

LIMEBERRY

EVENTS CATERING

at



HEDINGHAM CASTLE
& GARDENS

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Welcome

Limeberry Events Catering

Limeberry Events Catering offer a professional bespoke catering service in the South-East of England: throughout Essex, London and the home counties. Our philosophy is that exceptional food, friendly service and attention to detail are the keys to a successful event, and there's nothing we love more than bringing your vision to life.

Combining delicious food prepared to the highest standards and a strong focus on events management, you can be guaranteed a first-class, personal dining experience and complete peace of mind.

Your Wedding Reception

At Hedingham Castle, begin your wedding reception with drinks and canapes in the splendour of the grand Hall, terrace and stunning lawns of the elegant Georgian House, with views over the lake.

Then proceed through to the immaculately furnished Ballroom Marquee, standing in the tranquillity of the Tulip Lawn, for your Wedding Breakfast and Evening Reception.

Pricing

Our pricing for Hedingham Castle can be found on our pricelist. All of our pricing is exclusive of VAT, unless stated otherwise.

Supplements do apply to some of our dishes and this is clearly indicated alongside each dish, where applicable.

Choice Menu

If you would like to offer your guests a choice menu, consisting of 3 options per course, the following supplement(s) apply:

- 1 course choice - £2 per guest
- 2 course choice - £2.50 per guest
- 3 course choice - £3 per guest

This pricing is exclusive of VAT.

Canapes

Pastrami, dill pickle, sweet mustard on pumpernickel bread

Smoked salmon blini, cream cheese

Duck and plum sauce pancakes

Filo tartlet of mascarpone, red pesto and sun blushed tomato (V)

Minted pea, ham hock tartlet

Smoked salmon, cucumber and dill

Cold

Antipasti crouton, green olive

Roast beef (pink) pesto, rocket

Feta and watermelon skewers (V)

Chicken liver pâté, onion marmalade on toast

Seared breast of duck, apricot chutney

Creamed gorgonzola on walnut crouton, honey glazed figs (V)

Pulled pork confit, celeriac, grain mustard tart

Chargrilled asparagus, Parma ham

Sushi lollipops, wasabi, pickled ginger (VG available)

Smoked salmon mousse, caper dressing and toasted bread

Bruschetta, tomato, red onion, basil (VG)

Baby mozzarella, tomato skewers (V)

Beetroot hummus, pine nuts, toasted crouton (VG)

Smoked mackerel pâté, capers, toast

Pesto, feta, olive crouton (V)

Creamed goats cheese crouton, figs, honey (V)

Mini Yorkshire puddings, horseradish and roast beef (pink)

Won ton prawn tails, sweet chilli dipping sauce

Goat's cheese, red onion pastry (V)

Warm

Thai pork won tons, lime, soya dipping sauce

Baked whole brie, greengage, thyme jelly, dipping crackers (V)

Red Thai chicken skewers, sweet chilli dipping sauce

Teriyaki steak skewers, black bean sauce

Mini steak burgers, baby pickles, tomato relish

Honey mustard glazed sausages, grain mustard dipping sauce

Wild mushroom tartlets, truffle oil (VG)

Baked figs, Parma ham, blue cheese

Haggis croquettes

Quail's egg Benedict, hollandaise

Quail's egg Florentine, hollandaise (V)

Tartlet of roast beef and peppercorn sauce

Sun blushed tomato arancini balls, mascarpone, pesto dip (V)

Wild mushroom arancini balls, fresh tomato salsa (VG)

Pear and blue cheese tartlet, walnut (V)

Lamb kofta, tzatziki

Olive piperade, puff pastry (VG)

Mushroom and salse verde tartlet (VG)

Starters

Breads

Selection of artisan breads, salted butter + £1pp +VAT

Focaccia bread, olives, olive oil, balsamic + £2pp +VAT

Served with fresh breads

Vegetarian (V) Vegan (VG)

Homemade Soups

Tomato and basil, tapenade crouton (VG)

Roast butternut squash and sweet potato with candied pecans (VG)

Leek and potato, chive crème fraîche (V)

Minted pea (VG)

Carrot and coriander (VG)

Curried parsnip (VG)

Smoked haddock and potato chowder

Create the perfect informal start to your wedding breakfast and treat your guests to one of our delicious sharing platters:

