



MARK HADFIELD

Event Catering

*Weddings*

*at* Tissington Hall



*“We are delighted to be working in partnership with Tissington Hall to provide exceptional food and professional service throughout your special day. Our ethos is passion for consistently delivering restaurant standard food, prepared with the finest fresh seasonal produce, locally sourced where possible.”*

**We understand that food is one of the most important aspects of your wedding, so let our dedicated team provide the best possible experience for your guests.**

You will have the chance to taste your dishes before the special day, then finalise your choices and create a menu filling all of your individual requirements and needs.

Let us help you with our expert guidance, reassurance and planning throughout the entire process.

Sample  
*Canapés*

Crispy mushroom arancini

Chorizo on skewers with  
roast garlic mayonnaise

Classic smoked salmon and  
cream cheese blinis

Seared beef fillet, Yorkshire pudding  
and horseradish mayonnaise

Glazed Welsh rarebit on toast

Goats' cheese mousse and  
smoked red pepper crostini

Pesto pinwheels with cream  
cheese and parmesan crisp

Roast chicken ballotine with  
onion chutney and crackling

Lamb kofta roulade

Mini toad-in-the-hole, balsamic  
and red onion chutney

Potted salmon with wasabi  
crème fraîche

Anchovy 'chips' with tartare sauce

Oyster chicken skewers  
with hot and sour dip





## Sample *Starters*

Smoked haddock and potato  
croquette, red wine tartare sauce,  
fennel and orange salad

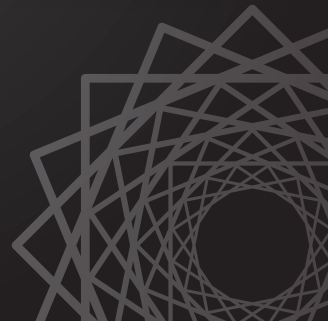
Tikka style potted salmon, ginger  
crème fraîche, watercress salad

White onion and truffle soup,  
toasted seeds, warm garlic  
and rosemary focaccia

Whipped goats' cheese, textures  
of heritage beetroot, micro basil

Smoked chicken and ham hock  
terrine, cider pickled vegetables,  
piquant red pepper purée

Pastrami duck breast and  
oriental vegetable salad, teriyaki  
reduction (£2+VAT supplement)



## Sample *Mains*

12 hour braised and rolled blade of beef, goose fat potato, rosemary and orange braised carrot, bay leaf sauce

Aged fillet of beef, crispy shin bonbon, horseradish potato gratin, caramelised shallot purée, bay leaf jus (£5+VAT supplement)

Corn-fed chicken supreme, chorizo potatoes, asparagus, creamed pancetta sauce

Duo of pork - fillet and belly, charred broccoli, champ potato cake, perry sauce

Fillet of sea bass, tiger prawns, roast sweet potato cake, pak choi, salsa verde dressing

Lamb rump, confit potato, chargrilled Provençal vegetables, mint pesto

Tarte fine, crispy puff pastry disc topped with smoked red pepper, cherry tomatoes, onion purée, rocket and goats' cheese, sweet edamame bean dressing (v)







## Sample *Desserts*

Passion fruit and lemon  
syllabub, coconut shortbread  
and caramelised pineapple

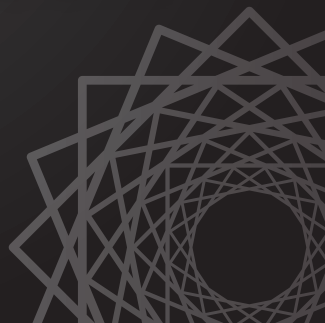
Rice pudding crème brûlée,  
poached strawberries  
and honeycomb


Raspberry panna cotta, fresh  
berries, ginger snap biscuits

Individual pavlova, chantilly  
cream, macerated strawberries,  
strawberry syrup

Sticky toffee pudding, salted  
caramel sauce, clotted cream

Dark chocolate delice,  
milk chocolate sauce,  
brandy snap crunch





# Packages of 3, 4 & 5 courses available

*Contact us for more details:*

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