

Canapés

Roast Beef in Mini Yorkshire Pudding
with Horseradish
Fish & Chips with Tartare Sauce
Smoked Salmon & Cream Cheese Blini
Ardennes Pâté with Red Onion
Chutney
Chicken Curry served in a Poppadom
Cup
Mini Prawn Cocktail served in a Baby
Gem Lettuce Leaf
Mini Burger with Relish
Mini Steak Pie
Mini Chicken, Ham & Leek Pie
Mini Jacket Potato with Chilli
Beef/Tuna Mayo/Mediterranean
Vegetable Ratatouille
Mediterranean Vegetable Tartlet
Mozzarella stuffed Cherry Tomato
Lamb Kofte with Minted Cucumber
Yoghurt

3 per person - £6 / 4 per person - £7.50
/ 5 per person - £9.00



Wedding Breakfast Menu

Starters

Chef's Homemade Soup
Bread Roll & Butter

Ham Hock Terrine
Mixed Leaves, Toasted Croute
Green Peppercorn Dressing

Ardennes Pâté
Mixed Leaves, Red Onion
Chutney Toasted Croute

Chicken Caesar Salad
Baby Gem Lettuce, Garlic
Croutons

Smoked Duck Breast
Chicory Salad, Raspberry
Vinaigrette

**Parma Ham & Tomato
Bruschetta**
Mixed Leaves, Basil Oil

3 course - £28.50

2 course - £21.50

1 course - £16

Classic Prawn Cocktail
Marie Rose Dressing

Breaded Fishcake
Mixed Leaves, Sweet Chilli Sauce

**Lemongrass & Chilli Marinated
Tiger Prawns**
Thai Style Salad

Smoked Salmon & Cream
Cheese Roulade Salad Garnish,
Lemon Oil

Smoked Mackerel Pâté
Horseradish Cream, Toasted
Croute

**Goat's Cheese & Red Onion
Tartlet**
Mixed Leaves, Honey & Mustard
Dressing



Wedding Breakfast Menu

Meat Main Courses

Chicken Breast stuffed with Spinach & Sun-dried Tomato
Seasonal Vegetables, Rosemary & Garlic Potato Cake White Wine & Tarragon Sauce

Herb-crusted Lamb Rump
Dauphinoise Potatoes, Seasonal Vegetables Redcurrant Jus (+£3 supplement)

Pork Fillet Medallions
Potato & Apple Rosti, Buttered Cabbage Madeira & Sage Jus

Pan-fried Chicken Suprême
Lyonnaise Potatoes, Seasonal Vegetables Red Pepper & Chorizo Sauce

Two Roast Meats
(your choice of Topside of Beef, Honey & Mustard Gammon, Loin of Pork or Crown of Turkey)
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding Gravy

Braised Steak
Celeriac Mashed Potato, Seasonal Vegetables Red Wine & Button Mushroom Sauce

Slow-Braised Lamb Shank
Creamy Mash Potato, Seasonal Vegetables Minted Red Wine Jus



Wedding Breakfast Menu

Meat Main Courses

Chicken Breast stuffed with
Spinach & Sun-dried Tomato
Seasonal Vegetables, Rosemary &
Garlic Potato Cake White Wine &
Tarragon Sauce

Herb-crusted Lamb Rump
Dauphinoise Potatoes, Seasonal
Vegetables Redcurrant Jus (+£3
supplement)

Pork Fillet Medallions
Potato & Apple Rosti, Buttered
Cabbage Madeira & Sage Jus

Pan-fried Chicken Suprême
Lyonnais Potatoes, Seasonal
Vegetables Red Pepper & Chorizo
Sauce

Two Roast Meats
(your choice of Topside of Beef,
Honey & Mustard Gammon,
Loin of Pork or Crown of Turkey)
Roast Potatoes, Seasonal
Vegetables, Yorkshire Pudding
Gravy

Braised Steak
Celeriac Mashed Potato, Seasonal
Vegetables Red Wine & Button
Mushroom Sauce

Slow-Braised Lamb Shank
Creamy Mash Potato, Seasonal
Vegetables Minted Red Wine Jus



Wedding Breakfast Menu

Fish Main Courses

Poached Fillet of Salmon

Roasted New Potatoes,
Mediterranean Vegetable
Ratatouille, Spicy Tomato Sauce

Pan-fried Fillet of Seabass

Buttered New Potatoes, Seasonal
Vegetables Lemon & Dill Cream
Sauce

Poached Cod Fillet

Buttered New Potatoes, Fresh
Vegetables White Wine & Chive
Sauce

Vegetarian

Mediterranean Vegetable Wellington

Roasted New Potatoes, Seasonal
Vegetables Spicy Tomato Sauce

Timbale of Courgette stuffed
with Creamed Wild Mushroom
Fine Vegetable Ratatouille,
Buttered New Potatoes Basil Oil

Roasted Aubergine stuffed with
Mediterranean Vegetable Rice
Spicy Tomato Sauce



Wedding Breakfast Menu

Dessert

Homemade Chocolate Brownie
Vanilla Ice-Cream

Treacle Sponge Pudding
Vanilla Custard

Apple Crumble Tart
Vanilla Crème Anglaise

Crème Brûlée
Choose from a choice of flavours
Vanilla/Raspberry/Tia
Maria/Baileys

Tiramisu

Banoffee Pie
Chantilly Cream

Bailey's Panna Cotta
Espresso Syrup

Strawberry Tart
Chantilly Cream

Lemon Tart
Chantilly Cream, Raspberry Coulis

Eton Mess

Fruit of the Forest Cheesecake
Mixed Berry Compote

Profiteroles
filled with your choice of cream -
Chantilly/Butterscotch/Baileys/
Cointreau/Tia Maria Topped with
Chocolate Sauce

