

Menu Selector - Starters

We offer a number of delicious menu choices for your wedding breakfast. Please choose one starter, one main course and one dessert from this selection. If required a vegetarian option can also be selected.

Carrot and coriander soup with a piquant herb oil garnish (v)

Country vegetable soup topped with garlic croutons (v)

Plum tomato and broad leaf basil soup with garlic croutons (v)

Pea, pear and watercress soup (v)

Stilton, walnut, grape and crouton salad
on dressed leaves with a raspberry vinaigrette (v)

Chilled assiette of seafood
Rollmop herring, cold water prawns, smoked salmon and cured mackerel fillet
served with a lime crème fraîche and lemon dressed leaves

Pasta Carbonara
Penne bound in a garlic and cream sauce with smoked bacon lardons

Wild mushroom sauté (v)
with sun dried tomatoes and garlic butter served on a baguette bruschetta

Chicken liver parfait
served on mixed salad leaves, with Cumberland sauce and warm toast

Seasonal melon, chilled and fanned (v)
surrounded by a soft berry coulis

Melange of fruits (v)
melon, pineapple and soft berries with ginger syrup and dark rum marmalade

Welcome Canapés

Choose any three from the six choices below and we will serve three pieces per person.

COLD SELECTION

Luxury Scottish smoked salmon filled with salmon mousse and garnished with cucumber

Mini tartlet of smoked salmon and cream cheese paté with capers

Chicken liver parfait and blueberry garnish

HOT SELECTION

Mini duck spring rolls with a sweet chilli dip

Mini savoury vegetarian selection

Assorted mini quiches

Menu Selector - Main Courses

All main courses served with Chef's selection of fresh vegetables

Grilled fillet of salmon with white wine and cream sauce

Pan seared plaice fillet
over a risotto rice with a plum tomato and dill reduction

Grilled fillet of sea bass
glazed in honey, brandy and dill, with lemon scented fettuccine and salsa verde

Mushroom filled supreme of locally reared chicken
wrapped in pancetta, pan seared and finished with
a pink peppercorn and Champagne cream sauce

Roast leg of fell bred lamb
served on braised puy lentils with a rosemary and red wine jus

Roast tenderloin of pork
served with stuffing, Bramley apple sauce and rich sage jus

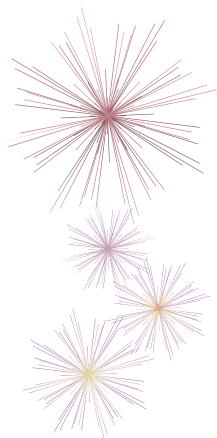
Roast sirloin of beef
English cut with Yorkshire Pudding and a rich red wine gravy

Baked butternut squash (v)
with fettuccine, pine nuts, feta cheese and black olive tapenade

Red onion and stilton tarte tatin (v)
served on a chard salad with balsamic dressing

Tian of baked aubergine (v)
layered with marinated tomatoes, topped with goats cheese and a spiced French dressing

*Please note that some of our meats are served pink-if you would like them cooked differently please ask when ordering
For those with special dietary requirements or allergies, who may wish to know about ingredients used, please ask*



Menu Selector - Desserts

Tangy lemon mousse
a blend of fresh lemon juice and double cream (v)

Black cherry compote
served in a brandy snap basket with Chantilly cream (v)

Hazelnut and cane sugar meringue
presented with Chantilly cream and fresh strawberries (v)

Banana and caramel crème brûlée (v)

Home made lemon cheesecake with crème Anglaise

A tuille of dark chocolate cream mousse drizzled with chocolate sauce (v)

Fresh fruit salad with pouring cream or ice cream (v)

Warm sticky toffee pudding with vanilla ice cream

A trio of English cheeses served with assorted biscuits and grapes

Wedding Evening Buffet

MENU ONE (included in the package price)

Home baked brown and white rolls, filled with back bacon and mini pork sausage or roast beef and caramelized red onions or roast pork and apple sauce.

MENU TWO (alternative buffet)

Selection of sandwiches on brown and white bread,
roast beef and horseradish, turkey breast and cranberry sauce,
honey ham and English mustard or vegetarian alternative

One and a half rounds per person

Cocktail Sausage Rolls, Mini Pork Pies, Vegetarian Tartlets

One of each per person £13.50 per head

or £5 supplement to inclusive wedding package

