



# WEDDING MENU



## Canapés Reception £2.50 / £3.00

*Smoked Salmon and Cream Cheese Blinis*

*Bite Size Bruschetta*

*Crudités selection with Sour Cream and Chive Dip*

*A selection of canapés can be served with your choice*

## Starters

### **Fresh Potato and Leek Soup**

*With croutons and a crusty bread roll*

### **Fresh Vegetable Soup**

*With croutons and a crusty bread roll*

### **Cream of Tomato and Basil Soup**

*With croutons and a crusty bread roll*

### **Prawn Cocktail**

*North Atlantic prawns in a marie-rose sauce on a bed of lettuce served with granary bread*

### **Pea and Ham Soup**

*With croutons and a crusty bread roll*

### **Ardennes Pate**

*Served with Melba toast*

### **Chicken Satay**

*Accompanied with peanut sauce*

### **Filo Prawns**

*Served with sweet chilli dip*

### **Roasted Tomato, Onion and Garlic Bruschetta**

*Roasted tomatoes, onion and garlic together with olive oil and balsamic vinegar on a slightly toasted baguette*

### **Smoked Salmon**

*Served on a bed of lettuce with lemon, pepper mayo*



## Main courses

### **Roast Beef and Yorkshire pudding**

*A traditional roast dinner served with roast potatoes, Yorkshire pudding and seasonal vegetables.*

### **Roast New Zealand Lamb**

*A traditional roast dinner served with roast potatoes, seasonal vegetables and mint sauce.*

### **Roast Gammon with Honey and Mustard Glaze**

*Served with roast potatoes and seasonal vegetables*

### **Chicken Chasseur**

*Breast of chicken in a mushroom, green pepper and onion sauce.*

*Accompanied with new potatoes and a vegetable medley*

### **Chardonnay Chicken with Chestnut Mushrooms**

*Succulent breast of chicken in a creamy Chardonnay sauce with chestnut mushrooms. Accompanied with new potatoes and a vegetable medley.*

### **Chicken with Sage and Onion Stuffing**

*Succulent chicken with sage and onion stuffing in a rich pan gravy. Accompanied with herb roasted potatoes and a vegetable medley.*

### **Chicken Provencale**

*Succulent chicken with green peppers and courgettes in a fresh tomato and herb sauce. Accompanied with new potatoes*

### **Paprika Chicken**

*Succulent chicken served with tomato & chorizo sauce.*

*Accompanied with new potatoes and green beans.*

### **Salmon Fillet**

*Accompanied with a classic lemon and dill sauce, baby new potatoes and seasonal vegetables.*

*Vegetarian options available upon request*



## Desserts

### **Lemon Meringue pie**

*Served with cream*

### **Mixed Fruit Meringue Nests**

*Light meringue filled with fresh cream and topped with mixed berries with a fresh fruit coulis*

### **Fruits of the Forest or Strawberry Cheesecake**

*Served with cream*

### **Sticky Toffee Pudding with Butterscotch Sauce**

*A lightly spiced pudding enhanced with dates covered in a creamy butterscotch sauce.*

### **Chocolate Pudding with Dark Chocolate Sauce**

*A delicious rich chocolate sponge covered in a dark and glossy chocolate sauce.*

### **Belgian Chocolate Truffle Torte**

*Chocolate sponge steeped in chocolate liqueur, topped with a chocolate mousse, and finished with chocolate decorations*

### **Profiteroles**

*Covered with a warm chocolate sauce*

### **Mixed Fruit Crumble**

*Served with piping hot custard*

### **Fresh Fruit Salad**

*Served with cream*

### **Cheese Platter**

*Served with biscuits and fruit*



## Kids Menu

*Under 12 Years Old Children half price on Wedding Menu*

### Special Kids Menu

*Garlic Bread Portions*

**Chef's Chicken Nuggets, Cheese & Tomato Pizza, Sausages Served with Chunky Chips, Garden Peas or Baked Beans**

*Profiteroles with a Chocolate Sauce*

*Ice Cream*



2 Course Meal M £17.50 / NM £20.50 Inc Coffee & Mints

3 Course Meal M £20.50/ NM £23 Inc Coffee & Mints

Please choose one selection for your entire party

(excluding vegetarian)

*All menu options may contain bones, nuts and/or traces of nuts.*

