



WEDDING MENU ONE

STARTERS

Pea and Watercress Soup, Herb Oil

Roasted Tomato and Red Pepper Soup
Finished with Coriander Oil

Ham Hock and Soured Vegetable Terrine
Fine Leaf Salad, House Dressing

Mackerel Escabeche, Black Olive Tapenade
Mint Dressing

Vegetarian Risotto
(Subject to change to the season)

MAINS

Braised Rump of Beef
Horseradish Mash, Roasted Root Vegetables, Thyme Jus

Crispy Pork Chop, Apple Mash
with Creamy Garlic Bacon and Cabbage, Cider Sauce

Breast of Chicken Wrapped in Parma Ham
filled with Boursin Cheese and Cherry Tomato, Thyme Rosti Potatoes
Red Wine Jus

Pan Fried Sea Bass, Chive Crushed New Potatoes
Lemon and Watercress Sauce

Beetroot and Goats Cheese Risotto, Rocket Salad
and Parmesan Shavings

over...



DESSERTS

Chocolate Marquise, Chantilly Cream, Tuile Biscuit

Elderflower Panna Cotta, Berry Compote

Raspberry Cheesecake, Clotted Cream Ice Cream

Traditional Crème Brulee, Shortbread Biscuit

Please choose one option from each course for your Wedding Menu

£40.00 Per Person

COFFEE

Freshly Brewed Arabica Coffee £2.00

Freshly Brewed Arabica Coffee & Mints £2.50

Freshly Brewed Arabica Coffee & Petit Fours £3.95

SORBET PALATE CLEANSERS

Lemon or Mango £4.00

Poire William £4.25

Passion Fruit or Amaretto £4.50

Champagne and Strawberry £5.50



WEDDING MENU TWO

STARTERS

Leek and Potato Soup, Truffle Oil

Feta Cheese and Sun-dried Tomato Tart
Fine Leaf Salad, Pesto Dressing

Chicken Liver Parfait, Caramelised Baby Onion
Toasted Brioche, Celeriac Puree

Ballotine of Salmon, Pickled Cucumber
Chive Sour Cream

Goats Cheese Pink fur Potato Terrine
Black Truffle Mayonnaise, Parsnip Crisps

MAINS

Slowly Braised Lamb Shank
Rosemary Mash, Buttered Vegetables

Pan Fried Breast of Chicken
Chive Mash, Duo of Vegetables, White Wine Sauce

Roast Crown of Duck, Peach Compote, Red Wine Jus

Pesto and Olive Crusted Salmon
Herb Couscous, Tomato and Cardamom Sauce

Ballotine of Nut Roast Wrapped with Leeks
Dauphinoise Potatoes, Rosemary White Wine Sauce

over...



DESSERTS

Saffron Poached Pear, Cinnamon Ice Cream, Toffee Sauce

Chocolate Torte, Vanilla Bean Ice Cream

Glazed Lemon Tart, Raspberry Sorbet

Plum and Almond Tart, Vanilla Ice Cream

Please choose one option from each course for your Wedding Menu

£45.00 Per Person

COFFEE

Freshly Brewed Arabica Coffee £2.00

Freshly Brewed Arabica Coffee & Mints £2.50

Freshly Brewed Arabica Coffee & Petit Fours £3.95

SORBET PALATE CLEANSERS

Lemon or Mango £4.00

Poire William £4.25

Passion Fruit or Amaretto £4.50

Champagne and Strawberry £5.50



WEDDING MENU THREE

STARTERS

Roast Chicken Soup with a Cheese Scone

Mosaic of Poached Fish, Tarragon Mayonnaise

Chicken and Bacon Roulade
Filled with Sun Blushed Tomato and Basil, Pesto Dressing

Wild Duck Terrine with Dried Cranberries and Pistachios
Orange and Balsamic Dressing

Roulade of Smoked Salmon and Crayfish
Crème Fraiche Dressing and a Sukaur Salad

Crispy Tarragon Polenta Topped with Wild Mushroom, Poached
Hens Egg, White Wine and Chive Sauce, Fine Leaf Salad

