

Fine Dining Menu

Starters

- A Choice of wonderfully aromatic homemade soups including; Mushroom & Sherry, Carrot & Coriander, Gaspacho, Leek & Potato and Tomato & Basil £4.95
- Tomato & mozzarella salad £5.10
- Prawn and avocado timbale £5.70

Main Course

- Roast Beef, Turkey, Ham, Leg of Pork £10.25
- Supreme Chicken breast stuffed with a herbed butter in Parma ham £11.55
- Pork Escalope with Apple and Calvados £10.55
- Poached Salmon with a cucumber and dill sauce £12.20
- Breast of Duck with Summer fruits and Port £14.40

- Taglietelle in a rich tomato sauce
- Stuffed and roasted peppers
- Courgette and Tomato tion
- Mediterranean vegetable tartlet

All Vegetarian meals are charged at £10.25

Desserts

- Crème Brûlée
- Profiteroles with toffee sauce
- Orange and Cointreau Syllabub
- Summer Pudding with double cream
- Irish Cream & white chocolate cheesecake
- Apple Pie with cream
- Rustic hedgerow crumble

All desserts are charged at £5.85

Hot Buffet Menu

Choice of two main courses plus one vegetarian dish from the list below:

- Roast of the Day £12.95
- Chicken Bonne femme £14.95
- Pork Steak with brandy and apple cream sauce £14.95
- Salmon with cucumber and dill sauce £15.95
- Cajun spiced tuna steaks with mango salsa £15.95
- Lamb cutlets with a blackcurrant jus £15.95
- Spinach and ricotta cannelloni (V) £14.95
- Broccoli and Stilton pasta bake (V) £12.95
- Stuffed peppers with an herby tomato sauce (V) £12.95

Served with either

Minted new potatoes and seasonal vegetables or

Mixed green salad, coleslaw, potato salad, pasta salad and couscous with roasted vegetables

With

Bread rolls or slices of warm Ciabatta

Followed by a choice of dessert (inclusive)

Finger Buffets

Buffet No.1

- Freshly made sandwiches on white and brown bread, with an assortment of the following fillings; Roast Chicken, Cheddar & Spring Onion, Tuna with or without Mayonnaise, Egg & Cress and Home baked Ham.
- Chicken Goujons
- Mini Vegetable Samosas
- Cheese, Grapes & Pineapple skewers
- Assorted filled Crostini
- Mini Chinese style Spring Rolls
- Cocktail sausages

All for £6.50

Buffet No.2

- Freshly made sandwiches on white and brown bread, with an assortment of the following fillings; Roast Chicken, Cheddar & Spring Onion, Tuna with or without Mayonnaise, Egg & Cress and Home baked Ham.
- Roasted Chicken Drumsticks
- Vegetable satay skewers
- Vegetable crudities with dips
- Breaded Spinach & Feta Cheese Goujons
- Seafood Goujons
- Mini Chicken salsa wrap
- Assorted cocktail sweet petit fours

All for £8.50

Canapés

- Assorted savoury mini quiches, Blinis and filled Brioche £4.95
- Sweet Petit fours £3.50
- Milk and White Chocolate covered Strawberries (seasonal) £3.95
- Smoked Salmon, Dill & Mascarpone Roulade £3.50

Cold Fork Buffet Menu

Menu 1

- Sliced Meat Platter;
Gammon Ham
Roast Turkey, Roast Beef (*Choice of two*)
- Crisp Green Salad
- Mixed Pepper & Pasta Salad
- Rice and Vegetable Salad
- Quarter Tomatoes & Basil
- Buttered Baby Potatoes
- Fresh Granary & White Rolls

- Fresh Fruit Salad & Fresh Cream

£15.95 per person

Menu 2

- Coronation Chicken
- Honey Baked Ham
- Vegetable Quiche Slices

- Potato Salad
- Boiled Egg & Cherry Tomatoes
- Mixed Green Salad, Rice Salad
- Selection of Herb & Garlic Bread

- Mixed Green Salad, Rice Salad
- Profiteroles with Chocolate Sauce
- Strawberry Gateaux

£18.95 per person

Drinks on Arrival

The following is a selection of traditional wedding beverages. If you would prefer to mix and match any of the individual drinks for a unique combination, or would simply prefer an alternative, we are more than happy to price your selection.

Bucks Fizz £2.75
Sparkling Wine £3.50
Red or White House Wines £1.90
Mulled Wine £2.75
Fresh Orange Juice £1.20
Champagne £ 4.95
Pimms & lemonade £2.50
Sherry £2.00

Suggested Drinks Packages

Drinks Package No.1

- Sparkling Wine on arrival
- Red or White wine with your meal
- Glass of Sparkling wine for Toast

£8.80 per guest

Drinks Package No.2

- Bucks Fizz or Orange Juice on arrival
- Red or White wine with your meal
- Red or white top up during meal
- Glass of Sparkling wine for the Toast.

£ 9.60 per guest

Drinks Package No.3

- Pimms and lemonade on arrival
- Red or white wine with meal
- Red or White wine top up with your meal
- Glass of Champagne for the Toast (Moet et Chandon)

£11.00 per guest

Drinks Package No.4

- Two glasses of Bucks Fizz or Tropical fruit punch
- Red or White wine with your meal
- Red or white wine top up with your meal
- Glass of Champagne for the Toast (Canard Duchene Brut)

£14.50 per guest