

*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*