

Wedding Menu

Weddings at Cockington Court

This is your wedding, your special day and we will work with you to give you the best day of your life.

If your heart desires something different from what we offer then just let us know and together we can create something special just for you.

All dietary requirements, allergies and needs can be catered for.

For welcome drinks and aperitifs, just ask us for your choice.



Canape & Nibbles Selection

Canapes

£10 per guest

Choose three

Add an extra Canape to your selection at £3.00 per person

Smoked salmon on wheaten bread with crème fraiche and dill

Smoked mackerel pate on sourdough crouton with candied lemon

Spiced crab cakes with chilli and onion marmalade

Rare roast beef with caramelised onion on toasted sourdough

Coronation chicken vol-au-vent

Mushroom & garlic aioli vol-au-vent (V)

Goat cheese mousse topped with chicory leaf, apple and beetroot (V)

Feta, tomato & olive bruschetta (V)

Tomato, mozzarella & basil skewer (V)

Salsa on homemade wheaten bread (V)



Nibbles

£3.00 per item or all five for £15.00

Salted peanuts

Selection of olives

Selection of hand cooked crisps

Cheese straws & salsa

Flat bread & hummus

Wedding Menu

Buffets

The Cockington Regal Buffet £18 per person
Includes house tea or specialty tea & filter coffee

Selection of fresh sandwiches (**vegetarian and vegan options available**)
Cocktail sausages in a Cockington honey glaze
Sticky chipotle chicken bites
Garlic mushroom vol-au-vent (V)
Sweet potato falafel with lemon & coriander mayonnaise (V)
Crispy jacket wedges with a garlic mayonnaise (V)
Tomato, mozzarella and basil bruschetta (V)
Homemade cheese straws & salsa dip (V)



The Cockington Hot Buffet
Includes house tea or specialty tea & filter coffee
Choose from

Beef chilli with soft flour tortillas and tortilla chips - £10 per head
Five bean chilli with soft flour tortillas and tortilla chips - £10 per head (V)
Soup of the day with homemade stout wheaten - £7 per head
Chicken curry with naan bread and poppadums' - £10 per head
Sweet potato & pea curry with naan bread and poppadums' - £10 per head (V)



Sweet Treats
£2.50 per head
Choose two options

Flapjack bites
Brownie bites
Fudge bites
Bakewell bites

Wedding Menu

Afternoon Tea

Choose From
The Cockington Classic Afternoon Tea £15 per person

Or

The Cockington Sparkling Afternoon Tea £20 per person to include Prosecco
or Sparkling Rose



1 Fresh baked scone with homemade jam and Devonshire clotted cream
Choose one from plain, fruit, cheese (served with chilli & onion jam and cheese) or chocolate
(served with clotted cream and chocolate spread)

Elegant Finger Sandwiches

Rare roast beef with salad and horseradish, coronation chicken, cucumber, Devon mature
cheese & pickle

Marvellous Cake

Choose two from victoria sponge, lemon drizzle or chocolate

All served with lashings of tea or coffee



Service charge is included in all pricing

Wedding Menu - Drinks

Wine Priced Per Bottle

Red

Mr Goose, Merlot, Australian - £16
Jean Balmont, Pinot Noir Reserve, France - £19
Old True Zinfandel, Organic, Italian - £21

White

La Riva Gargantua, Pinot Grigio, Italy - £15
Mr Goose, Chardonnay, Australia - £16
Aroha Bay, Sauvignon Blanc, New Zealand £25

Rose

Buffalo Ridge, Zinfandel Rose, USA - £18
Pinot Grigio Blush, Cardone, Italy - £19

Sparkling Wines

Spumante Vispo Allegro Prosecco- £21
Beau Rocher Brut Rosé – £25

Wine leftover? Not a problem! Any unopened wine bought with us can be returned for a refund

You are welcome to bring your own wine selection at a corkage charge of £7.50 per bottle



A Selection of locally sourced craft cider & beer, 500ml - £4.50 each



Soft Drinks

Coke, diet coke, 7up, tango cherry and tango orange - £1.50 per can
Selection of Luscombe drinks - £3.00 per bottle
Homemade elderflower punch - £6.50 per Jug