

Luxury Wedding Package Menu Selection

Please choose one choice from each course for all guests

To Start

Chefs Choice Soup of the Day with Fresh Bread Roll ~40-80Kcal + 94Kcal ~ Smoked Salmon and Dill Cream Mousse ~141 Kcal ~ Pate Du Maison ~183 Kcal ~

Creamy garlic Mushrooms served on a Toasted Brioche ~286Kcal~

Pearls of Melon with a Seasonal berry Cocktail Garnished with Fresh Mint ~64Kcal~

Buffalo Mozzarella and Tomato Salad with Fresh Basil Dressing ~159Kcal~

Entree

Roast Chicken, served with bacon and traditional seasoning or served plain ~459Kcal~

Or with your choice of the following sauces, Chasseur, Peppercorn, Cream and White Wine or Forestiere ~64Kcal~

Roasted Loin of Pork served with Apple Sauce ~367Kcal~

Braised Lamb Shank served on a bed of Champ Mashed Potato ~500Kcal~

Poached Scottish Salmon Served with a White Wine and Wild Mushroom Sauce ~161Kcal~

All served with Seasonal Medley of seasonal vegetables ~35Kcal~ and Roasted potato ~121Kcal~,

Or New Potato ~82Kcal~, mashed potato ~120Kcal~ or Dauphinoise potato ~212Kcal~

£3.00 per person supplement

Roasted Sirloin of British Beef with Traditional Yorkshire pudding ~230Kcal~ Herb Crusted Rack of Lamb served with a redcurrant sauce ~448Kcal~

Desserts

Cheesecake served with a Berry Compote~376Kcal + 10Kcal~

Summer Pudding served with Clotted Cream ~89Kcal~

Tarte au Citron served with Clotted Cream ~260Kcal~

Profiteroles with Hot Chocolate Sauce ~205Kcal~

Crumble Rhubarb and Wild Berry served with Custard or Cream~260Kcal~

Apple Pie served with Custard, Cream or Ice Cream~289 - 300Kcal~

Followed by Tea & Coffee





Vegetarian Options

Vegetable Wellington
Goats Cheese Tartlet
Vegetable Risotto
Spinach & Ricotta Cannelloni

Vegan Options

Vegan Wellington Ratatouille

Gluten Free

Gluten free Gravy is used for all our Menus

Children's Menu

To Start
Cheesy Garlic Bread
Or
Duo of Melon

Chicken Nuggets, Chips and Beans
Or
Pizza & Chips
Or

Main

Fish Goujons, Chips & Peas

Dessert
Ice Cream Sundae
Or
Chocolate Fudge Cake





Evening Buffet Menus

Please choose below six of the following options

Finger Buffet

Assorted Sandwiches & Wraps

Chicken Wraps

Chicken Goujons

Plaice Goujons

Chicken Drumsticks

Pizza Slices

Cheese & Onion Lattice

Sausage Rolls

Meat & Vegetable Samosas

Dim Sum Selection

Potato Skins

(cheese & Bacon)

(Cheese & Onion)

Savoury Eggs

Tortilla Chips & Dips

Spicy Potato Wedges

Mixed Salad

Coleslaw

2023 £14.95 per person

2024 £16.50 per person

2025 £17.95 per person

Or

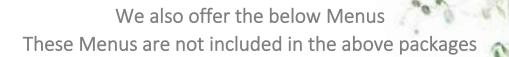
Pork & Stuffing Batches with Wedges and Salad

2023 £9.95 per person

2024 £11.50 per person

2025 £12.95 per person





Asian themed Buffet

Chicken Curry with Rice Vegetable Curry with Rice Samosas Onion Bhajis Naan Breads Poppadom's

Vanilla Cheesecake served with a Mango Puree

2023 £22.95 per person

2024 £25.95 per person

2025 £27.50 per person

Oriental themed Buffet

Sweet & Sour Chicken or Pork with Rice

Vegetable Stirfry

Spring rolls

Prawn Crackers

Coconut & Chocolate Vegan Tart

2023 £19.95 per person

2024 £21.50 per person

2025 £22.95 per person

American themed Buffet

Mac & Cheese

Hot Dogs

Pizza Slices

Coleslaw

Potato Salad

Spicy Potato Wedges

BBQ style Chicken Wings

New York Cheesecake

2023 £23.95 per person

2024 £24.95 per person

2025 £25.95 per person