

CANAPES AND PACKAGE UPGRADE

PACKAGE UPGRADE

From Sparkling wine to Champagne £ 2.00
per glass

From one glass of wine per person to half a
bottle of house wine per person £ 3.50

Mineral water from £ 3.80 per bottle

Canapés £ 2.95 per person per item min 3.

Add an intermediate course to your meal
£4.95 per person

Sorbet or Soup + Roll

Add a cheese platter to the end of your
meal £4.95 per person

Give your guests a choice £2.50 per person
2 starters (including a soup), 2 main
courses, 2 desserts

A discount of 10% will apply to any
packages should you wish to hold your
wedding During January, February, March,
October or November Monday to Friday all
year .Any Sunday in the year except Bank
Holiday weekends Subject to availability,
minimum numbers may be required.

CANAPES

Smoked Salmon Pinwheels

Roasted Beef with cherry Tomato &
Horseradish Tomato, Mozzarella and black
olive(V)

Smoked Mackerel & Horseradish Cherry
tomato and guacamole(V)

Stuffed Eggs & Anchovy Mini baked potato
and crème fraîche(V)

Chicken Brochette Stilton and black
grape(V)

Dim Sum

Included in the Prince Albert (your
choice of 3) & Queen Victoria Package
(your choice of 4)

MENU OPTIONS

STARTER

Fan of seasonal melon
Served with a mixed berry compote

Duck & Orange or Brussels Pate
Presented with a cranberry and orange coulis

Succulent Prawn Cocktail bound in a
piquant Seafood Sauce *Served with lettuce*

Toasted Goats Cheese Salad
Drizzled with honey & wholegrain mustard sauce

Slices of Scottish Smoked Salmon
*Alongside a quenelle of cream cheese
(£2.50 supplement per person)*

MAIN LAMB

Garlic or plain roasted leg of
New Zealand Lamb
*Served with a rich redcurrant and
rosemary sauce*

Roasted Saddle of lamb stuffed with an
apricot forcemeat *Served with a Port wine sauce*

Oven baked Rack of Lamb
*with a mustard and thyme crust Madeira
and forest mushroom sauce
(£3.50 supplement per person)*

SOUPS

Piping Hot Farmhouse Vegetable Soup
Served with a Crispy Croutons

Carrot & Coriander Soup laced with Orange
And seasoned with Cumin

Cream of Tomato and Roasted Red Pepper
Soup
Lightly seasoned with garlic and Basil

Traditional French Onion Soup
Served with a Parmesan Crouton

Cream of Mushrooms Soup
Served with fresh thyme

(£2.50 supplement per person)
All our soups are served with a Crusty
Bread Roll

MAIN BEEF

Prime Roasted Sirloin of Beef
*Served with a rich wine button onion and thyme Jus
and a traditional Yorkshire Pudding served with
Brandy and Pepper Sauce*

Prime mustard roasted rib of beef
generously sliced *Finished with a classic
Diane sauce
(£3.00 supplement per person)*

MENU OPTIONS

MAIN FISH

Steamed fillet of Scottish salmon topped with a capers & prawns *and served with a citrus butter*

Paupiette of plaice filled with a salmon and prawn mousseline *finished with a fennel sauce*

MAIN VEGETARIAN

A hot creamy risotto of Mediterranean vegetables *Served in a creamy white wine and cheese sauce*

Sautéed mushroom and sweet pepper stroganoff *braised Rice and a puff pastry feuillette*

Brie & Brocoli Pithivier *Served on a Pool of Herbed Tomato Coulis*

CHILDRENS MENU

Melon Boat with Cherry & Orange
Toasted Cheese and Ham Fingers
Soup of the Day

Pizza Bites

Sausage with Chips, Baked Beans or Peas
Fish Fingers with Chips, Baked Beans
Cheeseburger in a Bun with Chips
Chicken Nuggets with Chips, Baked Beans

Mixed Ice Cream with Chocolate or
Raspberry Sauce
Chocolate Fudge Cake

MAIN CHICKEN

Pan-fried supreme of chicken
Presented with a creamy white wine and asparagus sauce

Butter roasted whole Poussin *seasoned with garlic and finished with a lemon and thyme jus*

Supreme of chicken wrapped in smoked bacon *and served with a rich Port wine sauce*

Supreme of chicken pan-fried
Served with a brandy and coarse grain mustard cream sauce

DESSERT

Vanilla cream filled profiteroles *Served on a Pool of Herbed Tomato Coulis*

Individual chilled chocolate soufflé *Served with a Kahula cream*

Tangy lemon torte *Presented on a pool of raspberry coulis*

Deep dish apple pie *Set on a pool of crème Anglaise*

Exotic fresh fruit salad *Served in a Cointreau syrup*

*Selection of Cheese & Biscuits
(£2.50 supplement per person)*

EVENING / FINGER BUFFET MENU

EVENING BUFFET

Menu 1

Selection of fresh Sandwiches, Vegetable Samosas with mango chutney, Selection of Quiches, Chicken drumsticks, Mixed Green salad, Potato Salad, Coleslaw, a selection of desserts
£12.50 per person

Menu 2

Selection of fresh sandwiches, Whist pies, tossed mixed salad, Grated carrot and raisin salads, coleslaw, roast chicken drumsticks, chipolata sausages with mustard sauce, A selection of desserts and freshly brewed coffee
£13.50 per person

Menu 3

Crudités with a selection of dips, selection of fresh sandwiches, breaded scampi tails, Cheese and pineapple brochettes, assorted bouchées, vegetable samosas with mango chutney, Chicken nuggets and barbecue sauce, plaice goujons with tartar sauce, crusty bread rolls, A selection of desserts and freshly brewed coffee
£16.95 per person

FINGER BUFFET

Selection of fresh sandwiches
Hot cocktail sausage rolls
Hot pizza wedges
Chicken satay and Hoi sin dip
A selection of quiches
Curried vegetable samosas
Selection of Cheese & Biscuits
(£2.50 supplement per person)

Spicy seasoned Potato wedges
Sausages on sticks
Selection of Gateaux
Onion bhajis with mango chutney
Crudités and selection of dips
Crusty Bread Rolls
Assorted bouchées
(£2.00 supplement per person)

Tortilla chips with salsa and guacamole
Mediterranean Dips with Pita Bread
Cheese and pineapple brochettes
Chicken drumsticks
Breaded scampi tails and tartare sauce
Crisps, nuts and olives
Fresh Fruit Platter (£2.50 supplement per person)

Choose 3 items plus sandwiches for
£9.95 per person

Choose 5 items plus sandwiches for
£11.95 per person

Choose 7 items plus sandwiches for
£14.95 per person