



**Peas and Carrots at South Hill Park is a fresh and vibrant catering company that caters for all your events, function and hospitality requirements.**



We pride ourselves on being flexible and adaptable with all our customers. We deliver a professional service from the first initial contact right up until your last guest leaves our venue. Our 'designed by you' ethos is about giving our customers the confidence to have the event to their exact requirements rather than a list of packages.

We have a dedicated team of chefs and event coordinators, so you can be safe in the knowledge that we want your event to be as perfect as you do.

We use locally sourced produce which are freshly prepared by our team of chefs.

South Hill Park is truly the Creative Heart of Berkshire and set within the grounds of an 18<sup>th</sup> century mansion house in Bracknell. We have many beautiful rooms within South Hill Park, of various styles, that can suit any type of occasion and event.

We are more than happy to arrange a meeting to show you around South Hill Park and show you all the different rooms available to hold your event.

Our newest function suite, The Coach House, can hold up to 120 people and has its own private bar.

We can offer catering solutions for the following events:

Weddings, Corporate Dinners, Christmas Parties, Family Fun Days, Team Building, Conferences, Birthday Parties, Charity Balls, Product Launches, Music Events, Incentive Days, Dinner Shows, Comedy Nights, Summer BBQ's, Summer Balls, Prom Nights and Cabaret Nights

## Wedding Receptions or Formal Events 'designed by you'

£59.95 per adult Premium Buffet package

£64.95 per adult Three Course Package

*12yrs and under £15.00 per Child*

### Package Price includes:

Post Ceremony drinks with a selection of Canapés for your arrival

Three course event menu with Coffee & Petit Fours

Half a bottle of House Wine per person

A glass of fizz for the Toast

A dedicated Wedding Co-ordinator and Functions Manager to run your event

White table linen, chair covers and napkins

A free 1<sup>st</sup> anniversary dinner for the married couple



We offer total flexibility when it comes to making sure your Wedding Day or Formal Event is one to remember. You can design your package to suit your requirements and your budget with our support and guidance.

We have a variety of reception drinks packages and an extensive wine list, which includes Champagne and Prosecco to compliment your dining options. We are also happy to provide your specific choice of beers, wines and spirits.

We have included perfectly balanced menu options to choose from, which we feel will make for a stunning event, however we are happy if you have a preferred menu choice.

We can provide menus for all dietary needs including Vegan and Gluten Free options.

We can arrange a taster session with our Chef and Wedding Co-ordinator all included in the package price.

## Canapés & Nibbles

**Includes a choice of 4 Canapés £8.95 per person**

**Additional Canapés £2.10 per person**

### Vegetarian

Goat's Cheese, Italian Parsley & Sundried Tomato  
Mozzarella Tomato & Pesto Crushed Minted Pea & Feta Cheese  
Grilled Halloumi with Baby Plum Tomato & Pesto  
Goats Cheese & Red Onion Crostini  
Mini Jackets with Cream Cheese and Chives

### Meat

Carpaccio of Beef with Horseradish Cream & Parmesan Crisp  
Chicken Tikka & Mint Yoghurt  
Duck Pancake with Spring Onion & Hoisin  
Melon & Parma Ham Ball  
Slider Burger  
New York Deli Pastrami Gherkin and Cheese

### Fish

Smoked Salmon & Cream Cheese Blinis  
King Prawn & Guacamole on Rye  
Tuna with Lemon & Dill  
Cod & Chips with Pea Mayo

### Bruschetta Selection £7.00 per person

Chorizo & Roasted Peppers  
Goats Cheese & Red Onion Chutney  
Mozzarella Cheese and Tomato Chutney  
Halloumi & Olive  
Tomato & Pesto

### Charcuterie Board £7.00 per person – served for the table to share

Selection of Cured Meats  
Marinated Spanish Queen Olives  
Roasted Peppers, Feta Cheese & Sundried Tomatoes  
Pickles  
Grilled Pitta Breads  
Hummus, Sour Cream and Chutney

## Starter Courses

Select 2 of the following options

*These are examples of the food offers but we are happy if you have your own preferred choice*

