



Kimbolton School Enterprises Ltd.

A Magical Venue



Gareth Millar Photography

Exquisite Catering



Proud of our Service

Our culinary team are proud to create menus utilising fresh produce, cooked with care and attention to detail and served with Pride at Kimbolton School.

From a delicious range of Reception Canapés, to a choice of dishes for your Wedding Breakfast, a children's menu and a tempting assortment of Desserts.

Our Comprehensive range of Wines and Champagne is ideal for your Wedding or Celebration Party; we have put together a special selection created to delight the taste buds.

Catering for a range of dietary requirements, we welcome you to speak with our Catering Team who can happily guide you through our menus.

Canapé Menu

Warm Canapés

Wild mushroom risotto balls	Belly pork and apple puree
Tempura king prawns with black onion seeds	Cullen skink tart
Mediterranean vegetable tart with pecorino	Mini Welsh rarebit
Chicken satay	Rosemary and garlic crusted brie
Rare beef in Yorkshire pudding with parsnip puree	Lemon sole goujon with tartar sauce

Cold Canapés

Bocconcini and cherry tomato lolly pop	Smoked salmon and pickled cucumber
Duck rilette and citrus compote	Classic Caesar salad crostini
Duck parfait and red onion marmalade	Chicken and tarragon with radicchio
Crab and guacamole blinis	Smoked salmon and cream cheese roulade
Carpaccio of beef with pecorino and truffle oil	Marinated king prawn skewer

Price per person £10.00, for up to 5 choices

Menu One

Starters

- White onion soup with parmesan gougeres and curry oil
- Buffalo mozzarella with heirloom tomato, rocket salad and salsa verde
- Roasted Mediterranean vegetable tart with crispy salad and herb oil dressing
- Crayfish salad with cos lettuce, avocado puree and citrus dressing
- Butternut squash and sage risotto with rocket and parmesan

Main Courses

- Lemon and garlic roast chicken with bacon crushed potatoes, spinach and sour cream sauce
- Confit of Gressingham duck leg with baby spinach, butterbean ragout and sautéed new potatoes
- Pollock topped with Welsh rarebit served with lemon and mint crushed potatoes and stewed basil tomatoes
- Roasted vegetable mille-feuille with spinach, parmesan cream and balsamic syrup

Desserts

- Glazed lemon tart with fresh raspberry coulis
- Vanilla Panna cotta with strawberry compote
- Classic Pavlova with fresh berries and crème Chantilly
- Sticky toffee pudding with pecan toffee sauce
- Carpaccio of pineapple with basil sugar and honey yoghurt

Price per person £50.00. Choose one item from each course

Menu Two

Starters

- Celeriac soup with parmesan gougeres and truffle oil
- Homemade ham hock terrine with piccalilli served with toasted walnut spelt bread
- Homemade smoked salmon roulade, crispy salad and chive oil dressing
- San Daniele prosciutto with caramelised figs, rocket and balsamic vinaigrette
- Kimbolton meze plait with baba ganoush, hummus, harissa, warm olives, rocket salad and crostini
- Bosworth Ash Goats cheese and beetroot salad with lemon oil and olive crostini

Main courses

- Butter roasted chicken with potato fondant, braised baby leeks, roasted squash and lemon thyme jus
- Crab and sweetcorn risotto with fresh crab herb oil, rocket and parmesan
- Confit of Gloucester Old Spot Pork Belly with celeriac dauphinoise, black pudding, sautéed spinach, roasted baby carrots and pommery mustard jus
- Slow cooked blade of beef, creamy mash potato, baby carrots, red wine glazed shallots and rich red wine jus
- Salmon supreme with smoked haddock, potato brandade, confit, radish, petit pois a la Francaise and watercress sauce
- Herb crusted rack of lamb with dauphinoise potato, sautéed leeks, fine green beans and a rich mint jus
- Pan fried gurnard with buttered baby spinach, potato rosti and beetroot and horseradish salsa

Desserts

- Glazed lemon tart with raspberry sorbet
- Vanilla Panna cotta with poached new season rhubarb
- Classic Cambridge burnt cream with homemade shortbread
- White chocolate and raspberry cheesecake
- Warm apricot frangipane tart with vanilla ice cream
- Chocolate and pecan nut brownie with tonka bean crème Anglaise

Price per person £60.00. Choose one item from each course

Menu Three

Starters

Cream of celeriac soup with truffle oil and parmesan gougeres

Charcuterie plait: selection of cured meats, grilled courgettes, roasted peppers, grilled aubergine warm olives, crostini and salsa verde

