



HERITAGE  
PORTFOLIO  
NEVER STANDING STILL

# WEDDINGS AT TRINITY HOUSE

*By Heritage Portfolio*

# HERITAGE

## *Portfolio*

WE BELIEVE THAT  
EXCEPTIONAL MOMENTS  
DESERVE EXCEPTIONAL FOOD.

Heritage Portfolio take great pride in curating extraordinary culinary experiences that captivate the senses and leave a lasting impression. It is with great pleasure that we present this proposal for your Wedding at Trinity House.

At the heart of our approach is a deep commitment to understand and exceed the expectations of our clients. We recognize that every wedding is unique, and we embrace the opportunity to work closely with you, ensuring that your menu reflects your personal tastes, preferences, and dietary requirements. Our talented team of chefs and wedding planners will collaborate with you to create a culinary journey that perfectly complements your wedding.





# SUGGESTED *timings*

- 11:00 Heritage Portfolio arrive at Trinity House
- 13:45 Wedding guests begin to arrive
- 14:00 Wedding ceremony takes place
- 14:45 Drinks and canape reception begins
- 16:45 Call to dinner. Heritage Portfolio happy to announce dinner at an agreed time
- 17:00 Speeches
- 17:30 Wedding breakfast served
- 19:30 Evening reception begins
- 21:30 Evening food served
- 23:30 Beverage service concludes
- 00:00 Carriages



# DRINKS RECEPTION

Based on 4 canapés per guest



## CANAPÉS

### COLD

Grilled asparagus parfait, chilli, fennel seeds cracker (v)

Cured Severn & Wye smoked salmon, wasabi mayo & seaweed crunch

### HOT

Pulled Berkshire pork belly croquettes with plum & soy glaze

Summer vegetable & tangy feta tartlet (vg)

VG VEGAN

V VEGETARIAN

# ADDITIONAL CANAPÉS



## MEAT

### Cold

Confit duck tartlet, forced rhubarb gel

Asparagus, Parma ham & sundried tomato

Rolled ham hock terrine, port jelly & fried parsley on melba toast

Rosemary marinated lamb on parmesan shortbread with black olive crumb

### Hot

Chicken schnitzel, whole grain mustard mayo

Mini Beef Wellington

## FISH

### Cold

Smoked mackerel with compressed golden beetroot & horseradish cream

Cornish crab with fennel jelly, tomato caviar & dill

Smoked haddock scotch egg, gribiche sauce

White crab “bon bon”, lime, tarragon & burnt sesame seeds

### Hot

Fish & chips with tartare sauce

Crayfish cake with siracha mayonnaise

Grilled king scallops, salsa Verde, cornflowers & spring onion





# ADDITIONAL CANAPÉS



## VEGETARIAN

### Cold

Compressed gala apple, Colston Basset blue cheese & celery

Goat's cheese truffle with pistachio, beetroot & red peppercorn

Aubergine falafel, harissa & coconut yoghurt (vg)

Rainbow summer rolls, crushed chickpeas & tahini (vg)

### Hot

sweet potato fondant & pico de gallo salsa (vg)

Aubergine parcel, red pepper caviar (vg)

## SWEET

Banoffee pie

Lemon curd meringue

Coffee opera gateau delicé

Raspberry & white chocolate cupcake

Jaffa macaroons (vg)





# WEDDING BREAKFAST

3 courses with coffee, fresh mint tea and petits fours



## FIRST COURSE

Smoked Bedfordshire Valerio's  
bocconcini, peppered courgette, Isle of  
Wight tomatoes & basil infused oil

## MAIN COURSE

Roast loin of Lamb, potato terrine,  
turnip puree, morel mushroom, broccoli,  
lamb jus

## DESSERT

Rhubarb tart with raspberry, pink  
peppercorn & candied ginger

## COFFEE & TEA

Coffee or fresh mint tea, with petits  
fours

VG VEGAN

V VEGETARIAN



# ADDITIONAL FIRST COURSES

## Vegetarian

Chargrilled vegetables, grain mustard & dill emulsion, burnt black olive crumb, fried capers (vg)

Boudin of curried chickpea, asparagus & morel mushroom, saffron & coconut yogurt, lime compressed radish, coriander (vg)

## Fish

Chalk Stream trout ceviche, ponzu dressing & toasted sesame seeds

Scallop carpaccio, lemon & pink peppercorn jelly, cucumber Parisienne, ginger & carrot dressing, caviar

Crab, mangetout, pickled kohlrabi, watercress emulsion, radish, lemon crème fraiche, caviar, dill

## Meat

Carpaccio of beef with shaved celery & Japanese rocket cress, whipped Winterdale cheddar

Dorset air dried pork loin, compressed melon with aged balsamic jelly

Smoked & honey glazed duck breast, sweet potato puree, macadamia & White Lake pecorino, rosemary jus





# ADDITIONAL MAIN COURSES



## Vegetarian

Shaved raw heritage beetroot, pickled beetroot, radish, goats curd, puffed quinoa & sherry vinaigrette

Beetroot gnocchi, spinach & watercress gazpacho and salted pumpkin seeds (vg)

Pithivier of salt baked kohlrabi, tarragon mash, tender stem broccoli, asparagus, wild nettle pesto

## Fish

Fried cod loin with coconut, runner beans, Jersey potato & lemon mayo

Pan fried hake, sweet potato dauphinoise, samphire, beurre blanc

Roast fillet of salmon, chive mash asparagus, leek puree

## Meat

Shropshire beef fillet, garlic & thyme potato fondant, broad beans, rosemary jus\*\*

Truffled chicken breast, sprouting broccoli, almond croquette, roast chicken jus, crispy sage



# ADDITIONAL DESSERTS

Elderflower & raspberry panna cotta on a raspberry biscuit with basil gel & Sakura ice cream

English strawberries, clotted cream & shortbread

Bolivian dark chocolate pave, coconut ice cream, roast hazelnut

Cherry clafoutis, whipped crème fraiche, Madagascan vanilla

Limoncello & blueberry trifle with flaked almonds

Selection of Three British Cheeses

Westcombe Cheddar, Harrogate Blue, Tunworth, crispy flat bread, grapes, quince

Coffee, mint tea & petits fours





# LATE NIGHT FOOD



Croque Monsieur,  
Croque Madame, Croque Vegan

Pumpkin Arancini - **VG**

Mini rolls filled with bacon,  
sausage or mushroom

We very much hope to welcome you for a  
menu tasting, which is free of charge,  
providing your event goes ahead with us.



# SUGGESTED DRINKS

Based on 2 glasses of prosecco for your drinks reception, 1 glass of prosecco for your toasts, half a bottle of wine with the wedding breakfast and unlimited soft drinks



## **PROSECCO**

Vitelli Prosecco NV, Italy

## **WHITE WINE**

Acacia Tree, Chenin Blanc NV, South Africa

## **RED WINE:**

Villa dei Fiori Montepulciano d'Abruzzo, 2022, Italy

## **MOCKTAIL:**

Sparkling Apple – Apple juice, elderflower, lemon juice, mint and soda

## **WATER:**

Still and sparkling





# WEDDING *packages*

Guests	Ceremony at Trinity House	Ceremony elsewhere
40 – 55 guests	£280	£275
56 – 70 guests	£250	£245
Over 70 guests	£245	£240

Prices are per person and exclude vat

Your package includes 4 canapés, 3 courses with coffee and petits fours, 2 glasses of prosecco on arrival, a glass of prosecco with your toasts, half a bottle of wine, staff, equipment hire and delivery costs.