SEAFOOD PLATTER

Home cured gravadlax, smoked salmon, tiger prawns, mackerel pâté; capers and cornichons, home baked breads

ANTIPASTI PLATTER

Serrano ham, chorizo, salami, olives, buffalo mozzarella, chargrilled Mediterranean vegetables, artisan bread

MIDDLE EASTERN MEZE PLATTER

Spinach and feta bourek, tabbouleh, beetroot hummus, baba ganoush, olives, warm pitta bread

Meat

Home smoked pigeon breast, pancetta, chicory salad

Smoked chicken, sun blushed tomato salad, pine kernels, raspberry vinaigrette

Warm salad of grilled black pudding, poached hens egg, bacon lardons

Potted confit duck terrine, redcurrant gel, walnut croutons

Chicken liver and wild mushroom terrine, pear and thyme chutney, croutons

Roast duck salad, mango and sweet chilli salsa

Chargrilled asparagus, Parma ham, balsamic syrup

Chicken Caesar salad, baby gem lettuce, toasted croutons, shaved parmesan

Warm salad of halloumi, chorizo, baby leaf salad, herbs

Poached salmon and crayfish tian, avocado purée

Seared gravadlax, sweet honey mustard, radish salad

Smoked salmon, baby capers, lemon, beetroot gel, lemon balm

Beetroot gravadlax, mouli and frisee salad, sesame oil

Smoked haddock and leek tartlet, mild curry butter sauce

Seared mackerel, celeriac and apple remoulade

Prawn and crayfish cocktail, baby gem, king prawn, seeded bread

Poached salmon and crab tian, avocado purée

Fish cake, steamed asparagus, chive butter sauce

Seafood

Vegetarian

Whipped goats cheese, roast beetroot, poached pear, rosemary toast (V)

Marinated baby tomato and buffalo mozzarella salad, baby herbs, tapenade (V)

Tartlet of warm goat's cheese and red onion marmalade, baby herb salad (V)

Baked breaded Camembert, pear and thyme chutney, wild rocket (V)

Welsh rarebit and red onion tart, baby herb salad (V)

Whipped feta cheese mousse, honey roast carrots, almonds, salsa verde, baby herbs (V)

Selection of homemade soups (please see page 6)

Bruschetta of vine tomato, toasted ciabatta, basil oil, rocket (VG)

Fried polenta, wild mushrooms, garlic, salsa verde (VG)

Roast butternut squash, walnuts, chicory salad (VG)

Sun blushed tomato arancini, aioli (VG)

Puy lentil and roast beetroot salad, fresh herb dressing (VG)

Selection of homemade soups (please see page 6)

Alternatively, we can offer your guests a selection of four canapés per person in place of a starter. These will be served during your drinks reception.

Vegan

Mains

Pork

Slow roast belly of pork
Roast pork tenderloin
Cumberland sausages*

To be served with your choice of:

Potato and black pudding hash,
apple purée, sautéed savoy cabbage,
red wine jus

Potato rosti, spring greens,
crackling, apple puree, cider sauce

Apple and bacon mash, steamed
vegetables, crackling, grain mustard
sauce

Tian of apple, black pudding and
creamed potatoes, red wine jus

Grain mustard mash, roast
vegetables, red wine jus

*Creamed potato, red onion jus, with
bowls of petit pois, sugar snap peas
and pea shoots

Pan roast chicken breast

Pan roast corn fed chicken breast + £1pp +VAT

Braised guinea fowl + £2pp +VAT

Chicken

To be served with your choice of:

Chorizo and potato hash, mango and
chilli salsa, French beans

Cheddar and bacon mash, creamed
leeks in white wine, bundles of
seasonal vegetables

Dauphinoise potatoes, bundles
of steamed summer vegetables,
tarragon sauce

Puy lentil and root vegetable broth,
truffle oil

Truffle mash, charred baby leeks,
parmesan crisp, red wine jus

Beef

Centre cut fillet steak + £9pp +VAT
Roast sirloin of beef + £6pp +VAT
Chargrilled sirloin steak + £6pp +VAT
Braised rump
Homemade steak and ale pie
(individual)*

To be served with your choice of:

Yorkshire pudding, thyme roast
potatoes, roasted vegetables, red
wine jus

Roast Portobello mushroom, roast
vine tomatoes, chunky potato
wedges and peppercorn sauce

Dauphinoise potato cake, sautéed
savoy cabbage, parsnip crisps, port
wine jus

Roast garlic mash, roasted root
vegetables, red wine jus

Deconstructed beef wellington -
puff pastry, creamed mash potato,
steamed vegetable bundle, red wine
jus (Fillet of beef only)

*Creamed potato, red wine jus, with
bowls of petit pois, sugar snap peas
and pea shoots

Rump of lamb + £4pp +VAT

Rack of lamb + £6pp +VAT

Braised leg of lamb + £4pp +VAT

Lamb

To be served with your choice of:

Dauphinoise potato cake, parsnips,
chantenay carrots, redcurrant jus

Fondant potato cake, vegetable
bundle, rosemary scented jus

Creamed champ, roasted vegetables,
rosemary and redcurrant jus

Roasted garlic mash, roast
harissa-spiced carrots, salsa verde

Duck

Duck breast (served pink) + £4pp +VAT
Confit duck leg (slow cooked on the bone)

To be served with your choice of:

Spiced red cabbage, butternut squash, sweet potato

Dauphinoise potato, sautéed savoy cabbage, pancetta, red wine jus

Roast garlic mash, rosemary roasted vegetables, port wine jus

Seabass fillet + £4pp +VAT

To be served with your choice of:

Lemon and herb crushed potato cake, wilted spinach, orange pesto, shaved fennel

Roast garlic mash, asparagus, and chive butter sauce

Salmon fillet/Chalk Stream Trout (Seasonal) + £2pp +VAT

To be served with your choice of:

Crushed new potatoes, steamed asparagus, asparagus velouté

Crushed new potatoes, roast sweet peppers, sun blushed tomato pesto

Horseradish mash, creamed leeks, served with petit pois, sugar snap peas and pea shoots

Smoked Haddock

To be served with your choice of:

Potato rosti, sautéed spinach and poached egg, grain mustard cream sauce

Grain mustard mash, creamed leeks, petit pois, sugar snap peas and pea shoots

Seafood

Vegetarian

Pan roast gnocchi, garlic, spinach and mascarpone cream sauce (V)

Butternut squash and pecorino risotto, roasted pine nuts (V) (VG available)

Wild mushroom risotto, truffle, shaved pecorino, baby herbs (V)

Sweet pea and asparagus risotto (V)

Shallot and red onion tatin, crumbled blue cheese, rocket salad (V)

Spinach and ricotta tortellini, sun blushed tomato, pesto, confit tomato sauce (V)

Roast butternut squash, chilli, sage and brown butter orzo (V)

Goats cheese, red onion baklava, rocket, sun blushed tomato salad (V)

Pan fried polenta and Mediterranean vegetable stack, olive tapenade (VG)

Mediterranean vegetable tatin, smoked aubergine puree, rocket and sun blushed tomato salad (VG)

Vegan

Fried polenta, wild mushroom ragout, garlic, salsa verde (VG)

Whole couscous stuffed baked bell pepper, sweet pepper salsa, almonds (VG)

Plant based wild mushroom risotto, baby herbs (VG)

Butternut squash, chickpea, Moroccan-spiced strudel, pomegranate, pickled cabbage salad (VG)

Barbecue

Served as an alternative to a traditional wedding breakfast, choose either a barbecue or hog roast as your main meal.

Choose three options from the barbecue along with four side dishes, all served with breads and relishes.

- Homemade steak burgers
- Farmhouse sausages, honey and mustard glaze
- BBQ chicken legs
- Sweet chilli pork loin
- Lamb kebabs + £2pp +VAT
- Chicken and pepper skewers
- Cajun chicken
- Rump steaks
- Fillet steak medallions + £4pp +VAT
- Fillet of salmon with herb butter
- Halloumi skewers (V)
- Grilled portobello mushroom, crumbled goats' cheese (V)
- Roast vegetable and polenta skewers (VG)
- Plant based burger (V) (VG)
- Plant based sausages (V) (VG)

Hog Buffet

Succulent pork joints carved by our Chef and presented to your guests' buffet style, along with four side dishes of your choice, all served with stuffing and crackling.