Homemade gravadlax with roasted baby beets and horseradish cream

Classic crab mayonnaise with Cromer crab, pickled vegetables and fresh picked herbs

Carpaccio of Angus beef with celeriac remoulade, crispy salad and truffle oil

Braised pigs' cheeks with fried black pudding, celeriac and apple puree

Main Courses

Pan roasted Gressingham duck breast with potato fondant, butternut squash puree sautéed wild mushrooms, curly kale and grand marnier sauce

Cumbrian lamb fillet with pomme puree roasted baby root vegetables, braised celery and red wine jus

Pan roasted corn fed chicken with sweet potato fondant, garlic spinach, roasted squash, broad beans and wild mushroom sauce

Seared monk fish tail, potato fondant, braised baby gems and cep sauce

Suckling pig porchetta with parmentier potatoes and fennel and orange salad

Pan fried venison with celeriac dauphinoise candied red cabbage, hazelnut spaetzle and veal jus

Fillets of John Dory with warm potatoes, olives, capers and rosemary

Desserts

Cardamom crème brûlée with homemade shortbread

Blackberry Panna cotta with almond biscotti

Amaretto cheesecake with fresh berry compote

Bitter chocolate torte with clotted cream ice cream and raspberry tuile

Plum and frangipane tart with coffee ice cream

Classic tiramisu, layers of coffee and Marsala wine soaked vanilla sponge and mascarpone cream, finished with a light dusting of cocoa powder

Price per person £65.00. Choose one item from each course

Evening Buffet Menu Choices

Cold Selection

Charcuterie selection with marinated Mediterranean vegetables

Tomato and mozzarella salad with salsa verde

Rocket and parmesan salad

Roasted vegetable cous cous

Artisan bread selection

Continental cheese board with grapes, celery, biscuits and chutney

Hot Pick up Buffet

King prawn and chilli rolls

Cheddar cheese and onion flutes

Mini Margherita pizza

Chinese vegetable spring roll

Dim sum selection

Served with dipping sauces and rainbow salad

Price per person £20.00. Choice of 6 items from hot or cold selection

BBQ Option - £27.50 per person

Beef and horseradish sausages

Minute steak or homemade beef burger

BBQ chicken breast

Garlic and herb sea bass

Mixed rainbow salad

Roasted vegetable cous cous

Selection of rustic style French breads

Various salads

Cheese tower - £20.00 per person

Selection of whole cheese rounds set in the form of a wedding cake

Cheeses are dressed with fresh figs, grapes and celery leaves, served with homemade breads and chutneys

Menu for Younger Guests

Starters

Fresh Melon slices with fresh berries and a light strawberry sauce

Fresh cream of tomato soup served with an individual homemade roll

Starter taken from the Main Menu – personalised in size to suit child's age

Main Courses

Mini Roast Dinner with either Roast Chicken or Turkey, with mini sausages, and gravy

Homemade cut chicken strips, bread crumbed and lightly fried, served with chips
and baked beans or peas

Sliced gammon ham served with mini mixed leaf salad and a poached egg

Individual beef lasagne served with mixed salad

Desserts

Homemade chocolate pudding the chocolate sauce

Mixed ice cream scoops with strawberry sauce

Mini brownie and shortbread dipping selection

£20.00 Ages 1-4 years – For up to three courses

£27.50 Ages 5-12 years – For up to three courses

Sample Wine List. Wine list is under revision

Wine List

Red Wines

Merlot Camino de la Cabana - £17.95

Deep colour with a ripe plum and berry nose
A warm & silky mouth feel. Soft tannins. Moorish

Rioja Palacio Del Camino Real - £18.00

A stylish young rioja, a delicious every day, high quality wine

Carignan Pietas - £17.95

Made from 40-year-old vines growing ton the hillside around Carcassone
This is a deliciously spicy and juicy deep flavoured red

Shiraz Murphy's Trentham Big Rivers - £20.00

A new world Shiraz with a bright vibrant colour and ripe berry aromas
Subtle spice with a soft fruity finish

Chianti Ormani - £20.00

A warm and spicy nose with notes of cherries and almonds with a smoky edge
Fine acidity, beautifully balanced, a solid and robust Chianti

Malbec Sottano - £23.50

Intense concentration of blackcurrant fruits and dark chocolate
With light tannins and a good structure

White Wines

Sauvignon Blanc Camino Cabana - £17.00

Full of green fruits and citrus with gentle acidity. Ideal as an aperitif

Le Sentier Blanc - £17.00

A deliciously aromatic, bright and zingy, dry white wine. A medium bodied palate
Ideal as an aperitif

