



We are delighted that you are interested in holding your wedding with us. My staff and I will endeavor to give you the best levels of service and high quality food.

October Restaurants operates The Eight Bells in Saffron Walden & The Plough in Shepreth. We also cater for three other wedding venues;

Barrington Hall – Barrington, Cambridgeshire  
The Manor Barn – Harlton, Cambridgeshire  
Chesterford Park – Chesterford, Cambridgeshire

As well as the wedding venues we also cater for many private functions throughout the year. These range from birthday parties and anniversaries to large private weddings. We also recently catered for Jamie Oliver at the filming of 'Jamie's Magical Christmas'.

We create packages to suit all budgets and tastes and as events are all different we spend time with you to create exactly what you want. Our team of experienced staff love what they do. Our head Chef Matt Waddington uses only fresh ingredients, sourced mainly from local producers and growers. All our meats are local and include (when in season) venison from The Audley End Estate, local game and locally reared pork, lamb, duck and beef. Our front of house team are passionate about service and work hard to make sure you have the best time possible.

Each wedding is structured for the individual. In addition to food, drinks and entertainment we can suggest a number of good local suppliers who we have worked with in the past, from cake makers to florists. We can guide you through planning your day and making it run smoothly. We can also recommend hotels and transport solutions.

In the wedding pack you will find our menu. These are just a guide and once you have spoken with us in more detail we can fine tune your requirement.

To plan your special day call us on 01799 522790 or email [Simon@8bells.co.uk](mailto:Simon@8bells.co.uk).

We look forward to hearing from you.

Yours sincerely,

Simon Day  
Owner

# The Eight Bells

## Wedding Breakfast Menu

The Eight Bells Catering 2010 – Please choose one of each. £32.00 per person.

### Starters

Wild Rocket & Artichoke Salad Garlic Croutons & Caesar Dressing

Smoked Haddock & Caper Terrine  
Red Pepper Vinaigrette, Organic Tomato Salad

Chicken Liver Parfait Spiced Pear Chutney, Toasted Granary Bread

Wild Mushroom Soup White Truffle Oil & Smoked Garlic Croutons

Terrine of Confit Duck & Smoked Ham Hock  
Red Onion Chutney, Petit Salad

Roasted Lemon Chicken  
Mango & Sesame Toasted Cashew Nut Salad, Light Chilli Dressing

Chargrilled Halloumi & Mango  
Sunblushed Tomatoes & Organic Baby Leaves

Oak Smoked Scottish Salmon  
Cucumber & Shallots, Buttered Granary Bread

Trio of Salmon  
Poached, Smoked & Homecured Gravavlax, Mustard & Dill Dressing

Grilled Goats Cheese Black Olive Tapenade en Croute, Balsamic Syrup

### Mains

Roasted Scottish Salmon  
Buttered New Potatoes, Steamed Leeks, Soft Herb Madiera Veloute

Herb Crusted Rump of Lamb  
Dauphinoise Potato, Confit Root Vegetables & Garlic Infused Jus.

Supreme of Guinea Fowl  
Creamed Potatoes, Sautéed Wild Mushrooms & Spinach, Caper Berry Jus.

Wild Mushroom Tagliatelle  
Freshly Grated Parmesan, Rocket & White Truffle Oil.

Sunblushed Tomato, Garlic & Garden Herb Risotto  
Toasted Pine Kernels.

Cornfed Chicken Breast Wrapped in Parma Ham,  
Roasted New Potatoes, Fine Beans, Light Chicken & Tarragon Cream Sauce

Honey Glazed Duck Breast  
Roasted Peppers & Courgettes, Dauphinoise Potato, Rosemary Jus

Fillet of Sea Bream  
Chive Crushed Potatoes, Steamed Greens & Lemon Butter Sauce

Braised Brisket of English Beef  
Goose Fat Roasted Potatoes, Carrots & Parsnips, Horseradish Cream  
& Red Wine Jus

Fillet of Rainbow Trout  
Sautéed New Potatoes & Onion, Tomato & Rocket, Lemon & Soft Herb Dressing

## Desserts

Sticky Toffee Pudding  
Caramel Sauce & Vanilla Ice-Cream

Chocolate & Hazelnut Brownie  
Chantilly Cream

Warm char-grilled pineapple  
Coconut Ice-Cream, Rum Butter Sauce

Pink Champagne & Raspberry Jelly  
Fresh Berry Coulis

Fresh Lemon Tart  
Raspberry Compote & Natural Yoghurt

Vanilla Pannacotta  
Shortbread & Warm Blackberry Compote

Apple & Cinnamon Crumble  
Vanilla Ice-Cream

Exotic Fresh Fruit Salad  
Light Lemongrass & Vanilla Syrup

Chocolate Bread & Butter Pudding  
Crème Anglaise

Pear Poached in Lightly Spiced Red Wine  
Hazelnut Biscotti, Red Wine Syrup

# The Eight Bells

## Function Evening Reception Options

(To follow The Wedding Breakfast)

### Finger Buffet

Mini beef burgers, tomato chutney  
Chicken satay skewers  
Chinese spoons with crispy duck  
Sweet chilli chicken drumsticks  
Smoked salmon and cucumber, horseradish cream  
Spiced lamb kebabs, cucumber raita  
Chinese style tiger prawns, stir-fry vegetables  
Goats cheese and red onion marmalade en croute

£15 per person

### Cheeseboard

Selection of British cheeses  
Apples, celery and grapes.  
Biscuits  
Homemade chutney

£7 per person

### Hot Rolls

Bacon rolls  
Sausage rolls  
Toasted cheese and tomato sandwiches  
Homemade chutney  
Tomato/Brown sauce

£6 per person