Side Dishes

- Garden salad, olive oil, balsamic (VG)
- Coleslaw with pomegranate seeds (V)
- Potato salad, capers, crisp bacon
- Roast vegetable couscous (VG)
- Carrot, beetroot, celeriac salad, herb and lemon dressing (VG)
- Tabbouleh salad (VG)
- Caesar salad, shaved parmesan (V)
- Tomato and onion salad (VG)
- Pesto pasta salad, pine kernels, shaved parmesan (V)
- Puy lentils, baby herbs (VG)
- French bean, baby tomato and feta salad (V)
- Sweet chilli roast potatoes (VG)
- Minted new potatoes (VG)

We can also offer your guests sharing boards for the main meal, presented to you and your guests at the table, please contact us to discuss your requirements.

To Finish

Dessert

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Pear frangipane tart, sauce anglaise

Lemon meringue tart, raspberry compote

Raspberry delice, meringue drops and summer berries*

Chocolate brownie, salted caramel ice cream, toffee popcorn

Sharp lemon tart, summer berry compote

White chocolate and raspberry cheesecake*

Crème brûlée, shortbread

Warm plum and almond tart, homemade lemon curd

Dark chocolate torte, dark cherry sauce

Layered strawberry shortcake

New York baked cheesecake, honeycomb, toffee sauce

Vanilla panna cotta, raspberries, lavender syrup*

Eaton mess

Warm apple crumble tart, creme anglaise

Chocolate ganache tart, mango sorbet

**Contains gelatine.*

Choose a trio of miniature desserts to finish your wedding breakfast, individually presented to your guests + £3pp +VAT.

Layered strawberry shortcake, sharp lemon tart, raspberry and white chocolate cheesecake*

Chocolate brownie, New York baked cheesecake, vanilla panna cotta

Vegan

Sorbet, fresh berries

Raspberry frangipane, sorbet

Chocolate and coconut tart

Vegan chocolate brownie, vegan vanilla ice cream

Lotus biscoff cheesecake, toffee sauce

A choice of three cheeses, accompanied with a selection of oatcakes and biscuits, celery and homemade chutney + £2pp +VAT.

Colston Bassett stilton

Mature farmhouse cheddar

West county brie

French Camembert

Manchego

Cornish yarg

A selection of fine teas and coffee will be available to your guests to finish the wedding breakfast. These will be displayed and served by our staff.

Coffee

English, peppermint, green, earl grey, camomile and more

Decaffeinated tea and coffee

Served with milk, soya milk, sugar and sweeteners.

Add an extra sweet treat to your wedding breakfast with a choice of macarons or chocolate truffles from £1.50pp +VAT.

Cheese

Tea & Coffee

Petit Fours

Children's Menu

It has been designed for children between two and twelve years old and features familiar child-friendly favourites, cooked from scratch by our chefs and beautifully presented in the same style as we provide everywhere else.

Smaller portions of your chosen wedding breakfast menu are also available and are priced at 50% of the adult main meal.

To Start

- Cheesy garlic flat bread, rocket salad (V)
- Homemade soup, bread
- Summer melon and berries (VG)
- Crudities with hummus (VG)

The Main

- Sausage, mashed potato, peas
- Grilled chicken skewers, potato wedges, salad
- Chargrilled chicken pasta
- Meatballs and spaghetti, tomato sauce
- Fish or chicken goujons, chips, peas
- Macaroni cheese (V)

To Finish

- Rocky road sundae
- Chocolate brownie, vanilla ice cream
- Fruit kebabs, raspberry yogurt
- Sweet waffles, maple syrup, ice cream

Evening Food

Hot Filled Rolls & Cones — Paella Station —

Served on hand held platters and circulated to your guests.

Choose up to 3 of the following:

- BBQ pulled pork, cajun slaw
- Cumberland sausage, smoked bacon
- Toasted cheese, red onion chutney panini (V)
- Falafel, hummus, pickled vegetable slaw (VG)
- Steak burgers, seeded bun, caramelised onion chutney, cheddar cheese
- Cones of fish and chips, rock salt, vinegar
- Loaded fries;
- Cheese (V)
- Cheese and bacon
- Guacamole (VG)

Serves 40-50 guests per pan. Cooked Al Fresco in an authentic paella pan, in front of your guests. Served in bowls.

