

# Belle House

LUXURY EVENT CATERING

## Weddings at Birtsmorton Court



*"We've had so many compliments from our guests, that it was the smoothest run wedding they've ever been to... the food was 'out of this world' and the Belle House team were lovely and extremely helpful. We knew we'd be in safe hands with Belle House but you surpassed our expectations - we were totally able to relax and enjoy the day leaving you to take care of everything"*

Belle House Restaurant • Traiteur • Event Catering  
Bridge Street, Pershore, Worcestershire, WR10 1AJ  
Tel: 01386 555055 Email: [mail@belle-house.co.uk](mailto:mail@belle-house.co.uk)  
[www.belle-house.co.uk](http://www.belle-house.co.uk)

# Belle House

LUXURY EVENT CATERING

## WHY CHOOSE BELLE HOUSE?

Belle House Event Catering offers a very personal service and provides restaurant quality, expertly prepared menus and a team of highly skilled and dedicated staff, ensuring that everything is planned to perfection. Our clients choose Belle House for our attention to detail and professional approach, our style, creativity and service.

Chef and Proprietor Steve Waites and his team (all Michelin trained) are passionate about food, menu design and creativity, using only the best ingredients which reflect both the seasonality and availability on offer from the area around Pershore and the Cotswolds. Our team has created a selection of menus suitable for weddings and celebrations that reflect the modern Mediterranean style of cooking that Belle House has become known for over the past 10 years.

*"Thank you for making the wedding day so perfect; the wedding breakfast was absolutely magnificent and we had so many comments about the 'excellence' of the food. You obviously all worked tirelessly and the presentation and taste of the food was top class!"*

At Belle House, flexibility is key - all Wedding Breakfast menus are tailor-made to your specific requirements and Chef & Proprietor Steve Waites is available to consult on your individual ideas. We ask that you select one menu for all of your guests and we will be pleased to accommodate any guests with special dietary requirements providing alternative seasonal dishes.

## MENUS FOR YOUNGER GUESTS

There are several menu options for children depending on their ages. For children under 12 we can either provide half portions of your chosen menu or provide an alternative menu e.g. soup, home-made tagliatelle with fresh tomato sauce or chicken or sausage and mash followed by warm chocolate brownie and vanilla ice cream. The price for under 12's starts from £22.00. For over 12's we would recommend adult portions.

## FOOD AND DRINK PRICING DETAILS FOR 2017

### **The Belle House Wedding Breakfast Menu price includes:**

Reception drinks service, three course set wedding breakfast with coffee, white linen table cloths & napkins, cutlery, crockery, glassware (reception glass, wine and water glass, toast glass), printed menus, wedding co-ordination, staffing and service until the end of the meal, an Event Manager on the day of your wedding and VAT at 20%.

## DIETARY REQUIREMENTS

All of the Belle House food is made from scratch so please do chat to us about any of your guests' specific dietary requirements. Many of our menus can be adapted and we can also suggest menu alternatives for Gluten, Dairy free, vegan and vegetarians. Some of our dishes contain Allergens, please ask us for more information if required.

# Belle House

LUXURY EVENT CATERING

## SAMPLE WEDDING MENUS

We like to work with our clients to create bespoke menus which are quoted individually. These are a few sample ideas; we would be delighted to arrange a meeting and also a tasting at our Restaurant in Pershore.



## CANAPES

*The perfect accompaniment to champagne or pre wedding drinks*

Chicken liver parfait on toasted brioche  
Smoked salmon and cream cheese tartlets  
Figs wrapped in parma ham  
Roulade of smoked salmon, cream cheese and celery salt  
Smoked salmon, prawn mousseline, cucumber salsa  
Brixham crab and prawn with lemon mayonnaise  
Carpaccio of scotch beef and horseradish  
Crisp quail egg with tomato tapenade  
Triple cheese and chive straws with guacamole  
Fillet of organic duck with celeriac and mustard mayonnaise  
Rump of rare beef, sauté red onion and horseradish  
Smoked corn-fed chicken and pesto tart, sun blushed tomato  
Prawn mousseline with avocado & tomato  
Smoked salmon mousse, lemon mayonnaise and keta  
Goats cheese and black olive crumble, ciabatta croute  
Somerset brie and smoked garlic beignet, fine cheddar powder  
Deep fried Halloumi with black olive tapenade  
Bocconcini and sundried tomato tartlet, basil pesto  
Soup Shots eg. Gazpacho with basil pesto, pottage of wild mushroom & truffle oil  
Roasted vegetable and pesto tartlets  
Feta and sun blushed tomato quiches  
Smoked garlic and parsley beignet  
Worcester white Welsh rarebit  
Parmesan and chive beignets  
Soy, honey chicken with sesame seeds  
Spinach, leek and roasted tomato quiche with basil and mascarpone  
Premium cured bacon and caramelised onion tart and mature cheddar  
Potato wrapped chorizo sausage 'Picante'  
Thai style fish cake with sweet chilli dip  
Crisp pork in panko breadcrumbs, balsamic syrup  
Chicken fillet skewer with sesame and poppy seeds

5 pieces per person                      @ £8.00  
8 pieces per person                      @ £12.95

