

Sample Menus

Weddings

2011

Menu Selection - £49.50 per head

All meals are a fixed price. Please select one item from each of the Starters & Soups, Main Course and Dessert menus; Coffee, Tea and Mints are included. (A separate menu for children 5–12 years is available). All prices include VAT.

Starters & Soups

Your Own Choice of Homemade Soup (Hot or Chilled)
with Suggested Garnishes (v)

Oven Baked Open Capped Mushroom filled with a
Pea and Pancetta Risotto and Rocket Pesto

Homemade Pork and Chicken Liver Paté Laced with
Marsala served on a Pear and Saffron Chutney
with Toasted Brioche

Baked Tomato, Goats Cheese and Herb Tart with
Celeriac Remoulade (v)

Salad of Baby Mozzarella, Sun Blushed Tomato, Roasted Pepper, Marinated
Olive and Rocket with a Basil Dressing (v)

Gravadlax with Sweet Mustard and Dill Sauce, Mixed Leaves
and French Cereal Sourdough Bread

Duo of Melon Fans with Tiger Prawns dressed with a
Lime, Ginger and Chilli Dressing

*Dishes marked with a (v) are suitable
for Vegetarians*

Main Course

Corn Fed Breast of Chicken on a 'Bubble and Squeak' Cake with
Grain Mustard and Tarragon Cream Sauce

Roasted Loin of Pork with Crackling served with Dauphinoise Potatoes, Apple
Compote and Sage Scented Gravy

Oven Baked Supreme of Salmon on Chorizo Puy Lentils, Slow Roasted Cherry
Tomatoes and Basil Dressing with Buttered New Potatoes

Seared Rump of Lamb with Garlic and Herb Mashed Potato,
Red Onion Jam and Lamb Jus

Pan Roasted Marinated Breast of Duck served with Rosti Potato,
Minted Pea Purée and a Rich Madeira Sauce

Roast Sirloin of Beef with Thyme Roasted King Edward Potatoes,
Mini Yorkshire Puddings and a Horseradish and Mustard Crème Fraiche

Vegetarian

Tomato and Aubergine and Red Onion Marmalade Tartlet, Glazed with Goats
Cheese served on Creamed Leek and Fennel

Sauté Wild Mixed Mushrooms & Shallots in a Creamy Stroganoff Sauce with
Steamed Saffron Rice

Roasted Butternut Squash and Spiced Puy Lentil Wellington with a Caramelised
Passion Fruit Sauce

Quorn, Spinach and Ricotta Cannelloni with
Garlic Ciabatta Toasts

Desserts

Individual Passion Fruit and Lemon Tartlet
with Mascarpone

Warm Chocolate and Blackcurrant Brownie served with
a Red Berry Fool

"Baileys" Crème Brulée served with Petit Shortbread and
Rolled Chocolate Shavings

Individual Summer Pudding Laced with Blackcurrant Liqueur
served with Cornish Clotted Cream

Conference Pear Poached in Red Wine and served
with Vanilla Pod Ice Cream

White Chocolate, Fresh Raspberry and Kirsch Tiramisu

Hot Individual Seasonal Fruit Crumble with Vanilla Pod
Ice Cream in a Tuille Biscuit Basket



Childrens Menu - £19.50 per head

Starter

Fan of Sweet Cantaloupe and Galia Melon with
a Raspberry Coulis (v)

Homemade Cream of Tomato Soup with
Baked Herb Croutons (v)

Oven Baked Potato Skins filled with Bacon
and Cheddar Cheese

Main Course

Handmade Breaded Chicken Breast Fingers

Best Butchers Pork and Herb Sausages

Breaded Plaice Fillet Goujons

Linguini Pasta with Fresh Tomato and Basil Sauce and Garlic Baguette (v)

Choice of Chips, Mashed Potato or Baked Potato

Dessert

Individual Strawberry or Raspberry Jelly

Chocolate, Vanilla or Strawberry Ice Cream with Chocolate Shavings

Fresh Fruit Salad

*Dishes marked with (v) are suitable
for vegetarians*

Cold Dressed Buffet - £49.50 per head

Starters

Please choose a starter from the main menu selector

Main Courses

Whole Dressed Poached Salmon

Roast Ribs of Beef

Spiced Muscavado and Honey Glazed Gammon

Lemon and Herb Butter Roasted Turkey Breast

Vegetarian

Selection of Vegetable Quiches

Chargrilled Vegetable Terrine

Mixed Ciabatta Crostinis

Roasted Pepper and Creamed Cheese Tapenade

Selection of Salads

Locally Grown Mixed Salad Leaves

Vine Ripened Cherry Tomato and Red Onion

'Greek' Style Feta, Olive, Oregano and Beef Tomato

Crunchy Celery, Fennel, Toasted Pecan and Apple

Roasted Mediterranean Vegetable and Couscous with

a Lemon and Chervil Dressing

Indian Spiced Pasta and Bean

Homemade Coleslaw

Warm Minted Buttered New Potatoes

Dessert

Please choose a dessert from the main menu

Freshly Brewed Coffee and Tea

Evening Buffet (minimum 25)

Choose items from the list below to create your evening buffet.

Chicken, Ham and Chive or Egg and Black Pepper Vol au Vents

Vegetable Sate Sticks (v)

Monterey Jack Cheese and Onion Goujon (v)

Vegetarian Cocktail Quiche (v)

Fillet Chicken Sate Sticks

Garlic Bread Pizza (v)

Butchers Cocktail Sausages with Honey and

Mustard or Soy and Sesame Glaze

Pigs in Blankets

Garlic and Parsley Breaded Mushrooms with Homemade Dips (v)

Crispy Vegetable Parcels with Sweet Chilli Dipping Sauce (v)

Plain or Spiced Potato Wedges with Soured Cream Dips (v)

Mini Vegetable Samosas with Mango Chutney (v)

Deep Fried Cheese Stuffed Jalapeno Peppers (v)

6 Items - £13.00

7 Items - £14.50

8 Items - £16.00

Rustic Repast - £14.00 per head

Fresh Cut White and Granary Bloomer

Mature English Cheddar, English Stilton and French Brie

Selection of Pickles, Relishes and Accompaniments

Grapes, Celery Sticks

Tortilla Chips with Fresh Homemade Salsa and Guacamole

Dishes marked with (v) are suitable for vegetarians