

WEDDINGS & EVENTS MENU OPTIONS

THREE OR FOUR COURSE WEDDING BANQUETING MENU

STARTERS

- Choice of Homemade Soups Served with Crusty Bread Roll
- Smoked Salmon & Prawn Gateau
- Smoked Salmon, Crayfish & Dill Mousse
- Chicken Liver Pate Served with Crusty Bread & Fruit Chutney
- Smoked Mackerel Pate Served with Ciabatta Toast
- Traditional Prawn Cocktail Served with Granary Bread
- Trio of Melon Cocktail
- Fan of Melon Served with a Summer Berry & Cointreau Compote
- Beetroot & Goats Cheese Salad
- Tomato & Mozzarella Bruschetta Drizzled with Balsamic Glaze
- Chicken Caesar Salad
- Chicken & Chorizo Skewers Drizzled with Sweet Chilli Dip
- Goats Cheese & Caramelised Onion Bruschetta
- Creamy Garlic Mushrooms on Toasted Ciabatta
- Halloumi, Hummus & Mixed Olives Served with Toasted Sourdough

MAINS

Chicken Dishes

- Chicken Breast with a Mushroom & Brie Stuffing, Wholegrain Mustard Sauce Served with Parmentier Potatoes
- Chicken Breast with Asparagus & Tarragon Cream Sauce Served with Fondant Potato
- Chicken Breast Stuffed with Sun Blushed Tomatoes & Herby Tomato Sauce Served with Sauté Potatoes
- Chicken Breast Wrapped in Smoked Streaky Bacon on a Bed of Wild Mushroom Rice with a Basil Pesto
- Chicken Breast Stuffed with Sage & Onion Stuffing Wrapped in Streaky Bacon Served with Roast Potatoes
- Chicken Scallopini, Chicken Breast Escalope topped with Parma Ham & Mozzarella with a Tomato, Pepper & Olive Sauce Served with Sauté Potatoes

*** Gluten Free*

Please let us know of any special dietary requirements in advance so that we may cater for these needs

Pork Dishes

- Pork Medallions with a Creamy Mushroom & Wholegrain Mustard Sauce Served with Saute Potatoes
- Honey Glazed Pork Belly with a Champ Mash & Cider Jus
- Pork Fillet Wrapped in Pancetta with a Wild Mushroom Sauce Served with Crushed New Potatoes with Garlic & Rosemary

Selection of roasts

- Topside of Beef
- Loin of Pork
- Turkey
- Half a Roast Chicken
- Gammon
- Quorn

all roasts are served with the appropriate trimmings, if selecting a roast as your option then please select only one for your function.

Fish Dishes

- Salmon en Croute with Baby Spinach Served with New Potatoes & a Hollandaise Sauce
- Poached Fillet of Salmon Served with a Lemon Butter & New Potatoes
- Steamed Fillet of Salmon Served with a Tomato & Sweet Pepper Sauce Served with New Potatoes
- Fillet of Haddock Topped with Parmesan & Herb Crust Served with a Tomato Coulis, on a Bed of Spicy Ratatouille
- Smoked Haddock on a Bed of Baby Spinach Topped with Cheese Sauce Served with Creamy Mash
- Smoked Pan-Fried Cod on a Bed of Mixed Green Vegetables Served with Chorizo, Sauté Potatoes & a Tomato Salsa

Fish dishes are priced with a supplement closer to your event due to the market price fluctuation.

Vegetarian & Vegan Dishes

- Leek & Goats Cheese Tart Served with Rocket Salad & New Potatoes
- Wild Mushroom Risotto Served with a Basil Pesto
- Tomato & Basil Risotto
- Mediterranean Vegetable & Chickpea Crumble with Feta Cheese Served with a Feta & Rocket Salad with New Potatoes
- Mushroom & Spinach Wellington Served with a Creamy Mushroom Sauce, Dauphinoise Potatoes
- Mediterranean Vegetable Wellington Served with a Herby Tomato Coulis, Sauté Potatoes
- Creamy Leek & Mushroom Wellington Served with Gravy & New Potatoes
- Quorn Fillet Served with a White Wine & Creamy Mushroom Sauce on a Bed of 5 Bean Rice
- Quorn Fillet Served with a Herby Tomato Coulis & Sauté Potatoes

