamari rings with garlic aioli*

#### **Antipasto**

*A selection of cured meats, buffalo mozzarella, marinated peppers and artichokes, pea and mint crostini, roasted squash and home-made breads with olive oil*

#### **Smokey**

*Home smoked duck, chicken, pigeon, salmon, cod roe, applewood, homemade chutney and Crown bread selection*

#### **Taste of Sea**

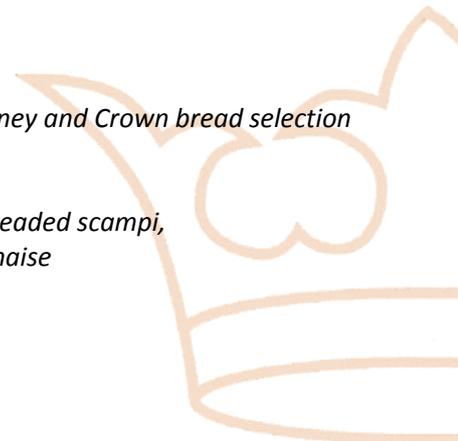
*Lightly battered whitebait, tempura prawns, salt and chilli squid, breaded scampi,  
pan seared scallops, with lemon aioli and paprika mayonnaise*

*Additional £3.00 per person plus VAT*

***More sharing platters available on request***

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**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Main Courses**

*Please select one main course, with a vegetarian option if required.*

**Chicken**

**All priced at £37.50 per person plus VAT for three courses**

**Free range chicken breast with chicken lollipop**  
*potato press, pea puree, baby onion, dry Sherry glaze*

**Pan roasted free range chicken breast with Tuscan bean cassoulet**

**Breast of free range chicken with a green peppercorn and honey glaze**  
*herb rosti and root veg puree*

**Duck**

**Both priced at £40.50 per person plus VAT for three courses**

**Pan roasted breast of Gressingham duck**  
*with warm Asian slaw and a hot and sour dressing*

**Pan roasted breast of Gressingham duck**  
*with fondant potatoes, braised red cabbage and a sour cherry sauce*

**Pork**

**Both priced at £37.50 per person plus VAT for three courses**

**Belly of pork with roast apple, rosemary and caramel sauce**  
*served with a black pudding rosti*

**Pan fried pork loin**  
*with a pangretta crust, balsamic jus and herb pommes puree*

**Lamb**

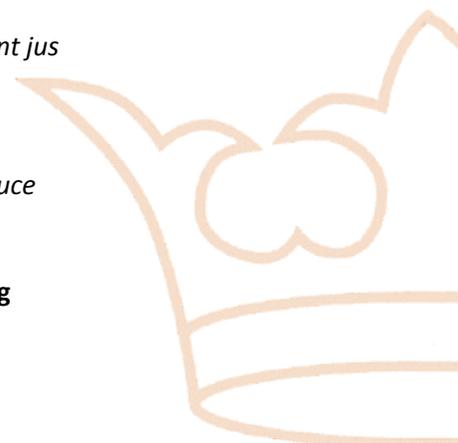
**Roasted rump of lamb**  
*with pommes Duchesse, buttered fine beans and redcurrant jus*  
**£38.50 per person plus VAT for three courses**

**Fillet of local lamb with mint crust**  
*with Dauphinoise potatoes, pea puree and a marsala sauce*  
**£42.00 per person plus VAT for three courses**

**Roast saddle of lamb with a tomato and mint stuffing**  
*served with roast potatoes and market vegetables*  
**£41.50 per person plus VAT for three courses**

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**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Main Courses**

*Please select one main course, with a vegetarian option if required.*

**Beef**

**Pan fried English fillet steak**

*With triple cooked chips, rocket and Parmesan salad, Béarnaise sauce and peppercorn sauce*

**£44.50 per person plus VAT for three courses**

**Traditional roast sirloin of beef**

*with Yorkshire pudding, roast potatoes and market vegetables*

**£42.00 per person plus VAT for three courses**

**Prime fillet of Scottish beef**

*with Dauphinoise potatoes, celeriac and thyme puree, truffled extra fine green beans and a Claret jus*

**£45.00 per person plus VAT for three courses**

**Classic fillet of Scottish beef Wellington**

*buttered fine green beans, potato and horseradish puree, served with an aged balsamic jus*