Warm Goats Cheese & Beetroot Tart  
Rocket & Pine Nut Salad (v)

Lemon and Thyme Salmon Fishcakes  
Radish Garnish & Sweet Chilli Jam Rich

Tomato & Basil Soup  
Mini Cheese Toasties (v)

Gallia & Cantaloupe Melon Cartwheel  
Exotic Fruits served with a Fruit Coulis (v)

Ham Hock & Pea Terrine  
Toasted Brioche Bread & Chutney

Pea & Watercress Soup  
Crème Fraiche (v)

Smoked Salmon  
Caper & Red Onion Relish

Chicken Caesar Salad

Welsh Rarebit  
Fig, Apple & Ale Chutney with Wild Rocket (v)

Gently spiced Lamb Kofta  
Watercress, Tzatziki Yoghurt and Pitta Bread

Crispy Duck Pancake  
Oriental Salad, Cucumber and Hoisin Sauce

Smoked Salmon and Avocado Timbale  
Watercress and Rustic Bread

## **Main Course**

**Please select 2 of the following options**

### **Duck Confit**

Petits Pois à La Française served on a Potato Rosti & Red Wine Jus

### **Pan roasted Chicken Supreme**

Roasted New Potato, grilled Courgettes & sundried Tomato Sauce

### **Goats Cheese, Red Onion & Spinach Pithivier**

Pesto Cream & roasted Vegetables (v)

### **Butternut Squash, Sage & Mozzarella Risotto Cake (v)**

Rocket Salad and Tomato Coulis

### **Rump of Lamb**

Dauphinoise Potatoes, Green Beans & a Red Wine and Thyme Jus

### **Traditional Roast Beef & Yorkshire Pudding**

Gravy and seasonal Vegetables

### **Roasted Loin of Wiltshire Pork**

Caramelised Apple Mash, Roasted Vegetables and Rich Jus

### **Beer battered Fish & Chips**

with Mushy Pea Puree

### **Roasted Vegetable & Lentil Strudel**

Red Pepper Coulis and Roasted New Potatoes (v)

### **Chicken Breast & Wild Mushroom Sauce**

Clotted Cream Mash, Grilled Tender-stem Broccoli

### **Leek, Cumberland & Lincolnshire Sausages**

Wholegrain Mustard Mash. Rich Gravy, Crispy Leeks

### **Pan fried Sea Bass**

Tomato, Mango, Avocado, Cucumber Salsa

## Dessert Course

Please select 2 of the following options

### Eton Mess

Fresh Strawberries, Meringue, Whipped Cream & Fruit Coulis

### Sticky Toffee Pudding

Butterscotch Sauce & Custard

### Warm Chocolate Brownie

Cornish Clotted Cream

### Classic Lemon Tart

Raspberries & Raspberry Coulis, Crème Fraiche

### Honeycombed Cheesecake

Caramel Sauce

### Chocolate Fondant

Cream Fraiche & Strawberries

### Vanilla Creme Posset

Homemade Shortbread

### Apple Crumble

Vanilla Custard

### Warm Belgium Waffle

Maple Syrup and Chocolate Ice Cream

## **Premium Buffet**

**Included in package price or £29.95 per person**

4 Main Course Options from the hot/cold menu

6 Vegetable and Salad Options

3 Desserts Options

### **Main Hot Choices**

West Country Beef with Mustard and Herb Crust  
Whole Leg of Lamb marinated in Harissa, Coriander and Lime  
Jerk Chicken  
Slow Roast Pork Belly, Crackling and Cider Apple Sauce  
Whole Fillet of Salmon with Parsley and Basil Pesto  
Warm Mushroom & Swiss Cheese Tart v  
Roasted Tomato and Pepper Tart v  
Falafel and Courgette Bhajis v  
Spinach and Courgette Frittata v  
Mac n' Cheese with Herb Crust

### **Main Cold Choices**

Honey Roasted Ham with Mustard and Pickles  
Charcuterie Platter, Parma Ham, Salami and Chorizo  
Poached Salmon and Prawn Platter  
Cheese Ploughman's Platter

