

ON ARRIVAL

Drinks Reception

£3.95 per glass for alcoholic drinks and **£1.75** for non alcoholic unless otherwise stated

Bucks Fizz

Sparkling Wine and Orange Juice

Pimms and Lemonade

A glass of Pimms filled with Lemonade, Fruit and Mint

Red and White Wine

Champagne Kir Royale (£1.75 supplement)

Sparkling Wine (£1.25 supplement)

Fruit Punch (alcoholic or non alcoholic)

Mulled Wine

Premium Canapes

Smoked Salmon

Pate

Celery and Crème Cheese

Mini Mushroom Tarts

Samosas

Chicken Satay

Salmon and Mixed Olives

Spanish Cured Ham and Olives

£8.50 per person

Canapes

Mixed Olives

Pate

Crudites and Dips

Spring Rolls

Cocktail Sausage

Assorted Crisps and Spiced Nuts

Mini Prawn or Chicken Vol Au Vents

£6.50 per person

***Please choose six items from the Premium Canapes
or four from the Standard version***

WEDDING HOT MEAL

Starters

Chef's homemade soup

Marinated chicken in beer batter served with garlic mayonnaise

Fresh salmon fishcakes with a lemon tartar sauce and dressed side salad

Smoked chicken with a pesto garnish dressing

Grilled asparagus wrapped in Parma ham served with hollandaise sauce

Marinated tomato with mozzarella salad and a chive dip

Seasonal seafood cocktail

Main Course

Princess chicken stuffed with a nutty pesto served with a white wine sauce

Tenderloin of pork, cider potatoes and a soy, honey and mustard sauce

Baked sea bass served with crushed potatoes and a parsley and garlic sauce

Fillet of red mullet wrapped in Parma ham with saffron couscous and prawn bisque

Rack of lamb with sweet red onion and minted jus

Mediterranean vegetable parcels served with fresh basil sauce (V)

Aubergine tomato and mozzarella bake (V)

Desserts

Sticky toffee pudding with a homemade toffee sauce

Lemon meringue pie with lemon drizzle

New York cheesecake with fruit compote

Bailey's crème brûlée with vanilla shortbread biscuits

Raspberry pavlova with fresh raspberries

Rich caramel banoffee pie served with toffee ice-cream

Crispy brandy snap filled with a fresh fruit salad

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Coffee and After Dinner Mints

*Please choose **ONE** item from each course to complete your menu*

£41.95 per person

CELEBRATION BUFFET

A selection of cold meats

Roast seasonal beef

Roast turkey breast and gammon

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Dressed poached salmon and dill

Seafood platter of prawns, herring and crabsticks

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Hot new potatoes in herb butter

Spiced potatoes with a spinach dressing

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Salads

Tomato and mixed leave salad with feta chunks

Roast vegetables, basil pesto and pasta salads

Classic chicken Caesar salad

Creamy coleslaw with sultanas and English apple

Mixed bean salad with crispy pancetta and roasted pine nuts

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Cheesecake with fruit compote

Traditional apple tart

Mango pavlova

Fresh fruit salad served with fresh cream

£33.75 per person

EVENING WEDDING BUFFET SELECTION

Filled poppy seed bagels

Homemade paté on Melba toast

Baby Yorkshire pudding with hot roast beef and horseradish

Fish goujons with lemon tartar sauce

Garlic chicken in a crispy beer batter with Thai sauce

Platter of freshly cut crudités with dips

Lamb patties with sweet chilli jam and crème fraiche

Mini smoked salmon wraps and spinach feta cheese

Chicken peanut satay kebabs

Pesto marinated tomato and mozzarella brochettes

Mini spring rolls and samosas with a soy dip

Spicy potato wedges with chive and onion dip

Tiger prawns in puff pastry with a plum sauce

Selection of tortilla chips and nuts

Homemade strawberry jackets

Selection of mini Danish pastries

*Please select **EIGHT** items from the above list to make up your buffet*

£16.95 per person

FOR THE CHILDREN

Option One

*(please select **ONE** choice)*

No starter – the main course will be served with the adult main course

Chicken or Fish Goujons or Sausages

served with either

Chips and Beans or Potatoes and Vegetables.

Ice Cream with Chocolate Sauce

£12.95 per child

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Option Two

Soup or Melon

Smaller Portion of Adult Menu

Ice Cream with Chocolate Sauce

£20.00 per child

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Other Options

*We offer a selection of cheeses served with biscuits or bread rolls, celery and grapes
either at the table or with your evening buffet*

£4.50 per serving