

Wedding Celebrations



 **TEA ROOM**
BY JUSTHOSPITALITY™

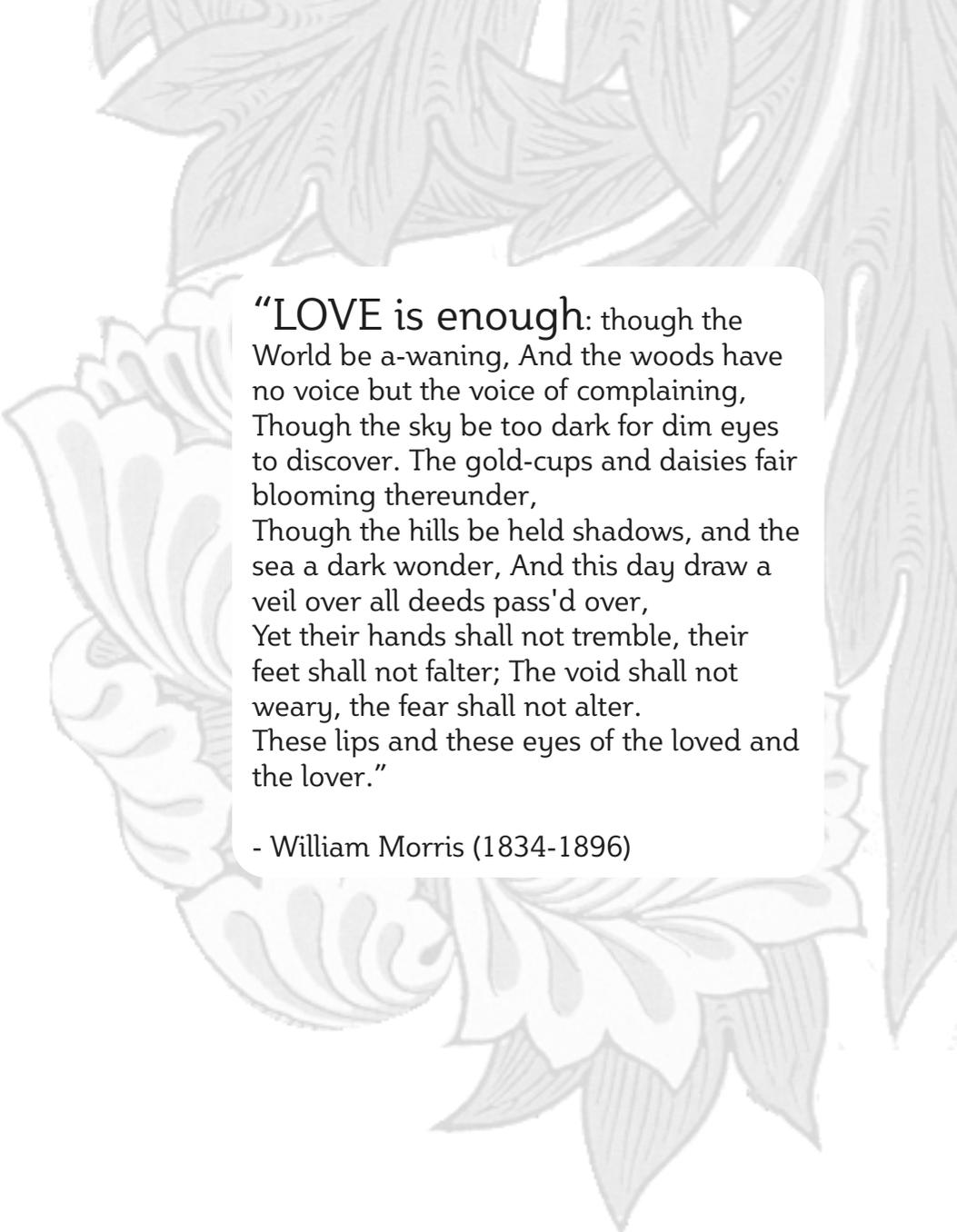
Just Hospitality

Just Hospitality has over 10 years of experience in bespoke catering for weddings. We also manage the day to day catering operations at the beautiful Tea Rooms in the William Morris Gallery. Here, we combine the best in seasonal and local food with a respect for Morris' legacy and the varied and thriving community around us.

The Gallery is a natural setting for weddings of any kind, with spaces mixing the historical and modern, plus extensive grounds in Lloyd Park. We harness this setting to best effect through joyful, creative celebrations, offering food and drink of the very highest quality.

Every wedding, every couple, is unique and our approach reflects that. The following guide will give you a sense of the many ways you can choose to mark the occasion. But please take it as a guide only. We want to work closely with you to plan a celebration that meets your special desires for the day.

It's your day. We're here to make it one you will cherish forever.



“LOVE is enough: though the World be a-waning, And the woods have no voice but the voice of complaining, Though the sky be too dark for dim eyes to discover. The gold-cups and daisies fair blooming thereunder, Though the hills be held shadows, and the sea a dark wonder, And this day draw a veil over all deeds pass'd over, Yet their hands shall not tremble, their feet shall not falter; The void shall not weary, the fear shall not alter. These lips and these eyes of the loved and the lover.”

- William Morris (1834-1896)

Food & Drink

This page provides a list of our catering services. Sample menus on the next pages show how you might enjoy the different options.

As part of our package our chefs will work with you to build a menu suiting your unique tastes and expectations for the day.

We emphasise local and seasonal produce, honouring William Morris' ethos of beauty and craftsmanship through the care and skill we put into every dish.

