



WEDDINGS & CELEBRATION MENUS

ROAST DINNER MENUS

Starters

Choice of any soup

Main courses

- ❖ Roast topside of beef
- ❖ Roast chicken with stuffing & pigs in a blanket
- ❖ Roast turkey breast with stuffing & pigs in a blanket
- ❖ Roast pork with apple & stuffing

All served with Yorkshire pudding, rich gravy, roast & baby boiled potatoes

Choice of dessert

Tea/coffee & mints

SET MENUS

MENU "A"

- ❖ Melon balls with port & raspberry coulis.
- ❖ Chicken breast supreme with woodland wild mushroom & green peppercorn sauce on fondant potato & mixed vegetable medley
- ❖ Warm chocolate fudge cake served with Cornish ice cream

Tea/coffee & mints

MENU "B"

- ❖ Duck spring rolls on a bed of mixed green leaf, cucumber & spring onions, drizzled with hoisin sauce
- ❖ Griddled pork loin chop on a bed of mashed potato & roast potatoes served with creamy cider & whole grain mustard sauce with seasonal vegetables
- ❖ Sherry trifle
- ❖ Tea/coffee & mints

MENU "C"

❖ **Homemade chicken liver & port pate served with fresh leafy salad, orange & onion marmalade with toasted brioche**

❖ **Slow braised beef steak with red wine & onion sauce/green peppercorn sauce, creamy mashed & baby roast potatoes with seasonal vegetables**

❖ **Eton mess**

Tea/coffee & mints

MENU "D"

❖ **Tomato & roast red pepper soup & parmesan crostini**

❖ **Slow cooked honey & mint glazed lamb steak with rich gravy on a colcannon mash, minted baby potato & vegetable medley**

❖ **Glazed apple tart**

❖ **Cream/custard**

Tea/coffee & mints

MENU "E"

❖ **Classic prawn cocktail with Marie rose sauce with brown bread & butter**

❖ **Stuffed turkey breast with sausage & cranberry stuffing, wrapped with bacon, served with lionise potato, rich Cumberland gravy & seasonal vegetables**

❖ **Lime cheesecake & cream**

Tea/coffee & mints

VEGETABLE OPTIONS

❖ **Roasted vegetable wellington served with pepper coulis**

❖ **Baby spinach & feta cheese parcel perched on saluted sell sweet peppers**

❖ **Mushroom & butternut squash carillon Served with Dao sauce, roasted plum tomato & mascarpone sauce**

❖ **Layered vegetable Biryani topped with grilled aubergine, crispy fried onions, boiled egg & roasted almonds**
Fish Options

❖ **Baked cod with steak topped with fresh herbs & lemon zest crust, served with roast plum tomato salsa**

❖ **Pan-Fried salmon steak served with lemon & butter sauce**

❖ **Rolled haddock stuffed with spinach & prawns, served with mushroom & parmesan sauce**

SAMPLE BUFFET MENU

- ❖ Selection of Fresh Sandwiches
- ❖ Fresh Mix Salad, Baton Veg and Dips, Coleslaw & Potato Salad,
- ❖ Sausage Rolls, Pork Pies Wedges, Quiche, Scotched Eggs, Cheese Rolls,
- ❖ Nibbles and Buffet Cakes

SAMPLE HOT BUFFET MENU

- ❖ Hot Pot with Crust, Pickled Cabbage & Beetroot
- ❖ Chicken Tikka Masala with Rice & Nan Bread
- ❖ Spicy Beef Chilli Fry Rice & Coleslaw
- ❖ Tomato Pasta bake with Garlic Bread.

SAMPLE WEDDING BREAKFAST MENU

Starter

- ❖ Home-made Soup, and Bread Roll.

Main course

- ❖ Cooked roast chicken breast, stuffing, and gravy.
- ❖ Served with Roast Potatoes, New Potatoes & Seasonal Veg.

Deserts

- ❖ Chef Seasonal Cheesecake with cream,

A number of other options are available upon request.