

# Weddings



## Starters

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

Chef's Chicken Liver Paté with Red onion  
Marmalade Chutney

Fan of Melon with Fruit Compote

Smoked Salmon with Asparagus & Dill Dressing

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

Duck, Green Peppercorn & Orange Terrine, Tomato Chutney

Prawn Cocktail with Marie Rosé Sauce

Tomato & Mozzarella Salad with Basil

Baked Goats Cheese & Sun Dried Tomato Tartlets Drizzled  
with Balsamic Syrup



## 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 with Dauphinoise Potatoes



### PACKAGE B

- I. Chicken Supreme on Buttered Leeks with Asparagus Sauce & Dauphinoise Potatoes
- II. Slow Braised Shank of Lamb, Tomato & Taragon Jus with Minted Mashed 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, Seasonal Vegetables & Roasted Potatoes
- 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 Brie Cheese

Ratatouille Crumble Finished 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

Lemon Citrus Tart Served with Fresh Raspberries & Clotted  
Cream

Chocolate Oblivion with Candied Orange Strips & Mascarpone  
Cream

Sticky Toffee Pudding with Caramel Sauce & Vanilla Ice  
Cream

White Chocolate & Raspberry Panacotta

Profiteroles with Chocolate Sauce

**Additional Cheese Course @ £6.00 per person.**



Freshly Brewed Coffee & Mints will accompany your Men

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## Children's Menu @ £18.00 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.**

***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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## Canapés from £6.20 per person

Smoked Salmon & Spinach Roulade

Chicken & Lemongrass Skewers

Parma Ham & Oliver Brochettes

Mini Savory Tartlets

Beef & Horseradish Mini Yorkshire Puddings

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 £6.20**

**4 Canapés per person £7.80**

**5 Canapés per person £9.30**



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## Evening Finger Buffet from **£17.00** 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

£17.00 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*