We offer a wide range of drinks including fine wines, spirits, soft drinks and cocktails. We also have relationships with several local microbrewers, to bring you the best of British craft beer.



		per head from £7.50
Reception	1 glass of prosecco, water, juice, nuts, crisps, nibbles	
Canapes	4 canapes	£10.50
	6 canapes	£14.50
2 Course	Starter & main or main & dessert	£28.50
3 Course	Starter, main & dessert	£38.50
Spit Roast or BBQ	Spit Roast in the gardens - your choice of Sussex Pork, Cockerham Salt Marsh Lamb, or Poussin with salads & accomaniments	£25.50 *min 80 covers
Strictly British	Modern British menu celebrating local produce and ingredients	£48.50
Afternoon Tea	3 party sandwiches & 2 scones with jam, cream, tea & coffee	£14.50
Wedding Cake Service	Plates, cutlery and service provided	upon request
Late Evening Snack	Finger food to end the evening	£13.50
Prosecco or House Cocktail	1 glass/guest	£6.00
Wine	Chosen in consultation with chef - British & World wines available	upon request
Coffee, tea	Endless supply	£4.25
Petit Fours	2 per guest	£4.50

Sample Menus

Canapes

Nori & rice slice, pickled carrot, sesame crusted tofu
Mini Moroccan bean, nut & seed burger, avocado mayo & baby spinach
Lobster toasts, lime, mango & coriander
Beetroot stained smoked salmon, Nordic seed crisp, lemon mascarpone
Crunchy duck confit nuggets, sticky pineapple & orange relish
Korean BBQ pork, coriander, sesame crust & red pepper jam

Starters

Carpaccio of sugar cured English beef, mixed beetroot salad
Red onion Tart Tatin, Golden Cross goat's cheese, roasted cherry
tomato dressing
Stir fried tiger prawns, Thai vegetable salad, crisp wonton, red pepper jam
Chicken liver parfait with apple, fig & saffron chutney, walnut bread

Mains

Crisp roasted salmon, wilted spinach, puttanesca dressing
Pan-fried fillet of beef with a Feather Blade Wellington & Madeira sauce
Free range corn fed chicken, wild mushrooms, smoked bacon,
Chablis & chive cream sauce
Medallions of venison with blackcurrant glazed beets & sweet potato
galette, Port jus
Caramelised tenderloin of pork, creamed leeks, cider & rosemary jus
Roasted cod, tapenade, parma ham, mediterranean ratatouille, salsa verde
Herb roasted loin of lamb, minted greens, roasted garlic jus

BBQ Mains

Salmon steaks with lime, ginger & coriander
Sweet chilli, tumeric & garlic marinated chicken fillets
Selection of butcher's sausages & fried onions
Home made 100% beef burgers

Buffet

Italian pork balls in a rustic tomato & oregano sauce, orzo pasta
Lamb & apricot tagine with coriander & red onion couscous
Tikka roasted salmon, pickled carrots, homemade coconut flatbread
Rare roasted sirloin of beef, blue cheese dressing, spicy walnuts &
watercress
Herby leek & roasted mushroom tart, ripened tomato dressing
Escabeche of Cornish mackerel, saffron & orange vinaigrette

Desserts

Caramelised banana Tart Tatin, coconut ice cream
Raspberry & elderflower trifle, goji berry tuille
Rhubarb & vanilla charlotte, fresh raspberries
Chocolate & praline pave, cappuccino sauce, crystallized hazelnuts

Petit Fours

Queen of pudding tarts, wild strawberry confiture
Mulled berry & Pimms jelly, clotted cream, ginger bread crumbs
Apple fritters, whisky & saffron cream

Sample Menus

Strictly British

Starters

London honey roast parsnip soup, poached duck egg, parsnip crisps
Cured & seared salmon, leeks, bacon & cider vinegar dressing
3 bird terrine - smoked chicken, duck & quail, caramelized onion puree,
caraway seed loaf
Slow cooked ham hock & parsley "nugget" salad, 3 mustard & heritage
potatoes, soft quail eggs
Whipped Neals Yard Stilton, fig & watercress salad, candied walnuts &
grilled raisin bread
Potted Bombay style shrimp, cucumber & green mango salad, flatbread

Mains

Steak pie - slow braised beef, Brodies beer, beef dripping flaky pastry,
glazed heritage carrots
Trio of The Giggly Pig Company Cumberland sausages, 3 root mash,
caramelised shallot gravy & market greens
Smoked haddock, cod & salmon fishcakes, lemon butter sauce, mixed
pea salad
Roast pollack, Selsey crab risotto, buttered chard
Slow roasted shoulder of lamb, butterbean puree, seasonal vegetable
casserole
Butter roasted corn fed chicken breast, cep mushroom sauce, ham &
leek croquette

Dessert

Lemon meringue pie, poached rhubarb
Sticky toffee pudding, salted caramel sauce, clotted cream ice cream
Apple pie, shortcrust pastry, apple brandy & bay custard
Warm rice pudding with vanilla, lemon & cinnamon, orchard fruit
compote, shortbread crumbs
Citrus posset, golden syrup flapjack
Eton Mess - homemade rosewater & almond meringue, thick double
cream, red fruit & port stew

*Every effort is made to produce these menus in partnership with food
producers based within a 30 mile radius of London



Contact Us

Please do not hesitate to contact us if you have any questions about our services or your own wedding plans.

email:
events@justhospitality.co.uk

tel: 0207 732 1858

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Wedding photography care of Tom
Gold Photography - tomgold.co.uk