



Wedding Breakfast

From £28.40 per person

Starters - \$4.95 per head

Select one dish from each course

Homemade Soup of the Day

Served with French Bread

Smooth Pate

Served with Melba Toast, Salad Garnish and Chutney

Mozzarella and Beef Tomato Salad

Served with Olive Oil, Balsamic and Black Pepper

Trio of Melon

Served with Fresh Berries and a Fruit Coulis

Slices of Zinger Chicken on a tower of mixed leaves drizzled with our bespoke sauce

Served with Harvester Rolls and Butter

Main Course

Seared Fillet of Salmon - £19.50 per head

Served with a Dill white wine and Prawn Sauce

Roast Loin of Pork - £19.50 per head

Served in a Rice Cider Sauce and Seasoning

Chicken Supreme - £19.50 per head

Served in a Chardonnay Cream Sauce

Lamb Shank - £23.00 per head

Served with Red Wine and Recurrent Sauce and Fresh Rosemary

Fillet Steak - £25.00 per head

All the above served with Sautéed Baby Potatoes, Medley of Fresh Vegetables

Vegetarian Option

Wild Mushroom and Asparagus Stroganoff - £18.50 per head

A Tower of Roasted Aubergine, Courgette and Peppers - £18.50 per head

Served with Black Pepper and Salsa

Desserts

Individual Strawberry Cheesecake - £4.95

Chocolate Fudge Cake - £4.95

Mixed Seasonal Fruit Tart - £4.95

A Selection of British and Continental Cheese and Biscuits - £6.30

Served with Grapes and Celery

Tea or Coffee served with After Dinner Mints – £2.95 per head

Price Includes Full Service

All Prices Exclusive of VAT

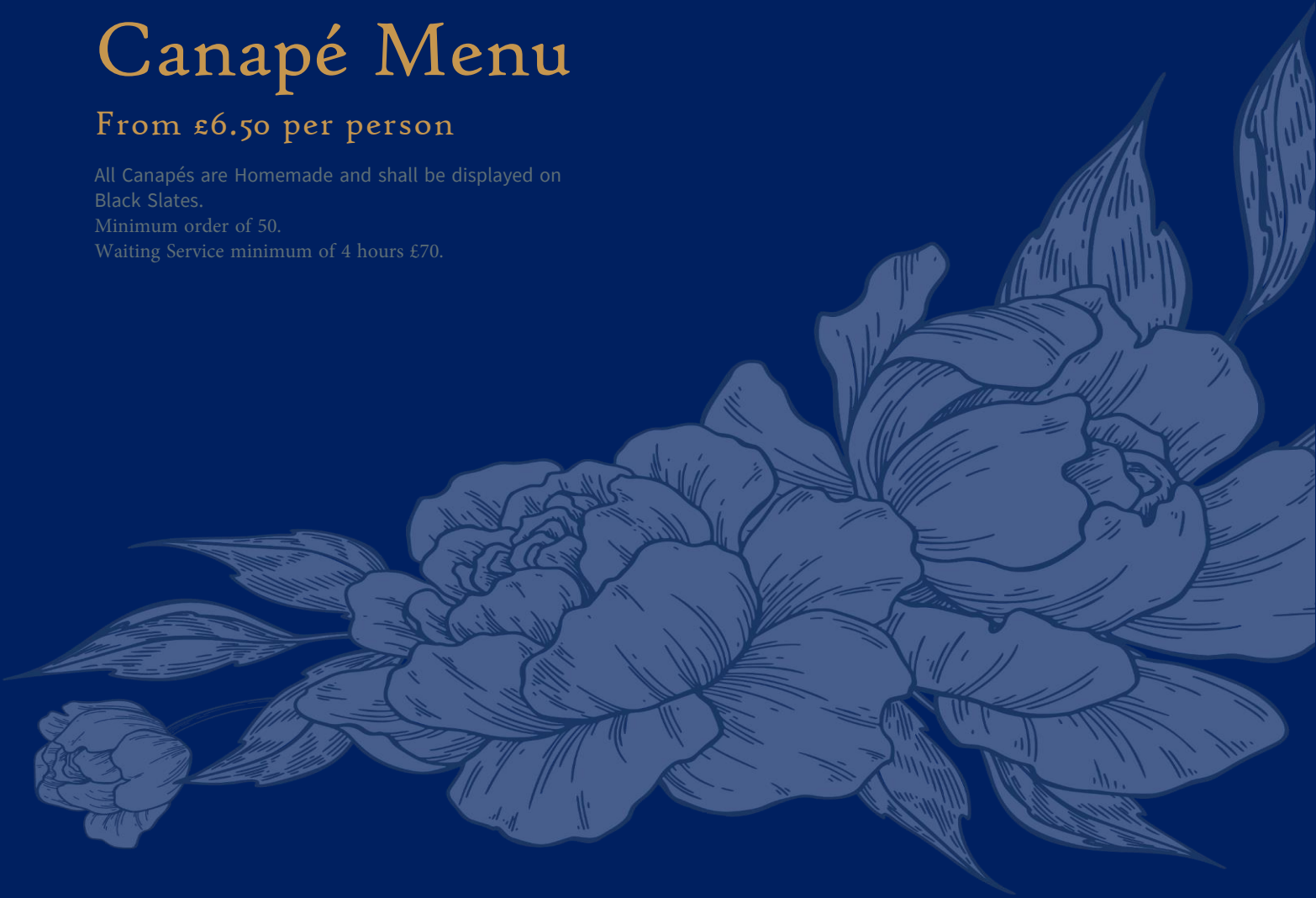
Canapé Menu

From £6.50 per person

All Canapés are Homemade and shall be displayed on Black Slates.