**£46.00 per person plus VAT for three courses**

**Venison**

**Roast loin of venison**

*with pea puree, potato presse and blackberry jus*

**£43.00 per person plus VAT for three courses**

**Duo of venison**

*Roast fillet and shepherd's pie with braised red cabbage and a sloe gin sauce*

**£43.00 per person plus VAT for three courses**

**Fish**

**All priced at £37.50 per person plus VAT for three courses**

**Pavé of salmon**

*pea and baby gem fricassee with glazed Château potatoes*

**Sole, salmon and sea bass**

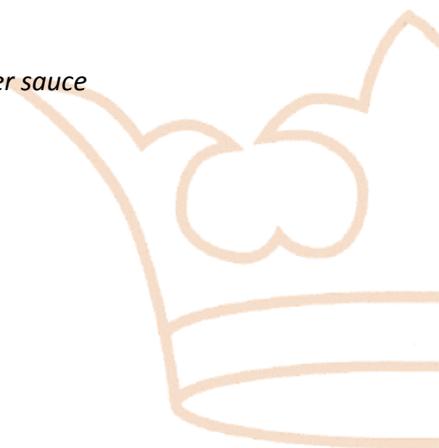
*in crisp puff pastry with herb beurre blanc*

**Pan roasted hake fillet**

*Courgette spaghetti, pomme puree and a lime and parsley butter sauce*

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**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Main Courses**

*Please select one main course, with a vegetarian option if required.*

**Traditional Roasts – carved at the Table**

*By a guest*

*All served with bowls of crispy roast potatoes and fresh garden vegetables on the tables*

**Traditional roast beef**

*with Yorkshire pudding and a parsnip puree*

**£43.00 per person plus VAT for Sirloin**

**£47.00 per person plus VAT for Fillet**

**Roast loin of Suffolk pork**

*served with apricot and sage stuffing with crackling and apple puree*

**£39.00 per person plus VAT**

**Roast leg of English spring lamb**

*with rosemary and garlic, served with a Celeriac and white truffle puree*

**£40.00 per person plus VAT**

**Bowls of family feast vegetables**

*Please select one of the following to accompany your roast*

Dauphinoise potatoes

Buttered pommes puree

Garlic and rosemary roasted potatoes

Buttered new potatoes

*Please select two of the following*

Braised red cabbage

Honey roasted parsnips

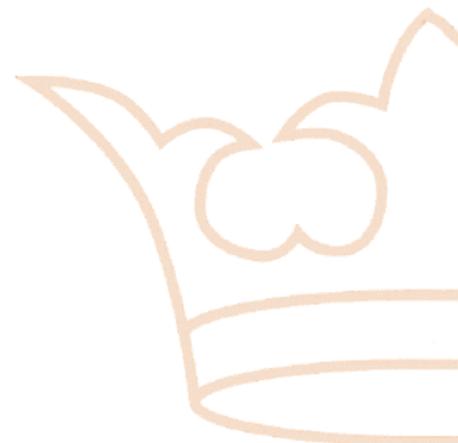
Roasted root vegetables

Cauliflower cheese

Steamed market vegetables

Carrot and Madeira puree

Carrot and swede mash



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**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Main Courses**

*Please select one main course, with a vegetarian option if required.*

**Vegetarian Main Courses**

**All priced at £37.50 per person plus VAT for three courses**

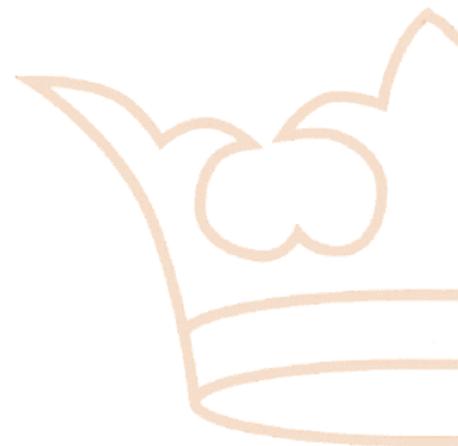
**Fennel tarte tatin**

*with butternut squash puree and wilted spinach*

**Seasonal risotto**

**Courgette and goat's cheese pithivier**

*with black olive, tomato and basil sauce*



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## **Wedding catering at Chippenham Park Sample Menus for 2016**

### **Desserts**

Chocolate Marquise with a hazelnut tuilles and burnt meringue

Blackcurrant delice with apple puree and apple crisps

Warm chocolate brownie, amaretti crunch and Baileys cream

Trio of lemon:

*tangy lemon tart, lemon posset and lemon meringue*

Mango and passion fruit cheesecake with white chocolate and raspberries

Sticky toffee pudding with toffee sauce and vanilla ice cream

Seasonal fruit crumble with a crunchy topping and vanilla custard

Dark chocolate and espresso torte with honey and mascarpone cream

### **Sharing Platters of Mini desserts**

*Please select five from the following*

*Turkish delight  
Chocolate truffles  
Mini macaroons  
Chocolate brownie  
Fruit de pate*

*Coconut ice  
Mini fruit tartlets  
Mini lemon tarts  
Mini Banoffee pie  
Mini crème brulee*

### **Crown dessert shots**

*a trio of miniature desserts or Sharing Platters, please select three to create your own trio  
or two to add to a Sharing platter*

*Boozy trifle  
Tiramisu  
Lemon Posset  
Dark chocolate mousse*

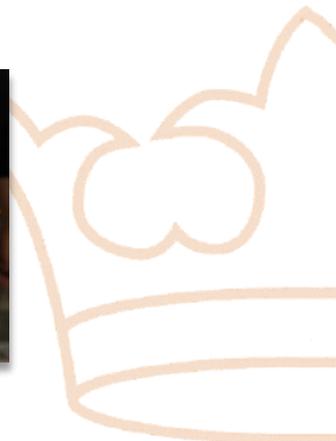
*Home-made sorbets  
Lime and vodka jelly  
Rhubarb and custard  
Summer berry compote*



### **Freshly brewed coffee, tea and infusions**

*served with home-made fudge*

**£2.50 per person plus VAT**



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**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Children's Menu**

**Main Course**

*Please select **one** from each course plus a vegetarian option if required*

**Creamy fish pie topped**  
*with fluffy mash served with garden peas*

**Real fish fingers and chips**  
*served with home-made tartar sauce*

**Chicken goujons**  
*with seasonal vegetables and new potatoes*

**Cottage pie topped with cheddar mashed potato**  
*served with seasonal vegetables*

**Mini Musk sausages**  
*with creamy mashed potato and seasonal vegetables*

**Dessert Course**

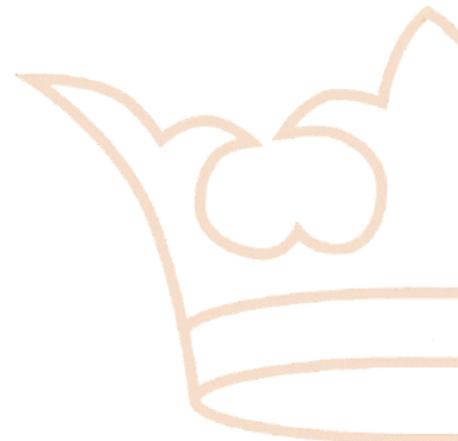
**Fresh fruit**

**A selection of ice creams**

**Sticky toffee pudding**  
*with vanilla ice cream*

**£14.50 per person (per child) plus VAT**

**Alternatively – we can serve a smaller, child-size portion of your chosen menu for ½ the menu price**



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**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Evening Reception Menus**

*For budgetary purposes, we recommend that you cater for ¾ of the total number of evening guests*

**Evening Buffet Menu**

Authentic Thai appetizers  
Thai salmon fish cake with red curry dip  
Mini honey and rosemary glazed Musk sausages  
Chicken skewers with home-made satay sauce  
Vegetable samosas with lime pickle  
Tempura prawns with a sweet chilli dip  
**£9.50 per person plus VAT**

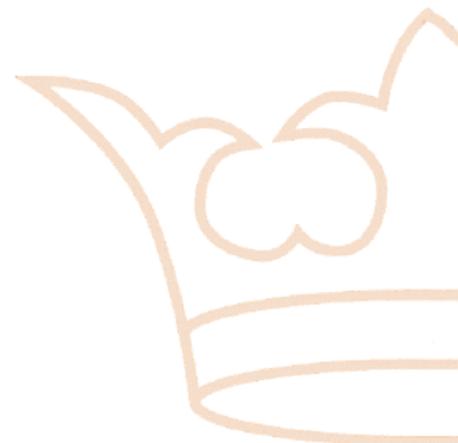
*Add a selection of finger sandwiches*  
**For an additional £3.50 per person plus VAT**