Pinot Grigio Principato - £17.50

A fresh dry white with gentle floral and citrus aromas. Crisp and delicate on the palate

Chardonnay le Casse Noix - £17.50

A characteristic floral nose, and white fruits. The palate has a nice lingering finish
due to the buttery sensation and combination of the fruits

Sauvignon Blanc Apello - £18.50

Fantastic value Marlborough Sauvignon Blanc
It has the classic huge tropical fruit scent and flavour we all love. Easy drinking even on its own

Macon Lugny Bouchard - £27.50

A classic white burgundy- beautifully fresh, smooth, perfumed and rounded
A fruity palate, a delicate floral nose

Wine List

Rose Wines

Grenache Cinsault Rose Pasquiers - £17.50

A pale salmon pink colour, dry, rounded with a fresh finish, soft and fruity
Fabulous

White Zinfandel Burlesque - £17.50

Strawberry ice cream on the nose with a fruit packed strawberry jam palate
A major crowd pleaser

Sparkling Wines and Champagne

Perelade Cava Brut - £19.00

A delicious glass of bubbles, toasty and lemon laced

Prosecco Cavit Brut - £22.00

This is a dry easy drinking sparkling wine from northern Italy
Apple and peach aromas, a sparkling palate full of stone fruit flavours and
a long lasting mousse

Laherte Freres Brut tradition Champagne NV - £42.50

A delightfully pretty floral nose of apples balanced by a rich and bold flavour

Tattinger Brut Reserve NV Champagne - £45.00

Light, dry and elegant, it has the subtle body and bouquet of the chardonnay grape

Other

Sam Smiths Organic Lager - £3.60

A wonderfully pure and clean tasting lager

Sam Smiths Organic Pale Ale - £3.60

Malted barley and aromatic hops are organic and grown by registered farmers
resulting in delicately flavoured golden ale

Pimms No1 £3.95 - glass

The original and most popular Pimms product

Note

Corkage is charged at £8.50 per bottle of wine and £10.00 per bottle of champagne

Traditional Vintage Tea

Traditional Cream Tea

Selection of finger sandwich with smoked salmon and cream cheese, free range egg mayonnaise and cress
Honey roasted ham and wholegrain mustard and mature cheddar and cucumber

Freshly baked sultana scone with strawberry jam and Devonshire clotted cream

Mini fruit tartlets with seasonal berries and crème patisserie

Lemon drizzle cake

A pot of carefully selected leaf teas

A delicious glass of Traditional Belvoir Elderflower Presse

Price per person £43.50

Silver Cream Tea

Selection of finger sandwiches with smoked salmon and cream cheese, pastrami and dill salad,
roast beef and horseradish and mature cheddar and tomato chutney

Homemade crisps

Mini fruit tartlets with seasonal berries and crème patisserie

Freshly baked sultana scones with strawberry jam and Devonshire clotted cream

Mini coffee éclairs with fresh cream

Raspberry meringue

A pot of carefully selected leaf teas

Glass of Wine

Price per person £47.50

Gold Cream Tea

Selection of finger sandwiches and open bagels with roast beef and celeriac remoulade, smoked salmon with dill and crème fraiche, corn-fed chicken and ale mustard free range egg mayonnaise with quail egg and caviar and ricotta and asparagus.

Home-made gaufrette potatoes

Mini fruit tartlets with seasonal berries and crème patisserie

Freshly baked sultana scones with strawberry jam and Devonshire clotted cream

Selection of macaroons

Raspberry meringue

A pot of carefully selected leaf teas and infusions

Glass of Prosecco

Price per person £55.00

Platinum Cream Tea

Selection of finger sandwiches and open bagels with roast beef and celeriac remoulade, smoked salmon with dill and crème fraiche, corn-fed chicken and ale mustard free range egg mayonnaise with quail egg and caviar and ricotta and asparagus.

Homemade gaufrette potatoes

Freshly baked sultana scones with strawberry jam and Devonshire clotted cream

Mini Battenberg

Blueberry cheesecake in a shot glass

Selection of macaroons

Raspberry meringue

A pot of carefully selected leaf teas and infusions

A glass of champagne

Price per person £60.00

Please Note:

1. All food items are served according to food hygiene laws
2. All prices listed include VAT @20%. Prices based on minimum numbers of 60 unless otherwise agreed.
3. Additional charges for staff and equipment hire may be applied and will be detailed in your quote
4. Products are subject to availability
5. All our products may contain nuts
6. Foregoing to be read in conjunction with our Terms and Conditions

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