- Chicken and chorizo
- Seafood and shellfish
- Shellfish and chicken
- Chickpea and fresh herbs (VG)

Street Style Food —

Served street food style in sustainable bamboo bowls and circulated to your guests.

Choose up to 2 of the following:

- Katsu chicken curry, chips
- Katsu cauliflower curry, chips (VG)
- Jerk chicken, cajun chips
- Shredded sticky pork, Asian sesame slaw, chips
- Chilli con carne nachos, cheese, jalapenos, sour cream
- Vegetable chilli con carne nachos, guacamole, jalapenos (VG)

Bowl Food

Choose either two or three bowls per guest. Served from platters by our waiting staff and circulated to your guests.

Smoked haddock risotto, poached egg

Seared cod, chorizo and potato hash, wilted spinach

Smoked salmon and potato hash, spring onion creme fraiche

Bangers and mash, red onion gravy
Seafood pie, mashed potato, cheddar cheese

Braised chicken thigh in cider and brandy, bacon, spring onion mash

Chicken Thai green curry, steamed rice

Chicken tikka masala, basmati rice, naan, mango chutney

Beef stroganoff, soured cream, baby pickles

Slow braised beef in ale, mini suet dumplings

Moroccan lamb, apricot couscous

Traditional Shepherd's pie

Potato gnocchi, spinach, roast butternut squash, Parmesan (V)

Three cheese macaroni, sun blushed tomatoes, rocket salad (V)

Sweet potato and chickpea chilli, spiced couscous (VG)

Served buffet style, for guests to help themselves. Our staff will replenish where necessary and clear away.

Cheeseboards

Continental

A beautiful display of assorted British and continental cheeses, crackers, celery, figs, grapes, homemade chutney

Ploughman's

Carved ham, pork pies, pickles, relish, artisan breads

Evening Nibbles

Homemade pork and sun blushed tomato sausage rolls

Smoked salmon and leek tarts

Filled Yorkshire puddings, horseradish, pink roast beef

Prawn cocktail filled choux buns

Sun blushed tomato and mascarpone tarts, pesto

Selection of sandwiches and filled rolls

Barbecue

Served buffet style outdoors.

Homemade steak burgers with the option to add cheese, caramelised onions, sliced tomatoes and iceberg lettuce

Farmhouse sausages

Chicken drumsticks

Please choose three side dishes, listed below:

Additional options are available from our barbecue menu (please see page 10).

Hog Buffet

Roast hog joints, carved by our chef at the buffet table served with crackling, apple sauce and a selection of three side dishes chosen by you.

Side Dishes

Garden salad, olive oil, balsamic (VG)

Coleslaw with pomegranate seeds (V)

Potato salad, capers, crisp bacon

Roast vegetable couscous (VG)

Carrot, beetroot, celeriac salad, herb and lemon dressing (VG)

Tabbouleh salad (VG)

Caesar salad, shaved parmesan (V)

Tomato and onion salad (VG)

Pesto pasta salad, pine kernels, shaved parmesan (V)

Puy lentils, baby herbs (VG)

French bean, baby tomato and feta salad (V)

Sweet chilli roast potatoes (VG)

Minted new potatoes (VG)

Grazing Tables

Our signature grazing tables are the perfect way to make a statement at your event, including fresh foliage and sustainable bamboo plates and cutlery.

Original grazing table

Our specialty cheeses, cured meats, olives, pickles, sundried tomatoes, artichokes, mozzarella, hummus, pesto, sunblushed tomato sausage rolls, figs, dried fruit, nuts, seasonal fresh fruit, artisan bread, crackers, breadsticks, chutney

Dessert grazing table

Salted caramel filled choux buns, pear and ginger cheesecakes, chocolate mousse with mango compote, dark chocolate brownies with toffee popcorn, macaroons

Kids grazing table

Ham, cheese and jam sandwich squares, cheddar cubes, honey roast ham, fresh fruit, vegetable sticks, crackers, popcorn, oreos, chocolates

Find Us

If you would like to discuss any details of your event with us, we would love to hear from you.

Contact

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