All dishes come with selected potatoes and a mixture of seasonal vegetables

DESSERTS

- Vanilla Crème Brûlée Served with a Shortbread Biscuit
- Baileys Crème Brûlée Served with a Shortbread Biscuit
- Eton Mess – Crushed Meringues, Chantilly Cream with Fresh Strawberries
- Profiteroles Drizzled with Chocolate Sauce
- Traditional Sherry Trifle
- Mint Chocolate Chip Sundae
- Baked Vanilla Cheesecake Served with a Mixed Berry Compote**
- Selection of Homemade Cheesecakes, Lime, Mars Bar, Biscoff or Strawberry
- Chocolate Truffle Torte Served with Chantilly Cream
- Sticky Toffee Pudding Served with Butterscotch Sauce & Vanilla Ice-Cream
- All About the Crumbles, Apple, Apple & Rhubarb or Apple & Strawberry Served with Custard
- Treacle Sponge & Custard
- Tiramisu
- Lemon Tart Served with Fresh Berries
- Lemon Posset Topped with Blueberries Served with a Shortbread Biscuit
- Fresh Fruit Pavlova
- All About the Roulades, Raspberry & White Chocolate, Lemon & Blueberry or Mixed Berry & Prosecco
- Fresh Fruit Salad
- Selection of Cheese & Biscuits
- Trio of Desserts, Lemon Posset Shot, French Macaron, Chocolate Brownie Served with a Digestif of Baileys
- Mini Golfers Ice-Cream (For the Little Ones) 2 Scoops of Vanilla Ice-Cream, Mini Marshmallows, Chocolate Buttons, Sprinkles & a Choice of Either Chocolate or Strawberry Sauce

Prices for Three Course Meals Start From £27.50 p.p.

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CARVERY

It's not always easy to cater for everyone's tastes therefore why not try our three-meat carvery?

Honey Glazed Gammon
Roast Turkey
Topside of Beef

Served with all the Trimmings & a Choice of Seasonal Vegetables

One Course £16.00 p.p.
Two Course £21.00 p.p.
Three Course £27.00 p.p.

Minimum numbers 36 people

HOT FORK BUFFETS

Our fork buffet themed menus provide ideal meals for the less formal occasion based on a minimum of 40 guests. This will all be served from our hot plates & guests will pick one dish from the three meals available. We will cater for one meal per person for 100% of your guests

Italian - £17.00 p.p.

- Lasagne Served with Garlic Bread & Potato Wedges
- Vegetable Pasta Bolognese Served with Garlic Bread & Potato Wedges
- Chicken Cacciatore Served with Sauté Potatoes & Seasonal Vegetables

Mexican - £17.00 p.p.

- Chilli Con Carne Served with Rice
- Vegetable Chilli Con Carne with Chickpeas Served with Rice
- Chicken & Pepper Tacos Served with Sala

Indian Menu - £18.75 p.p.

- Chicken Balti Served with Rice, Naan Bread, Samosa & Poppadom
- Beef Madras Served with Rice, Naan Bread, Samosa & Poppadom
- Vegetable Jalfrezi Served with Rice, Naan Bread, Samosa & Poppadom

Best of Europe - £19.00 p.p.

- Beef in Red Wine Sauce Served with Rice & Green Mixed Vegetables
- Pork Stroganoff Served with Rice & Green Mixed Vegetables
- Mushroom Stroganoff Served with Rice & Green Vegetables

All About the Pie - £19.50 p.p.

- Beef, Mushroom & Ale Pie Served with Mash Potato & Seasonal Vegetables (Option A)
- Turkey & Leek Pie Served with Mash Potato & Seasonal Vegetables (Option B)
- Fisherman's Pie Served with Seasonal Vegetables
- Quorn Pie with a Choice of Flavours from the Beef or Turkey Pie

You can add on a dessert to the Hot Fork Buffet for only £6.50 p.p.

PATIO BBQ'S



We offer a casual dining experience with our incredible patio BBQ's with prices from £21.00.

Option One - £19.25 p.p.

- Cumberland Sausage
- Beef Burger
- Chicken & Chorizo Kebab

Served with a Selection of Four Cold Salads & a Jacket Potato

Option Two - £22.50 p.p.

- Cumberland Sausage
- Lamb Koftas
- Chicken & Chorizo Kebab

Served with a Selection of Four Cold Salads, Corn on the Cob & a Jacket Potato

Other options available on request
Minimum numbers 40 people.

AFTERNOON TEA'S

Option One - £16.50 p.p.

- Selection of Sandwiches (Basic Fillings)
- Scone with Clotted Cream & Strawberry Jam
- Slice of Gateau Cake
- Tea or Coffee

Option Two - £24.50 p.p.

- Selection of Sandwiches, Smoked Salmon, Ham & Tomato, Egg Mayo & Cucumber with Cream Cheese
- Scone with Clotted Cream & Strawberry Jam
- French Macaron
- Raspberry Meringue Kiss
- Limoncello Tart
- Chocolate Brownie
- Tea or Coffee

Option Three - £30.00 p.p.