Sorbet Palate Cleansers
Lemon, Mango Poire William, Passion Fruit

MAINS

Roast Fillet of Beef, Dauphinoise Potatoes
Glazed Vegetables, Rosemary Jus

Slow Roasted Belly of Pork
Broad Bean and Pea Fricassee, Crushed New Potatoes, Red Wine Jus

Saddle of Lamb with Rosemary Spinach and Pine Nut Stuffing
Dauphinoise Potatoes, Baby Carrots and Green Beans

over...

Roasted Breast of Chicken
Rosemary Parmentier Potatoes, Wilted Spinach, Thyme Jus

Oven Roasted Cod
Spring Onion Mash, Wilted Spinach, White Wine Sauce

Vegetarian Wellington
Boursin Cheese with Spinach, Minted Peas, Puy Lentils & Shallot Jus

DESSERTS

Apple Parfait, Apple Crisp, Cinnamon Tuile

Orange Mousse, Orange Lemon Thyme Jelly, Orange Sorbet

Summer Berry Pudding, Clotted Cream

Dark Chocolate Sphere, Honeycombed Parfait, Dark Chocolate Sauce

Selection of Fine English Cheeses with Homemade Chutney

Please choose one option from each course for your Wedding Menu

£65.00 Per Person

COFFEE

Freshly Brewed Arabica Coffee & Petit Fours



DRINKS & CANAPES

CANAPES £5.50 per person

Choice of 4 Canapes
Aronchine
Smoked Salmon Roulade
Cheese & Tomato Twists
Duck Spring Rolls and Plum Sauce
Mini Chicken Satay
Miniature Roast Beef and Yorkshire Puddings
Chinese Five Spice Salmon
Soft Boiled Quail Egg with Celery Salt
Cajun Tiger King Prawns

PACKAGE ONE £18.50 Per person

One glass of Bucks Fizz/Kir or House Red or White Wine on arrival
Two glasses of House Wine with the Wedding Breakfast
One glass of Sparkling Wine for the Toast

PACKAGE TWO £26.50 Per person

Two glasses of Sparkling Wine on arrival
Two glasses of House Wine with the Wedding Breakfast
Still or Sparkling Mineral Water
One glass of House Champagne for the Toast

PACKAGE THREE £32.50 Per person

One glass of House Champagne or Pimms on arrival
Two glasses of Sauvignon Blanc White or Merlot Red with the Wedding Breakfast
Still or Sparkling Mineral Water
One glass of Veuve Clicquot Champagne for the Toast



EVENING RECEPTIONS

EVENING FINGER BUFFET

Menu A - £16.00

Assorted Sandwiches
Sesame Sausage Rolls
Ham & Cheese Turnovers
Cajun Chicken Drum Sticks
Vegetable Pizza
Goujons of Lemon Sole with Tartar Sauce
Mini Jackets with Cheddar
Vegetable Pakoras

Menu B - £20.00

Assorted Sandwiches
Sesame Sausage Rolls
Cajun Chicken Fillets
Duck Spring Rolls, Plum Jam
Tomato & Mozzarella Parcels
Roasted Garlic & Thyme Chicken Wings, Lemon Mayonnaise
Vegetable Pizza
Vegetable Pakoras
Chocolate Éclairs

over...



EVENING BAR-B-QUE

Menu A - £20.00 per person

Burgers

Sausages

BBQ Marinated Chicken Drum Sticks

Spare Ribs with Hoisin Sauce or Minute Steaks

Menu B - £26.00 per person

Minute Steaks

Chunky BBQ Spare Ribs

Prawn Kebabs

Lemon Scented Salmon

Vegetarian alternatives will be supplied

All BBQ's will be served with Leaf Salad, Tomato Salad, Coleslaw,
Potato Salad, Hot Jacket Potatoes, Onions & Dressings, Bread Rolls