**Cheese Table**

**Offering a selection of five farmhouse cheeses**  
*served with a selection of home-made breads, water biscuits, grapes and celery*  
**£475 plus VAT based on 100 guests or at the agreed price**

**Cheese and Ham Table**

**With Black treacle glazed ham and a selection of three farmhouse cheeses**  
*served with a selection of home-made breads, water biscuits, grapes and celery*  
**£475 plus VAT based on 100 guests or at the agreed price**





**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Evening Reception Menus**

*For budgetary purposes, we recommend that you cater for ¾ of the total number of evening guests*

**Tray-served Hot Snacks**

**The Crown Hog roast**

*Slow roasted pork crispy skin, home-made apple sauce and flour baps*

**£6.25 per person plus VAT**

**Mini cones of fish and chips**

**£4.25 per person plus VAT**

**Chicken and prawn Pad Thai**

**£5.50 per person plus VAT**

**Mini doughnuts and a cup of hot chocolate**

**£3.50 per person plus VAT**

**Bacon baps**

*With Tomato Ketchup and HP sauces on the side*

**£5.50 per person plus VAT**

**Pulled shoulder of lamb**

*In a tortilla wrap with cucumber and mint yoghurt*

**£5.75 per person plus VAT**

**Cheese on toast**

**£2.50 per person plus VAT**

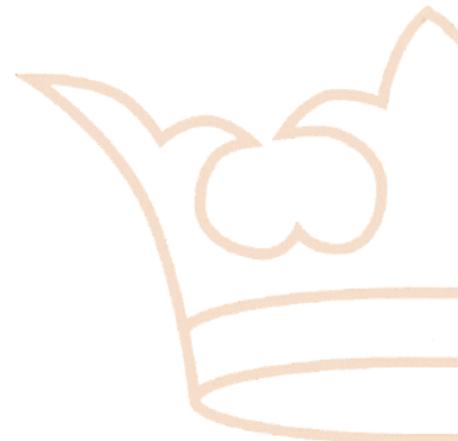
**Croque Monsieur**

**£4.50 per person plus VAT**

**Coffee Station**

*served with home-made fudge*

**£2.50 per person plus VAT charged as consumed**



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**Wedding catering at Chippenham Park  
Sample Menus for 2016**

**Barbecue Menu**

**Carved by the Chefs**

*Please select one*

Marinated belly of pork in honey and thyme  
Whole butterflied leg of lamb marinated in harissa spices  
Whole sirloin of beef with a Worcestershire sauce

**Meat option**

*Please select three*

Slivers of corn fed chicken with Thai spices  
Rib eye steak marinated in garlic and thyme  
Minted Lamb chump  
Quarter pounder beef burgers  
Newmarket Musks Sausages

**Fish option**

*Please select one*

Whole side of salmon with hollandaise sauce  
Thai style monkfish served on skewers  
Skewers of King Prawns with garlic and parsley

**Vegetarian option**

*Please select one*

Corn on the cob brushed with herb butter  
Marinated Halloumi cheese with chilli and coriander  
Seasonal vegetable kebabs

**Salads Menu**

*Please select five salads*

Tomato with shallot and basil salad  
Baby leaf salad  
Squash and barley salad with balsamic vinaigrette  
Roast beetroot with balsamic  
Charred courgette, aubergine and baby spinach salad with harissa dressing  
Moroccan spiced carrot salad  
New potato salad with meat stock dressing  
Crown coleslaw  
Asparagus and buttermilk salad with pomegranate and young radish  
Wild rice and smoked ham salad with honey, parsley and orange dressing  
Cauliflower, chick pea, radish and roast garlic salad with yoghurt dressing  
Green bean, shallot and feta cheese with toasted almond and sherry vinaigrette

*Selection of Homemade Breads with olive oil and balsamic*

**From the Dessert Table**

*Please select two dishes*

Lemon Posset with home-made shortbread  
Tiramisu  
Boozy trifle  
Summer berry Pavlova  
Carpaccio of fruit with a rum and clove syrup  
Seasonal fruit crumble with honey cream  
Dark chocolate and espresso torte with honey and mascarpone cream

**£37.50 per person plus VAT**

**Excludes a starter (additional £4.50 per person plus VAT)**

**Plus £150 plus VAT for the hire of a commercial barbecue**

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## **Wedding catering at Chippenham Park Sample Menus for 2016**

### **Testimonials**

*Just a few of the many letters we have received from clients praising  
Crown Catering Cambridge on the service we have provided*

Thank you all so much for the service you provided at our wedding. Everyone commented on how amazing the food tasted and how attentive the staff were. Nobody was ever short of food or drink. Thank you for stepping in at short notice. Not only did you really help us out but you helped make our wedding memorable. Jess was always so approachable and helpful and really listened to what we wanted and catered to our guests needs. I couldn't recommend Crown Catering enough.