Minimum order of 50.

Waiting Service minimum of 4 hours £70.



Silver Canapé Menu

Welsh rarebit

Served with a Sweet Onion Chutney

Homemade Crostini topped with Creamed Cheese and Smoked Ham

Chicken Yakitori

Feta Cheese, Cherry Tomato and Fresh Basil Skewers

£6.50 per head

Gold Canapé Menu

Salmon Yakitori Skewers

Toasted Blinis topped with Smoked Salmon, Prawn & Fresh Dill

Welsh Rarebit

Served with a Sweet Onion Chutney

Feta Cheese and Piquant Pepper

£7.95 per head

Barbeque Menu

£14.50 per person

Cajun Spiced Chicken Drumsticks

Beef Burgers

Served with Sautéed Onions and Fresh Bread Rolls

Cumberland Sausages

Served with Onion and Finger Rolls

Buttered Corn on the Cob

Homemade Crunchy Coleslaw

Tossed Seasonal Salad

Served with Bespoke Dressing and Feta Cheese

Mediterranean Red Pesto Salad

Vegetarian Options Available

Prices Includes Staff Setup, All Gas Barbeque's and Disposable plates and Napkins

Crockery and Cutlery Available at £3.50 each per ten people.
Price Exclusive of VAT.

Extra Items:

Lamb Kebabs served with barbeque Sauce	£3.95 pp
Barbeque Spareribs	£3.50 pp
4oz Gammon Steak	£3.00 pp
6oz Sirloin Steak	£6.50 pp
Jerk Chicken	£3.50 pp
Piri Piri Chicken Kebabs	£3.00 pp
Jacket Potatoes with Butter	£2.95 pp
Extra Salads	£1.20 pp
Desserts	£3.50 pp

Carvery

From £13.00 per person

Choice one of the following:

Joint of Roast Pork

Roast Sirloin of Beef and Yorkshire Pudding

Glazed Mustard and Honey Ham Roast

Turkey

Buttered Baby New Potatoes

Medley Of Fresh Vegetables

Gravy

All the above will be served with compliments

Served from carvery table.

Minimum of 60.





All Day Complete Wedding Package

£38 per person

Select one dish from each course

Starters

Homemade Soup of the Day

Served with French Bread

Traditional Prawn Cocktail

Served on a Bed of Leaves with Marie Rose Sauce

Trio of Melon

Served with Fresh Berries and Raspberry Coulis

Main Course

Breast of Chicken

Served in a Mushroom White Wine and Cream Sauce

Roast Crown of Turkey

Served with Seasoned Chipolata and Cranberry Sauce

Fillet of Salmon

Served with a Cream Dill Sauce

Vegetarian option

Vegetable Mediterranean Tartlet

Served with Salsa

All the above are served with a Fresh Medley of Vegetable and Baby New Potatoes

Dessert

Homemade Apple Pie

Chocolate Fudge Cake

Fresh Fruit Salad

All the above are served with Fresh Cream

Tea and Coffee served with After Dinner Mints



Evening Buffet

A Selection of Fresh prepared Sandwiches served on White and Whole meal Bread

To include Ham Salad, Mixed Cheese and red Onion, Egg Mayonnaise and Cress, Chicken Mayonnaise and Salad, Tuna and Cucumber and lots more.

All Served Separately to include Meat, Vegetarian and Fish

Vegetable Samosas

Served with Yogurt and Mint Sauce

Cocktail Vegetable Spring Rolls

Served with a Sweet Chilli dipping sauce

Cheese and Broccoli Quiche

Chicken Platter

Served with Dipping Sauces.

Price is inclusive of Starter, Main, Dessert, Tea and Coffee and Evening Buffet.

This also includes Full Waitress Service, Linen Cloths, and Napkins, Linen Napkins available (£2.00 supplement)
Price Exclusive of VAT.

Evening Receptions

Silver Celebration Buffet Menu

£9.50 per person

A Selection of Fresh prepared Sandwiches served on White and Whole meal Bread

To include Ham Salad, Mixed Cheese and red Onion, Egg Mayonnaise and Cress, Chicken Mayonnaise and Salad, Tuna and Cucumber and lots more.

All Served Separately to include Meat, Vegetarian and Fish

Vegetable Crudites

Served with a selection of dipping sauces

Chicken Fillets

Served with Chilli Mayonnaise Dip

Chicken Liver Pate

Served with French Bread and Garnished with Black Olives

Prawn Vol Au Vents

Served in a Marie Rose Sauce

Tossed Seasonal Salad

Served with a French Dressing and Feta Cheese

Homemade Crunchy Coleslaw

Price Exclusive of VAT.

Gold Celebration Buffet Menu

£12.50 per person

A Selection of Fresh prepared Sandwiches served on White and Whole meal Bread

To include Ham Salad, Mixed Cheese and red Onion, Egg Mayonnaise and Cress, Chicken Mayonnaise and Salad, Tuna and Cucumber and lots more.

All Served Separately to include Meat, Vegetarian and Fish

Tempura Prawns

Chicken Platter

Served with a selection of dipping sauces

Homemade Chicken Tikka Naan Breads

Slices of vegetable Quiche

Mediterranean Pasta Salad

Served with Green Pesto

Cheese and Broccoli Quiche

Potato and Chive Salad

Served with diced Red Onion.

Tossed Seasonal Salad

Served with a Vinaigrette Dressing

A Selection of Mini Patisseries

Fresh Fruit Salad

Price Exclusive of VAT.

Minimum number of 50 guests apply; All Menus include Waitress and Table Linen.