Lemon Panna Cotta
Shortbread Biscuit, Strawberry Glaze

White Chocolate & Mixed Berry
Mousse



Children's Menu

Garlic Bread
Vegetable Crudités with Garlic
Mayonnaise

Chicken Nuggets, Chips & Beans
Fish Goujons, Chips & Beans
Sausage, Chips & Peas

Chocolate Fudge Brownie & Ice-Cream
Fruit Salad

Unlimited Squash

50% of adult price

Sit-down Buffet Menu

Cold Dishes

Ploughman's Buffet

£13.50 person

Cheddar Cheese, Honey-roast Ham,
Roast Chicken, Baby Pickled
Onions, Warm Baguette, Selection
of Salads

or

Selection of Cold Meat & Fish

£18.50 person

Topside of Beef, Honey & Mustard
Roast Gammon, Roast Chicken,
Poached Salmon with Lemon &
Lime Mayo, Chef's Selection of
Salads & Bread



BBQ Menu

Package A £15

Beef Burger, Cumberland Sausage,
Fried Onions, 3 Salads

Package B £18

Beef Burger, Cumberland Sausage,
BBQ Chicken Drumstick, Fried
Onions, 4 Salads

Selection of Salads:

Coleslaw
Mixed Leaves
New Potato Salad with Spring
Onion
Tomato & Red Onion Salad with
Basil Oil
Moroccan Spiced Cous-cous with
Lemon & Lime infusion
Rice with Mixed Peppers
Pesto Pasta
Buttered Corn on the Cob

Hog Roast

£18.50 per person

Traditional Hog Roast

Whole pig seasoned, slow-cooked
and served in a fresh roll with
crackling & apple sauce. Served
with your choice of 3 salads.

Selection of Salads:

Coleslaw
Mixed Leaves
New Potato Salad with Spring
Onion
Tomato & Red Onion Salad with
Basil Oil
Moroccan Spiced Cous-cous with
Lemon & Lime infusion
Rice with Mixed Peppers
Pesto Pasta
Buttered Corn on the Cob

*Minimum of 80 people



Evening Finger Buffet

£13.50 per person

Please Choose 8 items from the following:

- Selection of Sandwiches
- Selection of Wraps
- Vegetable Crudités (Carrot, Cucumber, Pepper & Celery) with Garlic Mayo
- Pizza Squares
- Spicy Popcorn Chicken
- Chicken Satay with Peanut Sauce
- Chicken & Chorizo Skewers
- Honey & Mustard
- Cocktail Sausages
- Cajun Spiced Potato Wedges
- Breaded Mushrooms with Garlic & Chive Mayo
- Mediterranean Vegetable Skewers with Rosemary Oil
- Tomato & Mozzarella Risotto Balls
- Vegetable Spring Rolls with Sweet Chilli Sauce
- Duck Spring Rolls with Hoisin Sauce
- Sausage Rolls
- Lamb Koftes with Cucumber & Mint Yoghurt
- Breaded Fish Goujons with Tartare Sauce
- Prawn Toast
- Selection of Quiche
- BBQ Chicken Wings
- Breaded Crab Cakes with Sweet Chilli Sauce



Wine List

White

Dominio de la Fuente Verdejo,

Organic £19.95

Spain

A crisp, aromatic white wine, showing great purity of aromas. Bright, pale straw yellow, with intense, fresh notes of grass, fennel and white pepper.

Crescendo Pinot Grigio £18.95

Italy

Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a boneyed edge.

Acacia Road Chenin Blanc £18.50

South Africa

Bright flavours of tropical fruit and apple followed by a honeyed yet refreshing finish.

Wine List

White

Picpoul Plo d'Isabelle, Picpoul de

Pinet £27.50

France

Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.

Chalk Bay Sauvignon Blanc £23.50

New Zealand

This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower.

Caminno Real Blanco Rioja £22.95

France

Subtle flavours of cooked apple and peach. This wine has a generous mouthfeel with a soft polished finish.



Wine List

Red

Avior Malbec £20.50

Argentina

Black fruits of the forest and mocha notes leap from the glass in this soft and supple expression of Malbec.

Bresco Merlot £18.95

Italy

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Torre Cerere Montepulciano d'Abruzzo
£18.50

Italy

This is a soft, fruity and approachable red. Notes of red cherry and blackcurrant gives this wine a rustic feel.

Wine List

Red

Under The Sycamore Shiraz £21.95

Australia

Silky smooth with lashings of blackcurrant, bramble and white pepper.

Marques De Postulado Rioja
£23.50

Spain

Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.

St Desir Pinot Noir £27.50

France

Showing violets and sweet red berries on the nose the palate is light, velvety and intricate, with integrated toasted notes.



Wine List

Sparkling

Prosecco Bel Canto £26.95

Italy

Delicate and romantic with fine bubbles.
This wine carries lots of fresh peach, pear
and an elegant zest .

**J De Telmont Grande Réserve NV
£45.00**

Champagne

One of the few remaining, family owned
Champagne houses, De Telmont
produces this excellent non-vintage in a
medium bodied, soft and fruity,
classically yeasty style..

Bollinger Special Cuvee NV £65.00

Champagne

Bollinger is made from first-run juice
only, and the majority of vineyards used,
have Premier and Grand Cru status,
resulting in a full-bodied Champagne of
great class. Delightful pale gold in colour,
the mousse is light and persistent.

Wine List

Rosé

Adorna Pinot Grigio Rosé

£21.95

Italy

A pale and delicate Rosé with
beautiful soft strawberry flavours,
nuances of nectarine and
perfumed floral notes.

Chateau St Hippolyte Rosé

Provence £24.50

Italy

Elegant aromas of roses and red
fruits. Full bodied and fresh red
fruit flavours with a long finish.

