

Wedding Breakfasts

Menu A

(This menu is included in the Wedding Package)

Three Courses

£29.50 per person (2009 Price)

£31.00 per person (2010 Price)

Select one only from Starters, Main (with a vegetarian option) and Dessert

Two Courses

£23.50 per person (2009 Price)

£24.50 per person (2010 Price)

Select one only from Main (with a vegetarian option) and Dessert

Homemade Cream of Tomato and Basil Soup with Herb Croutons and Warm Bread

Traditional Prawn Cocktail with Granary Bread & Butter
Leek, Mushroom & Mature Cheddar Tartlet with Roasted Baby Vine Tomatoes

Trio of Melon Skewers with Mixed Berry Coulis
Warm Chicken Liver on Green Salad Leaves with Tangy Oil Dressing

Beef Tomato, Goats Cheese & Watercress & Black Pepper

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Chicken Supreme stuffed with Stilton wrapped in Bacon served in a Creamy Stilton Sauce

Whole Baked Trout with Lemon Herb Stuffing and Lemon & Parsley Butter

Stuffed Whole Peppers with Spicy Risotto filling on a bed of Roasted Vegetables

Sausage, Mash and Onion Gravy

Slow Roast Loin of Pork with Glazed Apricots

Roast Rib of Beef with Yorkshire Pudding and Horseradish Sauce **(£2.00 extra)**

All the above served with
Chateau or New Potatoes and Fresh Seasonal Vegetables

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Apple Strudel with Vanilla Infused Custard

Dark & Light Chocolate Mousse with Chocolate Curls

Citrus Torte with Fresh Raspberries, Berry Coulis & Mint Leaves

Meringue Nests with Fresh Cream & Strawberries

Traditional English Sherry Trifle with Fresh Cream

Selection of Cheese & Biscuits with Celery, Apple & Grapes

Crème Caramel with Fruit Compote

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Tea, Coffee & Mints

Menu B

(This menu is included in the **Premier** Wedding Package)

Three Courses

£33.50 per person (2009 Price)

£35.50 per person (2010 Price)

Select one only from Starters, Main (with a vegetarian option) and Dessert

Two Courses

£27.00 per person (2009 Price)

£28.50 per person (2010 Price)

Select one only from Main (with a vegetarian option) and Dessert

Crab Cakes with Ginger & Coriander served with Tartare Sauce & Salad Garnish

Smoked Mackerel Pate with Horseradish & Melba Toast
Roasted Pepper Soup with Garlic & Herb Potatoes & Rustic Bread

Chicken, Spinach & Ricotta Roulade with Tossed Salad Leaves
Avocado Pear with King Prawns & Tangy Marie Rose Dip
Florida Cocktail in a Mixed Citrus Juice

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Beef Wellington with Mushroom Duxelle in Flaky Puff Pastry
Salmon Fillet with Herb Crumb & Cream Cheese Topping

Roast Leg of English Lamb infused with Garlic & Rosemary
Chicken Breast with Button Mushrooms in a Scotch Whisky & Cream Sauce

Vegetable Tureen, Roasted Vegetable Jus & Baby Honey
Roasted Carrots

Traditional Steak & Ale Pie with Rich Brown Ale Gravy & Puff Pastry Top

All the above served with
Chateau or New Potatoes and Fresh Seasonal Vegetables

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Passion Fruit & Blueberry Pavlova with Fresh Cream

Extra Creamy Chocolate Ripple Cheesecake

Individual Summer Pudding with Crème Fraishe

Strawberry Shortbread Stack with Fresh Cream

Baked Ricotta & Mascarpone Tart with Chocolate & Orange

Selection of Cheese & Biscuits with Celery, Apple & Grapes

Lemon & Lime Syllabub

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Tea, Coffee & Mints

* 2009 prices are valid up to the 30th November 2009 – from 1st December 2010 prices apply.