

Weddings



Starters

(Please select one for any of the package options)

Chef's Chicken Liver Paté 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



Soups *(All of our soups are served with Croutons)*

(Please select one for any of the package options)

Tomato & herb soup

Cream of Vegetable Soup

Carrot & Coriander Soup

Broccoli & Stilton

Butternut Squash Soup

Mushroom Soup

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Main Courses

(Please select one from the package options of your choice)

A Starter & Dessert of your choice will accompany each package.

PACKAGE A

- I. Supreme of Chicken wrapped in Parma Ham with Creamed Potatoes & Seasonal Vegetables & Thyme Jus
- II. Poached Salmon with Chive Crushed New Potatoes
- III. Stuffed Leg of Lamb



PACKAGE B

- I. Chicken Supreme on Buttered Leeks with Asparagus Sauce & Creamed Mashed Potatoes
- II. Slow Braised Shank of Lamb, Tomato & Taragon Jus with Dauphinoise Potatoes
- III. Roast Beef served with Chateaux Potatoes, Yorkshire Pudding & Horseradish & Stuffed Tomatoes



PACKAGE C

- I. Medallions of Pork with Cider, Apple & Thyme Jus on Crushed Potatoes
- II. Roast Leg of Lamb with Rosemary & Red Wine Sauce
- III. Pan Seared Sea bass on a Lemon Mash with a Balsamic Dressing

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Vegetarian Options

(Please select one for any of the package options)

Seasonal Vegetarian Risotto with a Tomato & Balsamic Syrup

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

Layered Tomato Pasta, Spinach & 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 @ £6.00 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.

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Children's Menu @ £17.50 per child

(Please select one for any of the package options)

Choice of Soup

Melon

Garlic Bread

————— X —————

Chicken Goujons & Chips

Homemade Pasta in Tomato & Herb Sauce

Homemade Childs Pizza with Choice of Toppings

Fish Fingers & Chips

————— X —————

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.

————— X —————

Canapés from £6.00 per person

Smoked Salmon & Spinach Roulade

Chicken & Lemongrass Skewers

Parma Ham & Oliver 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 £6.00

4 Canapés per person £7.50

5 Canapés per person £9.00

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Finger Buffet from £16.90 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 Eclairs
Mini Fruit Tartlets

£16.90 for 6 selections
£19.00 for 8 selections
£20.00 for 10 selections

Cheeseboard available on request

A venue hire charge will be applicable for you evening reception dependent on numbers.