### **Vegetable and Salad options**

Mixed Leaf Salad with Herb and Lemon Olive Oil  
Warm new Potatoes with Rock Salt and Thyme  
Broad Bean & Pea Salad, with Mint and Parmesan  
Cous Cous Salad with Sun-blushed Tomato Roasted Squash & Peppers  
Mango and Coconut Rice Salad  
Coleslaw  
Chargrilled Courgette, Parmesan, Pine Nuts with Green Basil Salad

### **Breadbox**

Artisan Bread, Rustic Bread, Grilled Flatbreads, Brioche or Sourdough Rolls

## **Added Extras**

### **Sorbet Course £5**

Cleanse your guest's palate with one of traditional homemade Sorbets

### **Fish Course £14**

Let us create you a bespoke Fish Course with an option that is in season from around our UK coastline

### **Cheese Board £8**

Individual board selection of locally sourced cheese, with Chutneys, Grapes and baked Crackers

### **Petit Fours £5**

Created especially for you to compliment meal

Our venue is licensed to hold ceremonies, however it is your responsibility to book and pay the wedding registrar directly for your ceremony  
South Hill Park charge for the room hire only for your ceremony - rates below do not include the Registrars fees

Room hire charges for a wedding ceremony are

Monday – Thursday	£350.00
Friday	£400.00
Weekends and Bank Holidays	£450.00

The Bracknell Registrars are based at South Hill Park and manage their own ceremony room. Please contact the Bracknell Registry Office on 01344 352004 or email them at [registrars@bracknell-forest.gov.uk](mailto:registrars@bracknell-forest.gov.uk) for further information.



## Barbecue Menu

Included in the package price £28.50 per person

4 Main Options

3 Salad Options

### Main Menu Choices

Beef Burgers

Cumberland Sausages

Peri Peri Chicken

Minted Lamb Kofta

Lebanese Chicken Skewer

Salmon with Fennel & Thyme

Marinated Chicken Thigh

Lemon & Thyme Chicken Breast

Slow Cooked Belly of Pork

Charred Halloumi with Roasted Pepper & Cherry Tomatoes

### Vegetable and Salad options

Mixed Leaf Salad with Herb and Lemon Olive Oil

Warm new Potatoes with Rock Salt and Thyme

Broad Bean & Pea Salad, with Mint and Parmesan

Cous Cous Salad with Sun-blushed Tomato Roasted Squash & Peppers

Mango and Coconut Rice Salad

Coleslaw

Chargrilled Courgette, Parmesan, Pine Nuts with Green Basil Salad

### Extras Menu Choices included in package

Brioche Burger Roll & Grilled Pitta Bread

Jacket Potato

Cheese

Buttered Corn on the Cob

## Hot Bowl Food

*These are examples of the food offers but we are happy if you have your own preferred choice*  
**£17.95 per person**

Available for a wedding evening buffet or a stand-alone event  
Choose 3 dishes from the list of options below

### Meat

Crispy Beef stir fry with sweet Chilli Noodles  
Sausage & Mash with Onion Gravy  
Lamb Rogan Josh and Basmati Rice with Nan Bread  
Pasta Bolognese and grated Parmesan  
Chicken Fricassee with Herb Rice

### Fish

Lemon Salmon with Cajun Spice and wok fried Peppers  
Beer battered Fish and Chips  
King Prawn Stir Fry with Noodles

### Vegetarian

Butternut Squash and Chickpea Curry (vn)  
Penne Pasta with Pesto, Olives, Halloumi & Mange Tout  
Roasted Vegetable Casserole with Herb Dumplings and Mash

***Dessert options are available on request***

## **Finger Buffet**

*These are examples of the food offers but we are happy if you have your own preferred choice*

**£19.95 per person**

*Additional items £3.25 per person*

Available for a wedding evening buffet or a stand-alone event or a working lunch  
select 6 items from the options below

Assorted Bruschetta (v)

Assorted Toasted Sandwich bites (v)

Slider Burgers

Tempura King Prawns

Vegetable & Spinach Pakora (v)

