

New Menus –

Three Course Wedding Breakfast;

Please choose ONE meat or fish option, plus a vegetarian option for both the first and second course. Alternatively, you can offer a choices menu for which guests pre-select from three starters –to include at least one vegetarian option, two meat/fish and one vegetarian main and two desserts.

Starters –

Hot Smoke salmon, new potato and dill salad with pea shoots and beetroot caviar

Cherry tomato and wild rocket bruschetta with a balsamic glaze

Mixed mushrooms in a garlic cream sauce on seeded toast, finished with truffle oil and rocket garnish

Seasonal soup of your choosing

Ham Hock terrine with homemade piccalilli

Chicken liver pate served with chutney & crunchy bread

Puff pastry and asparagus tower with goats' cheese and red onion confit

Chilli & Lime marinated king prawns served mango salsa and pea shoots

Crispy pesto and mozzarella arancini served with Provençal sauce

Lamb Koftas served with spiced chutney

Starter Platters for sharing at the table;

Selection of Italian meats and cheeses, with roasted peppers, mixed olives, oils and flatbreads

Main Course;

Roast belly pork served with apple Tarte Tatin served with a cider jus, braised red cabbage and Lyonnaise potatoes

Lamb two ways; confit lamb shoulder and lamb cutlets served with dauphinoise potatoes and a redcurrant jus

Herb Crusted cod loin fillet, served with fragrant mint pea purée and homemade chunky chips

Slow roasted lamb rump served with rosemary roasted baby carrots and dauphinoise potatoes in a red wine jus

Lemon and thyme roasted Chicken supreme with roasted baby potatoes, roasted broccoli and a thyme jus

Chicken breast stuffed with sundried tomatoes and mozzarella, wrapped in Parma ham served with buttered new potatoes and tenderstem broccoli with a Tuscan sauce

*Roasted Fillet of beef served with baby vine tomatoes, roasted baby carrots and tenderstem broccoli with dauphinoise potatoes, and a red wine jus **

Slow braised feather blade steak in a bourguignon sauce served with roasted root vegetables and horseradish mash

Poached Salmon fillet with buttered baby new potatoes and asparagus in a prosecco cream sauce

Roast Duck Breast with pomme purée and roasted baby carrots in red wine and orange sauce – served pink

Creamy mushroom wellington with roasted cherry tomatoes (v) or can be made vegan with red wine and rosemary

Tomato, mascarpone & spinach gnocchi topped with fresh basil

Spiced butternut squash tagine served with tabbouleh and salad (vegan)

Spiced nut Vegetable parcel with Provençal sauce

*£4.50 Supplement **

Carvery roast –

Please choose three meats from the carvery menu

Roast beef, roast chicken with sage & onion stuffing, honey glazed gammon, roast loin of pork with crackling or roasted leg of lamb

All served with:

Crisp roast potatoes, honey roast parsnips, cauliflower cheese, Yorkshire puddings, seasonal vegetables, and a rich gravy

Two course Banquet BBQ –

Please choose four options from the grill, including a vegetarian option

To be served with your choice of salads

Sweet and Sour Pork Belly

Chicken Satay skewers

Piri Piri OR lemon and herb chicken

Pork and sage sausage

6oz 100% british beef burger

*Minted Lamb Chops **

*Tiger Prawns **

*4oz Sirloin steaks **

Vegetable kebab (with or without halloumi)

Spicy Bean burgers (vegan)

*£2.50 supplement**

Two course Banquet Hog Roast –

To be served with your choice of salads

Roast Pork and crackling carved and served by our chef served with apple sauce, stuffing and relishes

Please choose one of the following for your vegetarian guests:

Goats cheese and spinach tartlet

Pesto and mozzarella stuffed mushrooms

Sweet pepper filled with cous cous and roasted vegetables

Salad Menu –

Please choose 6 salads to accompany your BBQ or Hog Roast

Mixed leaves

Caesar salad

Cous cous with mint and lemon

New potato salad

Coleslaw

Waldorf salad

Roasted vegetables with balsamic vinegar dressing

Vine tomatoes and Mozzarella salad

Pasta in a garlic basil dressing

Rice with apricots, mushrooms and peppers

Beetroot and ricotta salad

Greek Salad

Luxury buffet – Please choose 4 main dishes

Served hot;

Roasted vegetable lasagne (v)

Thai Vegetable Curry (v)

Lemon and Thyme chicken

Pork braised in apple juice with thyme and cream

Boeuf bourguignon

Chilli con carne

Lamb moussaka

Fish pie

Served cold;

Whole glazed ham carved and served

Cold rare roast beef

Whole poached salmon

Coronation chicken

Italian meat platter

Goats cheese and spinach tart (v)

Served with;

Please choose 5 from the following accompaniments

Served hot;

New potatoes

Braised rice

Seasonal vegetables

Served cold;

Mixed leaves

Greek salad

Vine tomatoes and mozzarella

Coleslaw

Cous cous with mint and lemon

Pasta in a garlic basil dressing

Canape menu –

Please choose 6 options to accompany your drinks reception

Served Cold;

Aubergine caviar crostini

Smoked trout crostini

Asparagus croutes with lemon hollandaise

Parma ham wrapped fig

Smoked salmon tartlets with crème fraiche, black pepper and lime

Tomato Concasse croustarde with crème fraiche and chives

Mini Cheese scones with cream cheese and red onion marmalade

Served hot;

Mini Yorkshire pudding with rare steak & horseradish mustard

Honey mustard sausage

Mini red onion and goats cheese Tatin

Baby baked potato with sour cream and chives

Grilled tandoori prawn skewers

Spicy chicken satay skewers

Mint marinated lamb kebabs

Dessert –

Please choose either a trio of mini desserts or on full size dessert from the menu for all guests

Trio of mini Desserts, please choose three from the below –

Eton Mess

Berry Tartlet

Choux Bun with a boozy orange filling topped with chocolate

Rich chocolate brownie

Lemon posset

Berry Mille-Feuille

Red Velvet cake

Carrot cake with mascarpone frosting

Orange and passionfruit meringue pie

Lemon Meringue pie

Mini sweet filled scone

Full size dessert options –

Rich chocolate tart served with white chocolate cream and berry coulis

Raspberry and white chocolate cheesecake

Lemon Mousse with a heart shaped shortbread

Chocolate and hazelnut brownie with a white chocolate cream

Crème Brûlée

Seasonal fruit crumble served with crème anglaise

Meringue with berries and cream

Apricot and almond tart with Chantilly cream