- Selection of Sandwiches, Smoked Salmon, Ham & Tomato, Egg Mayo & Cucumber with Cream Cheese
- Scone with Clotted Cream & Strawberry Jam
- French Macaron
- Raspberry Meringue Kiss
- Limoncello Tart
- Chocolate Brownie
- Glass of Prosecco
- Tea or Coffee

EVENING RECEPTION BUFFET OPTIONS



Finger Buffets

- Selection of Sandwiches
- Selection of Pin Wheel Wraps
- Chicken and Chorizo Skewers Drizzled with Sweet Chilli Dip
- Tandoori Chicken and Red Pepper Skewers
- Breaded Chicken Fillets Served with a Garlic Mayo Dip
- Mini Lamb Koftas Served with Mint Raita
- Garlic and Herb Crostini with Tomato and Mozzarella Drizzled in Balsamic Glaze
- Mini Baked Potatoes Served with Sour Cream and Chive Dip
- Breaded Mozzarella Sticks Served with Tomato Salsa • Sausage Rolls
- Cheese and Onion Rolls
- Spicy Potato Wedges Served with BBQ Dip
- Honey Mustard Sausages
- Crudités Served with a Selection of Dips
- Vegetable Samosas Served with Mango Chutney
- King Prawns in a Tempura Batter Served with a Sweet Chilli Dip
- Plaice Goujons Served with a Tartare Mayo Dip
- Salmon and Spinach Parcels
- Beetroot and Feta Cheese Parcels
- Smoked Salmon and Cream Cheese Blinis
- Vanilla Tart Topped with Blueberries and Raspberries
- Chocolate Brownie Bites
- Mini Creamed Filled Muffins

6 item chef's choice buffet £13.00 p.p.

7 item buffet £15.75 p.p.

9 item buffet £20.25 p.p.

Minimum numbers are for 20 people.

Children's Buffet - £9.00 p.p.

- Jam, Ham and Cheese Sandwiches
- Cheese and Tomato Pizza Slices
- Strawberries, Red and Green Grapes
- Bitesize Sausage Rolls
- Party Rings
- Crisps

Bacon Baps and Chip Trays £6.50 p.p.

Pizza Slices and Chip Trays £7.00 p.p.

BBQ Pulled Pork Bap with Roast Potatoes £8.50 p.p.

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PARTY PLATTERS

Our party platters provide an informal bite to eat for approximately 6 people

Mediterranean Savoury Table Platter - £45.00 per platter

- Olives, Breadsticks
- Kettle Crisps,
- Medley of Mediterranean Cheeses
- Sun Blushed Tomatoes and Chargrilled Vegetables
- Pitta Bread

Served with a Selection of Dips

Ploughman's Table Platter - £45.00 per platter

- Selection of Cheeses, Cheese Crackers
- Mini Pork Pies
- Gherkins
- Cold Meats

Served with a Selection of Pickles

Traditional Savoury Table Platter - £40.00 per platter

- Mini Pork Pies
- Mini Scotch Eggs
- Cheese and Onion Rolls
- Roasted Nuts
- Bite Size Quiche
- Cheese, Onion and Pineapple Skewers

Bitesize Dessert Table Platter - £45.00 per platter

- Mini Chocolate Eclairs
- Cream Doughnuts
- Mini Fruit Scones
- Black Forest Muffins
- Chocolate Brownie
- Custard Slice
- Cheesecake bites

CANAPÉ RECEPTION

Canapé receptions are proving an increasingly popular way to meet and greet your guests.

- Spicy Meatball Cup
- Smoked Salmon and Cream Cheese Blinis
- Mozzarella and Cherry Tomato Skewers
- Creamy Mushroom Bites
- Tempura Prawns Served with a Sweet Chilli Dip
- Mini Roast Beef Yorkshire Puddings

Only £18.00 p.p.

SAVOURY SELECTION

A small selection of items for the table

- Breadsticks
- Mixed Olives
- Nuts
- Kettle Crisps

Only £4.95 p.p.

RECEPTION DRINKS

Impress your guests with a pre meal drinks reception with the option of canapés.

- Pimm's By the Jug – Classic Cocktail with Lemonade
- Bucks Fizz – A Refreshing Mix of Sparkling Wine and Orange Juice
- Kir Royale – A Tasteful Blend of Cassis and Sparkling Wine
- Mulled Wine – A Spiced Red Wine Served Warm
- Jug Alcoholic Cocktail
- Jug of Non-Alcoholic Cocktail
- Fruit Juice
- Buckets of Beer with Bottles of Peroni, Corona or Budweiser
- Sparkling Wine or Champagne

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