Pork and Sage Lattice with Caramelised Onion

Breaded Plaice Goujons with Tartare Sauce

Duck Spring Rolls with Hoi Sin Sauce

Cajun Chicken Wings

Honey and Mustard Chipolatas

Vegetable Samosa with Mango Chutney (v)

Baby Jacket Potatoes filled with Cream Cheese & Chives (v)

Goats Cheese and Red Onion Tartlet

Brie Wedges with Cranberry (v)

Steamed Chicken & Vegetable Gyozas

Cauliflower Cheese Tart (v)

## **Beverages**

### **Coffee & Tea**

**£2.45 per person**

Our medium roast 100% Arabica Italian blend will be served  
English Breakfast, Herbal & Specialty Tea  
*Decaffeinated Coffee & Tea available on request*

### **Hot Chocolate**

**£3.00**

### **Assorted Biscuits**

**£0.85 per serving**

### **Assorted Cakes**

**£2.75 per serving**

Victoria Sponge, Carrot Cake, Coffee & Walnut, Chocolate Cake  
Gluten Free options available on request

### **Fresh Scones with Clotted Cream & Preserves**

**£2.75 per serving**

We also offer Muffins, Doughnuts, Chocolate Brownie & Caramel Shortbreads

### **Still and Sparkling Water**

**£1.50 per Bottle**

### **Fresh Juices**

**£5 per jug**

Orange, Apple, Pineapple and Cranberry

### **Dried Fruit & Nuts**

**£3.25 per serving**

### **Fresh Fruit Platter**

**£5.50 per serving**

*A copy of our extensive wines and champagnes list is also available on request*

## **Breakfasts**

*All our breakfasts are served with fresh Juice, Coffee, Tea and Mineral Water*

### **Full English Breakfast**

**£10.00**

Fried Egg  
Grilled Back Bacon  
Locally sourced Cumberland Sausage  
Grilled Tomato  
Baked Beans  
Toast

### **Working Breakfast**

**£7.00**

Sausage Bap  
Bacon Bap  
Hash Brown and Tomato Bap  
*served with HP sauce and Heinz Tomato Ketchup*

### **Continental Breakfast Buffet**

**£8.00**

Croissant  
Danish Pastries  
Butter, Jam or Marmalade  
Assorted Cheeses  
Fresh Fruit  
Continental Meat selection  
Yoghurt

*Special Dietary options available on request*

### **Afternoon Tea Buffet**

**£16.95 per Person**

Egg & Cress Sandwich  
Honey Roasted Ham & Mustard Sandwich  
Mature Cheese & Pickle Sandwich  
Smoked Salmon and Cream Cheese  
English Muffin

Lemon Drizzle Cake  
Chocolate Cake  
Carrot Cake

Fruit Scones with Cornish Clotted Cream & Strawberry Jam

Selection of Freshly Brewed Coffee & Tea

### **Afternoon Tea Buffet with Hot Food**

**£21.95 Per Person**

The hot selections below are added to the afternoon package above

Pork and Sage Lattice with Caramelised Onion  
Baby Jacket Potatoes filled with Cream Cheese & Chives v

*Please specify at the time of booking if you have any particular requests for fillings or dietary requirements such as vegetarian, no fish, no mayonnaise, no dairy, vegan or gluten free*

## Healthy Buffet or Working Lunch

£15.75 per Person

Mixed Leaf Salad

Tomato Salad

Beetroot

Olives

Mixed Peppers

Radish

Salad Dressings

Cous Cous

Bean Salad

Quinoa

Tofu

Halloumi

Grilled Chicken

Avocado

Bowl of Fresh Fruit

## Children's Party Pack

£9.00 per Person

Battered Chicken Chunks

Fish Goujons

Chargrill SHP Burger

Pizza (v)

Vegan Sausage (vn)

Ice Cream

Fruit Shoot

### **Other Services**

Please do ask us about your additional decoration and entertainment requirements,  
we are happy to source and provide quotes for these for you

These can be provided for a formal or informal event

Floral displays and table centre pieces

Decorative Balloons

Ceremony Pianist

Coloured chair sashes

Celebratory Cakes

DJ

Photo-booths

Caricaturists

Live bands