**Wedding at Chippenham Park, April 2014**

I wanted to take the time to thank you both for all your hard work in helping us put together the catering for our wedding. We were blown away by the quality of food and all round service from you both and from the whole team on the day. We will certainly be recommending Crown to friends and family and have had such good feedback from our guests.

You are all doing such a great job and made the day extra special  
**Private Marquee wedding – August 2014**

A huge thank you to all the team for such wonderful food and service on our wedding day. You have all been so great to work with throughout our planning and it has been a great pleasure to work with you all.

**Wedding at a private house, December 2013**

I want to say what an excellent service Crown Catering gave us on Saturday for Hannah and Damian's wedding.

Right from the very start after taking over from Chimney's back in April, you have given us every confidence that the day would run smoothly and the food would be good - and it was! All the guests that I spoke to commented on the standard of the food - and particularly the lamb! Sara was very approachable, attentive and available when needed.

So a big, big thank you from us both.

**Wedding at Chippenham Park - August 2014**

Thank you so much for the amazing catering you provided us for our wedding day. We could not have asked for more. The food and service were totally outstanding and we received so many compliments from our guests. Everyone really enjoyed the food. The day couldn't have gone any smoother, all thanks to your team and the thorough prep work and hard work on the day.

Thanks a million !

**Private Marquee Wedding, March 2014**

I just wanted to thank you and your staff on behalf of all the family for the wonderful service you provided. The food was everything we had hoped it would be and more and your staff performed superbly well. All your people were very professional, approachable and friendly in a good way. We can't say enough to praise Sara in particular. She was incredible. Always at hand and anticipating needs, making us all feel very special. We had an absolutely fabulous day which in no small measure was due to everything running so smoothly.

All the worry was taken away from us and we just enjoyed the day.

**Wedding at Chippenham Park – July 2014**

I wanted to write to you to say that firstly your food is incredible, all of my guests are raving about how good the food was, my meal was perfection (I had the lamb !), the staff were absolutely wonderful, especially Wayne and the lady with the blonde hair, I forget her name and the man who made sure I had a bellini at all times! in the excitement of the day I did not get his name but he was fantastic. I really cannot say thank you enough to your staff for all of their hard work, they are solid gold and made our day perfect.

I would love to eat your food again and I will be recommending you to everyone and when we are in Cambridgeshire again we will come to the Crown and Punchbowl. Please can you pass our thanks to Treena, she was so wonderful and so professional and great in responding to my million emails. Your team is superb and so is your food!

**Wedding at Chippenham Park – July 2014**

Just wanted to say a massive thank you to you and the whole team at Crown Catering for doing such a stellar job at the 30<sup>th</sup> Anniversary dinner last week.

We raised over £10k for the Hospice, which is fantastic and we received such high praise for the catering. Considering the meals were donated they were still of a very high quality and we're really grateful to Crown for helping us out of a difficult situation.

Please pass on my thanks to the whole team, they did an amazing job and they were all really friendly and helpful on the day. I

**Fundraising dinner for St Nicholas hospice  
Chippenham Park, June 2014**

Fran and I just wanted to pass on our thanks to all at Crown Catering for the support during the build up to our Wedding, and for the food and service on our wedding day at Chippenham Park on 17th May. It was a fantastic day in the sun, and the food was perfect. We have had nothing but compliments for the food from our guests, so a huge thank you for helping to make it such a special day. We've both said we can't wait to visit you at the Crown and Punchbowl in the future and sample the food again.

**Wedding at Chippenham Park – May 2014**

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Sample Menus for 2016**



THE 2015  
**WEDDING**  
INDUSTRY AWARDS

**Best Wedding Caterer (independent)**

**NATIONAL FINALIST**  
**East of England Regional Winner**

**Crown Catering Cambridge**

Damian Bailey  
Founder and Chairman of the Judging Panel  
The Wedding Industry Awards

**On Behalf of the 2015 Judging Panel**

**RECOGNISING AND REWARDING  
EXCELLENCE IN THE WEDDING INDUSTRY**

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