



Fairfield Halls, Park Lane, Croydon
United Kingdom CR9 1DG
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SPOTLIGHT PACKAGE

Shine under the spotlight with a wedding day that nobody will ever forget.

Spotlight package includes:

- Menu tasting for bride and groom
- Complimentary room hire for the wedding breakfast and reception
- A welcome glass of prosecco or fruit juice
- Crisp white table linen
- White chair covers with a coloured organza sash to match your colour scheme
- Three course deluxe wedding breakfast
- Half a bottle of house wine per person
- A glass of prosecco to toast during speeches
- Tea and coffee
- Evening buffet

£60 per person (100-300 guests) inclusive of service and VAT

£65 per person (20-80 guests) inclusive of service and VAT

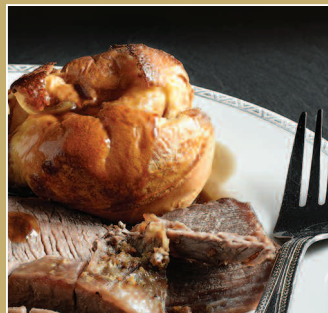
Read on for menu details and information about our extensive range of optional additions.





The Spotlight three course menu

Please select one starter, one main course, one vegetarian and one dessert as a set menu for your wedding guests to enjoy. We can cater separately for any guests with special dietary requirements.



FRESHLY BAKED BREAD ROLLS AND BUTTER

STARTERS

Parsnip and bacon broth

Pumpkin, coconut and cumin soup

Ciabatta bruschetta, Scottish smoked salmon, prawns, asparagus, lime and honey dressing

Milano salami, Parma ham, fig, quail's egg, mixed leaves, Italian dressing

Warmed smoked salmon tart, lemon and dill cream cheese, rocket and balsamic glaze

Smoked duck, asparagus, rhubarb and ginger chutney, mixed leaves, harlic and herb oil

Courgette, pimento and feta tart, cracked pepper and chive crème fraîche

Serrano ham, Iberico chorizo, olives, rustic bread, oil and balsamic

Poached pear, smoked bacon, Little Gem lettuce, roquefort dressing

MAIN COURSES

Pan fried red snapper, garlic ginger chilli, herb oil, onion and pimento medley

Sea bass, pancetta, puy lentils, tomato and garlic sauce

Roast loin of beef, Yorkshire pud, horseradish cream, red wine jus *£5.00 surcharge*

Chargrilled loin of beef, shallots, chestnut mushroom, burgundy jus *£5.00 surcharge*

Roast leg of lamb, rosemary and garlic, roasted root vegetables *£4.00 surcharge*

3 bone rack of lamb, redcurrant and mint glaze, red wine jus *£4.00 surcharge*

Fillet of pork, baby leeks, pancetta, calvados cream sauce

Pan roasted duck, cherry brandy sauce, red cabbage and tarragon

VEGETARIAN

Moroccan stew with chick peas, courgette and apricots, served with couscous

Spinach, potato and feta filo tart, tomato and garlic coulis

Butternut squash and asparagus risotto with rocket and shaved parmesan

Aubergine, courgette and goat's cheese stack with sesame and poppy seeds

Tagliatelle with roasted vegetables and tomato and basil sauce, shaved parmesan and rocket

Lentil, sweet potato and coriander patties with mango and jalapeño salsa

DESSERT

French lemon tart and vanilla cream

Banoffee pie and caramel sauce

Baked American cheesecake and berry compote

Orange crème brûlée and biscotti

Sticky toffee pudding and butterscotch sauce

Chocolate torte and raspberry cream

Pear and frangipane tart and Cointreau cream

EVENING BUFFET

Crudités and dips

Selection of crisps

Savoury pastries



Additions

Take our Spotlight three course menu as a starting point and choose from our decadent extras to create the perfect feast for your wedding day (not included in package price).

NIBBLES

Nuts/Crisps/Olives
£3.50 per tray

CANAPÉS

Delight your guests with some mouth-watering canapés to complement their celebratory drinks. Choice of five of the following @ £10.99 inc vat or six of the following @ £12.99 inc vat per person

Cold

Chicken liver pâté, onion chutney and red currants
Wild mushroom pâté, pear chutney and chives
Smoked salmon blinni, lime chilli cream cheese, black roe, dill

Hot

Smoked ham and Gruyère galette
Goat's cheese and red onion marmalade tart
Thai fish cakes – sweet chilli sauce
Teriyaki chicken skewer – cucumber and ginger sauce
Chilli beef stick – sour cream and chive
Minted lamb kofte – tzatziki sauce
Crab, prawn and chive crostini
Tomato, garlic and basil bruschetta
Chargrilled chicken and chorizo puffs
Pork satay sticks – peanut sauce
Ginger and chilli tiger prawn stick

STRAWBERRIES

White, milk or dark chocolate coated strawberries
£6.00 per plate of 10 strawberries

SORBETS

1 scoop in a frosted glass
Mango, lemon, orange, blackcurrant, strawberry or raspberry
£4.50 per person

CHEESE PLATES

English cheese plate
Continental cheese
Served with rye bread, crackers, chutney, grapes and celery
£5.95 per person





EVENING BUFFET UPGRADES

Upgrade the existing Evening Buffet Menu:

Bacon roll – Two slices of grilled smoked or unsmoked back bacon
Choose from floured bap, ciabatta or bloomer
Additional £2.50 per person

Sausage roll – Two sausages (locally sourced)
Choose from floured bap, ciabatta or bloomer
Additional £2.70 per person

Oriental and Asian plate
Mixed with spring rolls, samosa, bhajji and pakora, sesame prawn toasts
Additional £1.50 per item per person

Mini goat's cheese and beetroot tart
Additional £1.25 per person

Mini red onion, courgette and Gruyère galette
Additional £1.25 per person

Charcuterie - cured meats, gravlax, pickled vegetables, rustic bread, chutneys
Additional £3.50 per person

LUXURY EVENING BUFFET

Additional £12.00 per person

Thai fish cakes with sweet chilli dip (2 per person)
Skewered chicken satay with peanut dip
Chicken or lamb souvlakia with tzatziki
Chicken teriyaki
Lamb kofte





Children's menu

Please select one main course and one dessert as a set menu for your wedding guests to enjoy. We can cater separately for any guests with special dietary requirements.

£8.99 per child inclusive of service and VAT

MAIN COURSES

Battered/breaded chicken fillet, chips and beans

Battered/breaded cod fillet, chips and peas

Penne pasta with tomato sauce served with grated cheese and garlic bread

Sausages and mash with broccoli or peas, served with gravy

Margherita or pepperoni pizza with potato wedges

DESSERT

Jelly pot

Ice cream

Iced doughnut

Fresh fruit

Chocolate cookie

FAIRFIELD WEDDINGS

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