

WEDDING MENUS 2016

Starters (Please select one for any of the package options)

Soups

Tomato & Herb Soup

Cream of Vegetable Soup

Carrot & Coriander Soup

Broccoli & Stilton

Butternut Squash Soup

Mushroom Soup

All of the above are served with Croutons

Chef's Chicken Liver Pâté with Red Onion Marmalade Chutney

Poached Pear with Dolce latté, Rocket Salad & Blue Cheese Dressing

Fan of Melon with Fruit Compote

Smoked Salmon with Asparagus & Dill Dressing

Salad of Parma Ham, Wild Rocket, Apple & Cider Chutney

Individual Shropshire Blue Tart on a Wild Mushroom Salad with Black Olive Tapenade & Sun Blush Tomatoes

Prawn Cocktail with Marie Rosé Sauce

Tomato & Mozzarella Salad with Basil

Main Courses (Please select one appropriate to your package choice)

Package A – Main Course Menus:

Supreme of Chicken wrapped in Parma Ham with Creamed Potatoes & Seasonal Vegetables & Thyme Jus

Poached Salmon with Chive Crushed New Potatoes

Stuffed Shoulder of Lamb with Dauphinoise Potatoes

Package B – Main Course Menus:

Chicken Supreme on Buttered Leeks with Asparagus Sauce
& Creamed Mashed Potatoes

Slow Braised Shank of Lamb, Tomato & Tarragon Jus with Dauphinoise Potatoes

Roast Beef served with Chateaux Potatoes, Yorkshire Pudding & Horseradish Stuffed Tomatoes

Package C – Main Course Menus:

Medallions of Pork with Cider, Apple & Thyme Jus on Crushed Potatoes

Roast Leg of Lamb with Rosemary & Red Wine Sauce

Pan Seared Sea bass on a Lemon Mash with a Balsamic Dressing

Vegetarian Options (Please select one for any of the package options)

Seasonal Vegetable Risotto with a Tomato & Balsamic Syrup

Baked Red Pepper with Spinach, Wild Rice & Goats Cheese, with a Beetroot Salsa and Sweet Potato crisps

Layered Tomato Pasta, Spinach and Sautéed Woodland Mushrooms served in a Basil Cream with glazed Gruyere Cheese

Tomato & Vegetable Crumble with Mature Cheddar

Desserts (Please select one for any of the package options)

Vanilla Cheesecake with Fruits of the Forest

Fresh Fruit Salad with Vanilla Compote

Poached Pear in Red Wine with Mascarpone Cream & Griottine Cherries

Chocolate Oblivion with Candied Orange Strips & Mascarpone Cream

Sticky Toffee Pudding

Apricot & Sultana Bread & Butter Pudding with Vanilla Custard

Profiteroles with Chocolate Sauce

Additional Cheese Course @ £5.50 per person

Freshly Brewed Coffee & Mints will accompany your Menu

If any member of your party has a food allergy or a particular dietary requirement, details must be given in writing. Some dishes may contain nuts.

Children's Menu @ £16.00 per child (Please choose one starter, one main course and one dessert)

Choice of Soup
Melon
Garlic Bread

Chicken Goujons & Chips
Homemade Pasta in Tomato & Herb Sauce
Homemade Child's Pizza with Choice of Toppings
Fish Fingers & Chips

Ice Cream

This menu is recommended for children of 10 years and under. We recommend that older children have a full or half portion of the adult menu at half the adult package cost.

Canapés from £5.50 per person

Smoked Salmon & Spinach Roulade
Chicken & Lemongrass Skewers
Parma Ham & Olive Brochettes
Crab & Lime Fishcakes with Citrus Salsa
Sun dried Tomato & Pesto Quichettes
Rosemary Shortbread topped with Feta Cheese & Fresh Basil
Parmesan & Basil Choux Buns filled with Cream Cheese & Roasted Peppers

3 Canapés per person £5.50

4 Canapés per person £7.00

5 Canapés per person £8.50

Evening Finger Buffet from £15.60 per person

Various Sandwiches on Mixed Bread
Sausage Rolls
Fish Goujons with Tartare Sauce
Vegetable Samosas
Various Quiches
Chicken Satay
Thai Fish Cakes
Seasoned Wedges
Various Homemade Pizza
Duck Spring Rolls

Fruit Kebabs & Chocolate Sauce
Profiteroles
Mini Éclairs
Mini Fruit Tartlets

£15.60 for 6 selections
£18.00 for 8 selections
£19.00 for 10 selections

Cheeseboards available on request.