

WEDDING MENU ONE

STARTERS

Roasted Tomato and Red Pepper Soup
Finished with Coriander Oil

Ham Hock and Pigeon Terrine Soured
Vegetables

Goat Cheese Mousse, Walnut Crumble, Pickled Vegetables

Char-grilled Mackerel, Beetroot & Horseradish Jelly, Lemon Oil

Vegetarian Risotto
(Subject to change to the season)

MAINS

Braised Rump of Beef
Creamy Mash, Wild Mushroom Fricassee, Thyme Jus

Pork Loin, Creamed Mash with 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, Plaice Terrine, Pickled Cucumber,
New Potatoes, Lemon and Watercress Sauce

Wild Mushroom & Truffle Risotto
Rocket Salad and Parmesan Shavings

DESSERTS

Chocolate Marquise, Chantilly Cream, Tuile Biscuit White

Chocolate Sphere, Elderflower Parfait, Toffee Sauce

Raspberry Cheesecake, Clotted Cream Ice Cream

Traditional Crème Brulee, Shortbread Biscuit

Please choose one option from each course for your Wedding Menu

£47.50 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

over...

WEDDING MENU TWO

STARTERS

Leek and Potato Soup, Blue Cheese Bon Bons Truffle Oil

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

Duck Liver Foie Gras Parfait, Caramelised Baby
Onion Toasted Brioche, Celeriac Puree

Hot Smoked Salmon Fillet, Tarragon Mayo, Watercress Salad

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

MAINS

Slowly Braised Lamb Shank
Rosemary Mash, Buttered Vegetables

Pan Fried Breast of Guinea Fowl, Smoked Bacon Mousse
Fondant Potato, Thyme Jus

Breast of Duck, Confit Potatoes, Caramelized Pears Red Wine Jus

Pesto and Olive Crusted Salmon, Crushed New Potatoes
Tomato & Basil Sauce

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

DESSERTS

Apple Tart Tatin, Tonka Bean Ice Cream

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

£52.50 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

Pan Fried Scallops, Chorizo Salsa, Micro Cress Salad

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 Cleanser

Champagne & Strawberry

MAINS

Roast Fillet of Beef, Carrot & Tarragon Puree, Wild Mushroom
Ox Cheek Croquettes, Thyme Jus

Rump of Lamb, Goat Cheese Puree, Dauphinoise Potato, Lamb Jus

Pork Loin Wellington, Truffle Pate, Garlic Cabbage, Fondant Potato, Cider sauce

Roast Breast of Duck, Wild Mushroom Puree, Scotch Egg, Smoked Jus

Oven Roasted Halibut, Seafood Risotto, Crab Oil

Vegetarian Wellington

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

DESSERTS

Apple Parfait, Apple Crisp, Apple Doughnut, Apple Jelly

White Chocolate and Honeycomb Roulade, Sugar Cage

Dark Chocolate Sphere, Praline Parfait, Dark Chocolate Sauce

Pear Tarte Tatin, Tonka Bean Ice Cream

Selection of Fine English Cheeses with Homemade Chutney

Please choose one option from each course for your Wedding Menu

£80.00 Per Person

COFFEE

Freshly Brewed Arabica Coffee & Petit Fours

over...

DRINKS & CANAPES

CANAPES £6.00 per person

Choice of 4 Canapes

Arancini

Smoked Salmon Roulade

Cheese & Tomato Twists

Duck Spring Rolls and Plum Sauce

Mini Chicken Satay

Miniature Roast Beef and Yorkshire Puddings

Goat Cheese Mousse with Toasted Pumpkin Seeds

Spice Salmon Rillettes, Chargrilled Courgette

Quail Egg & Mushroom Truffle

Baby Vine Tomatoes filled with Basil Cream Cheese

Cajun Tiger King Prawns

PACKAGE ONE £20.00 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 £28.00 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 £34.00 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 - £18.00

Assorted Sandwiches
Sesame Sausage Rolls
Spicy Scotch Egg
Cajun Chicken Drum Sticks
Vegetable Pizza
Goujons of Lemon Sole with Tartar Sauce
Mini Jackets with Cheddar
Vegetable Samosa, Mint Yoghurt Dip

Menu B - £22.00

Assorted Sandwiches
Sesame Sausage Rolls
Cajun Chicken Fillets
Duck Spring Rolls, Plum Jam
Tomato & Mozzarella Parcels
Roasted Jack Daniels Chicken Drum Sticks
Vegetable Pizza
Vegetable Samosa, Mint Yoghurt Dip
Chocolate Éclairs

EVENING BAR-B-QUE

Menu A - £22.00 per person

Burgers

Sausages

BBQ Marinated Chicken Drum Sticks

Spare Ribs with Hoisin Sauce

Menu B - £28.00 per person

Minute Steaks

Chunky BBQ Spare Ribs

Burgers

Lemon Scented Salmon / Prawn Kebabs

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

We offer BBQ's as a sit down meal starting from £28.00 per person