

# WEDDING BREAKFAST MENUS

## MENU A

£39.95 per person

### To BEGIN

Goats cheese and roasted pepper terrine served  
on a toasted pine nut and rocket salad with balsamic dressing (V)(N)

Leek and potato soup finished with cream and chives (V)

Warm puff pastry case filled with a ragout of mushroom  
and bacon lardons, served with tarragon sauce

Trio of melon with strawberries, accompanied  
with an orange and fig dressing (V)

### To FOLLOW

Pan roasted fillet of pork served with a brandy-peppercorn sauce

Grilled fillet of salmon, accompanied with wilted spinach,  
crushed potato and lemon-herb nage

Basil roasted breast of chicken served on a bed of grilled pepper  
and roasted cherry tomatoes

Baked flat mushroom stuffed with leek walnut and stilton (V)(N)

### To FINISH

“Eton mess” crushed meringue, cream and strawberries

Dark chocolate tart with crème fraiche and caramelised orange

Sugar basket filled with a selection of ice-cream with fresh berries

Selection of fine cheese with biscuits and fruits

OR

Coffee and chocolate truffles

**MENU B**  
**£42.50 PER PERSON**

**To BEGIN**

Pillow of smoked salmon pillow filled with prawn mousse,  
accompanied with lemon-herb mayonnaise

Caramelised shallot Soup with Brie cheese and lemon-parsley croutons (V)

Warm tartlet of wild mushroom served with a salad  
of ruby chard and pancetta

Grilled “crotin” of goats cheese served on a salad of roasted pepper and hazelnut with caramelised onion  
chutney (V)

**To FOLLOW**

Slow roasted duck with thyme and shallot, accompanied  
with creamed celeriac, port wine jus

Rack of locally reared lamb with roasted Mediterranean vegetables  
and sauce “Provencal”

Steamed fillet of Seabass with saffron veloute and salmon dumplings

Asparagus risotto with parmesan shavings, roquette leaves  
and Roasted pepper sauce (V)

**To FINISH**

Mixed berry brulee tart served with “coulis de fruits”

Ruby orange and chocolate terrine with  
“Tuille” biscuits

Sticky toffee pudding, accompanied with  
vanilla bean ice-cream

Selection of fine cheese with biscuits and fruits



Coffee served with chocolate truffles

## MENU C

**£45.00 PER PERSON**

### **To BEGIN**

Toasted brioche with a wild mushroom gratin scented with tarragon (V)

Grilled fillet of Seabass served on a grilled pepper salad  
with basil oil

Feuille case filled with asparagus and smoked haddock,  
masked in a chive sauce

Chicken rilette studded with foie gras, accompanied with  
a wine poached pear salad

### **To FOLLOW**

Pan seared beef rump medallions, served with a  
Mediterranean vegetable stuffed flat mushroom, red wine jus

Corn fed breast of chicken served on a bed of creamed spinach  
and panache of baby vegetables, thyme jus

Cannon of lamb wrapped in puff pastry with gratin dauphinoise  
and Madeira sauce

Parmesan basket filled with a salad of roasted vegetables  
and feta cheese and pesto (V) (N)

### **To FINISH**

Warm chocolate fondant with pistachio nut ice-cream

Summer berry pavlova

White chocolate and raspberry cheesecake

Selection of fine cheese with biscuits and fruits



Coffee served with chocolate truffles

## CANAPÉ SELECTION

*Please make your selection from the following;*

Mini Cottage Pie



Toasted Croute with Mature Cheddar Sauce, Portobello Mushroom  
& Grilled Cherry Vine Tomato (v)



Mini Battered Fish with Mushy Peas & Tartar Sauce  
Served on a Rosti Potato



Toasted Crout with Stilton Sauce and Pan Seared Beef Rump



Sesame King Prawn Toast with Sweet Chilli Sauce



Crispy Fried Risotto Dumpling with Grilled Pepper & Pesto



Mini Salmon Fillets wrapped in Spinach Leaves & Puff Pastry



Tartlet Case filled with a Ragout of Oyster Mushroom & Tarragon

**£1.75 per item**

**(Minimum of 3 per person)**

# CHILDREN'S MENU

£13.50 per child up to the age of 12

## TO BEGIN

Cream of tomato soup (v)

Crispy chicken strips with barbecue sauce dip

Chunky cheese and pineapple salad (v)