# Belle House

LUXURY EVENT CATERING

## WEDDING BREAKFAST MENUS SAMPLE 1

Selection of Belle House Organic Breads

Roasted Butternut Squash & Sweet Potato Soup with Toasted Seeds, Lemon Oil  
Fine Tart of Parma Ham, Confit Cherry Tomato and Red Onion, Balsamic Dressing  
Smoked Salmon and Cream Cheese Roulade, Chive Mayonnaise



Corn-fed Cotswold White Chicken, Fondant Potato, Creamed Spinach & Red Wine Sauce  
Corn-fed Cotswold White Chicken with Chorizo and Caponata  
Belle House Aubrey Allen Pork Sausages, Grain Mustard Mashed Potato, Caramelised Onion Jus  
Home-made Gnocchi, Roasted Peppers and Courgettes, Sun Blushed Tomatoes and Mozzarella

*all served with seasonal vegetables*



Pannacotta with Compot of Warm Berries  
Warm Triple Chocolate Brownie & Salted Caramel Sauce  
Sticky Toffee Pudding with Vanilla Ice Cream & Toffee Sauce

Coffee & Tea  
(served at the table or buffet style)

*£59.00 per guest*

*"A huge thank you to everyone involved with the catering at our son's wedding. What a fantastic team you are! The service and attention to detail was brilliant and the quality of the food was fabulous! We have had so many guests saying it was the best wedding food they've ever had"*

# Belle House

LUXURY EVENT CATERING

## WEDDING BREAKFAST MENUS SAMPLE 2

Selection of Belle House Organic Breads with Olive Oil and aged Balsamic Vinegar

Platters of Antipasti & Accompaniments

Escabeche Sea Bass with Coleslaw & Rouille

Deep Fried Halloumi with Char grilled Vegetables, Caramelised Walnuts, Balsamic Vinegar



Trio of Pork - Fillet of Pork, Confit Belly, Black Pudding and  
Crackling with Bordelaise Potatoes and Calvados Jus

Roast Breast of Guinea Fowl, Confit Leg Parcel, Creamed Potatoes & Smoked Garlic

Fillet of Bream & with Cucumber & Mooli Salad, Lime & Coriander Dressing,  
Chive & Minted New Potatoes

Wild Mushroom and Spinach Risotto, Crème Fraiche, Parmesan Crisps and Truffle Oil

*all served with seasonal vegetables*



Vanilla Crème Brulee, Raspberry Granite

Belle House Strawberry Eton Mess with Strawberry Sherbet and Vanilla Pod ice Cream

Melting Chocolate Tart, Crème Fraiche with Chocolate Cigarettes

Coffee & Tea  
(served at the table or buffet style)

*£61.00 per guest*

# Belle House

LUXURY EVENT CATERING

## WEDDING BREAKFAST MENUS SAMPLE 3

Selection of Belle House Organic Breads

Prawn & Smoked Salmon Timbale, Lemon Mayonnaise, Herb & Rocket Salad

Carpaccio of Scotch Beef, Spring Onion & New Potato Salad

Handmade Lemon and Herb Gnocchi, Roasted Tomatoes, Chargrilled Vegetables



Braised Blade of Beef, Caramelised Onions, Crisp Parma Ham, Gratin Potato

Braised Shoulder & Roasted Leg of Cornish Lamb, Crushed Peas,  
Creamed Potato with Port & Mint Jus

Breast of Organic Duck, Confit Duck Leg Spring Roll, Cabbage and Bacon, Claret Jus

Open Ravioli of Sweet Potato, Spinach & Butternut Squash with Sage Butter & Parmesan  
Pesto and Balsamic

*all served with seasonal vegetables*



Assiette of Belle House Desserts:

Caramelised White Chocolate with Peanut Wafer, Yoghurt Ice cream, Lemon Posset

Chocolate Marquise, Iced Raspberry Sorbet and Mixed Berries

Iced Rippled Mango Parfait, Passion Fruit Tart, Iced Tea (Lemon & Earl Grey Sorbet)

Coffee & Tea  
(served at the table or buffet style)

£62.50 per guest

## ADDITIONAL WEDDING BREAKFAST COURSES

Sorbet Course	£4.50 per person
Cheese Course	£8.95 per person
Petit Fours	£3.65 per person

# Belle House

LUXURY EVENT CATERING

## EVENING WEDDING CATERING

*We offer a number of food options at any stage during the evening, examples include the following:*

Bacon or Sausage Baps  
£8.00 per guest

Hot Dogs  
£8.00 per guest

Hot Rare Roast Beef Rolls with Rocket & Horseradish  
£10.00 per guest

Mezze Platters  
From £12.65 per guest

Selection of English & Farmhouse Cheeses  
£8.95 per guest

Roast Pork Baps with Apple Sauce  
£9.00 per guest

Chicken Fajita Wraps  
£11.45 per guest

Duck Wraps with Salsa  
£10.00 per guest

Roast Vegetable Wraps  
£8.25 per guest

Filled Panini's & Flat Breads  
£8.45 per guest

Malaysian Chicken Curry & Rice  
£9.00 per guest

Thai Massaman Beef Curry & Jasmine Rice  
£9.00 per guest

Chicken & Mushroom or Steak & Ale Pies  
£7.50 per guest

Cone of Fish & Belle House Triple Cooked Chips  
£11.45 per guest

*"I must state that Belle House exceeds all expectations... the food was fabulous in taste and beautifully presented. Your waiting staff were brilliant and took the subtle art of hospitality to the extreme"*