## TO FOLLOW

*Choice of Roast Joints,*

Chicken

Rib of Beef

Leg of Lamb

*All served with Yorkshire pudding, vegetables, roast potatoes and gravy*

## TO COMPLETE

Steamed syrup sponge pudding and custard

Chocolate fudge cake

Selection of ice cream with raspberry sauce

# EVENING BUFFET MENUS

## (SAMPLE MENUS)

<b>Option One</b>	<b>Option 2</b>	<b>Option 3</b>
<b>£9.95pp</b>	<b>£14.95 pp</b>	<b>£22.50pp</b>
<b><u>Sandwich Selection</u></b>	<b><u>Finger Buffet</u></b>	<b><u>2 course Hot &amp; Cold Buffet</u></b>
White & Wholemeal Sandwich Selection, 2 Rounds per person	White & Wholemeal Sandwich Selection, 1 Round per person	<b>Hot dish of the day with vegetarian option</b>
Egg & Chive Mayonnaise (v)	Egg & Chive Mayonnaise (v)	Bakers basket filled with a selection of home baked breads
Roast Beef with Rocket Leaves and Stilton Dressing	Honey Roasted Ham with Vine Tomatoes and Dijon Mustard	<b>Selection of cold meats</b>
Honey Roasted Ham with Vine Tomatoes and Dijon Mustard	Coronation Chicken with Spring Onion	Gala pie
Tuna – Sweetcorn with red Onion and mayonnaise	<b>Hot savoury selection</b>	Honey roast ham
Coronation Chicken with Spring Onion	Mini Fish – Chips and Mushy Peas with Tartar Sauce	Roasted topside of beef
Mature Cheddar Cheese Salad with Pickle (v)	Spinach and Feta Borek with greek Yoghurt (v)	Grilled chicken fillet
Accompanied with a selection of cakes	Peking Duck Spring Roll with Hoi Sin Sauce, Cucumber and Spring Onion	Chicken liver pate
	Ciabatta Croute with Pepperonata and Grilled Chicken Fillet	Prawn & smoked salmon timbales
	lamb koftas with spicy tomato sauce	<b>Selection of salads</b>
	sesame prawn toast with sweet chilli dipping sauce	Greek salad
	<b>Selection of desserts</b>	Potato with spring onion and mayonnaise
	White Chocolate and Raspberry Cheesecake	Mixed salad leaves
	Fresh Fruit Platter with Fruit Yoghurt Dip	Tomato, red onion and olive Coleslaw
	Strawberry Pavalova	Variety of dressings
		<b>Selection of desserts</b>
		Lemon and lime tart with strawberry compote
		Profiteroles with crème Chantilly and rich chocolate sauce
		Selection of fine cheese with celery, fruit and biscuits

## DRINK PACKAGES

Select the drink package to suit your guests then select your individual drink requirements

### D1

**£20.00 per person**

**RECEPTION DRINKS, 1 Glass per person**

Red & White House Wine.

or

White or Rose Sparkling Wine.

**TABLE WINE, 2 Glasses per person**

Red & White House Wine

#### **White**

Berri Estates Unoaked Chardonnay, Aus

or

Tierra Sauvignon Blanc, Chile

#### **Red**

Berri Estates Shiraz, Aus

or

Tierra Merlot, Chile

**MINERAL WATER, 1 btl Still & 1 Btl Sparkling per Table**

**TOAST, 1 Glass per person**

Berri Estates Cuvee Brut, Aus

### D2

**£25.00 per person**

**RECEPTION DRINKS, 1 Glass plus top up per person**

Winter or Summer Pimms.

or

Sparkling Wine Bucks Fizz.

**TABLE WINE, ½ Bottle per person**

Red & White House Wine

#### **White**

Berri Estates Unoaked Chardonnay, Aus

or

Tierra Sauvignon Blanc, Chile

#### **Red**

Berri Estates Shiraz, Aus

or

Tierra Merlot, Chile

**MINERAL WATER, 1 btl Still & 1 Btl Sparkling per Table**

**TOAST, 1 Glass per person**

Codorniu Pinot Noir Brut Rose Cava

or

House Champagne: - Louis Dornier Brut

**D3**  
**£32.50 per person**

**RECEPTION DRINKS, 2 Glasses plus top up per person**

House Champagne: - Louis Dornier Brut

**TABLE WINE, 1 Bottle per person**

Red & White House Wine

**White**

Nobilo Southern Rivers Sauvignon Blanc, NZ

Or

Pinot Grigio Provincia Di Pavia, Italy

**Red**

Etchart Privado Malbec-Cabernet Sauvignon, Argentina

Or

Faustino VII Rioja Tinto, Spain

**MINERAL WATER, 1 btl Still & 1 Btl Sparkling per Table**

**TOAST, 1 Glass per person**

House Champagne: - Louis Dornier Brut

# WINE LIST

## CHAMPAGNE & SPARKLING WINES

- |   |  |        |
|---|--|--------|
| 1 | Louis Dornier, Brut Champagne<br><i>Great value champagne with delicious fresh vibrant style &amp; flavour</i> | £35.45 |
| 2 | Berri Estates Cuvee Brut, Australia<br><i>Fresh delicate pleasant lemon and floral aromas</i>                  | £18.45 |
| 3 | Cordoniu Cava Rose Brut, Spain<br><i>Wonderful, Full Flavoured Delicious Sparkling Wine</i>                    | £28.45 |

## WHITE WINES

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|---|--|--------|
| 4 | Berri Estates Chardonnay, Australia<br><i>Clean Dryish, Soft Chardonnay from one of Australia's Leading Lights</i> | £15.90 |
| 5 | Tierra Sauvignon Blanc, Chile<br><i>Dry Clean and Well Balanced, This is a superb New World Wine</i>               | £16.90 |
| 6 | Vita Chardonnay-Pinot Grigio, Italy<br><i>Unoaked, full of fruit</i>   | £15.95 |

## ROSE WINE

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|---|---|--------|
| 8 | Footsteps Rose, Australia<br><i>Fruity with a hint of strawberry and Gooseberry, Ideal for the Summer</i> | £16.25 |
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## RED WINES

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|----|--|--------|
| 9  | Berri Estates Shiraz, Australia<br><i>A Medium Bodied Red with a Hint of Plum and Blackcherry Flavours</i> | £15.90 |
| 10 | Tierra by Veramonte Merlot, Chile<br><i>From the Colchagua region, full bodied and oaked for 10 months</i> | £16.25 |
| 11 | Vita Merlot Cabernet Del Veneto, Italy<br><i>Soft &amp; light bodied</i>                                   | £15.75 |

(Full wine list available on request)