



BON APPETIT!
WEDDING MENUS 2010-11

PRE-DINNER CANAPÉS – FORMAL DINNER MENUS 2010-11

VOL AU VENTS £1.00 per item

Creamy Indian Style Chicken & Coriander with Watercress

Marie Rose Atlantic Prawn Cocktail with Crayfish & Lemon Garnish

Creamed Mushroom & White Wine with Fresh Tarragon v

Creamed Salmon with Sundried Tomato & Cucumber Garnish

Four Cheese Vol au Vent topped with Baked Cherry Tomato v

TARTLETS & BREAD BASES £1.00 per item

Four Cheese & Caramelised Leek Tartlets with Fresh Parsley Garnish v

Goats Cheese, Caramelised Red Onion & Sautéed Asparagus Tartlets v

Garlic Crostini with Quenelle of Wild Mushroom Pâté, Parsley & Red Onion Compote v

Pastry Tartlet filled with Chinese Style Duck, Spring Onion & Plum Sauce

Toasted Crostini Round with Smoked Salmon, Cream Cheese, Capers & Spring Onion

Four Cheese Tartlets with Prosciutto Ham, Ricotta Cheese & Cherry Tomato

SPECIALITY CANAPES £2.00 per item

Thai Style Shredded Beef on a Canapé Spoon with Slithers of Pepper & Onion

Cajun Marinated Chicken Skewers with Sour Cream & Spring Onion Dip

Mini Crab Cakes in Aioli Pesto with Rocket Leaves & Red Pepper Salsa Garnish

Mini Oak Smoked Salmon & Spicy Cucumber Balls with Crème Fraîché

Seared Scallops wrapped in Parma Ham on Potato with Pea Puree & Parsnip Crisp

Asparagus Tips wrapped in Prosciutto Ham with Champagne & Mango Butter

Baby Spinach & Red Pepper Frittata, Hummus & Marinated Black Olives v

Quails Eggs on Mini Toasted Brioche with Dijon Mayonnaise & Watercress v

Spicy Minced Lamb Kofte Skewers with Tzatziki Dip & Fresh Mint

FORMAL WEDDING BREAKFAST MENUS ~ £35.00 per person

STARTER

Cream of Vegetable Soup served with Warm Roll & Butter v

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Cocktail of Atlantic Prawns in Marie Rose Sauce with Baby Leaf Salad & Rustic Bread

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Trio of Melon with a Dash of Malibu garnished with Strawberries & Mint Leaves v

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Vol-au-Vent filled with Creamy Indian Chicken aside a Tomato & Rocket Salad

MAIN COURSE

Traditional Roast Beef with Yorkshire Puddings & Red Wine Jus

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Stuffed Chicken Breast wrapped in Prosciutto Ham in a Creamy White Wine Sauce

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Roast Loin of Pork with Caramelised Apples & Cider Gravy

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Fillet of Salmon Baked with Fresh Herbs & Lemon in a Creamy Beurre Blanc Sauce

*All of the above served with Seasonal Vegetables & Roast, Diced or New Potatoes

DESSERT

Apple Tarte Tatin with Vanilla Ice Cream

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Fruits of the Forest Cheesecake with Pouring Cream

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Double Chocolate Fudge Cake with Pouring Cream & Chocolate Sauce

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Summer Berry Pavlova with Whipped Cream

*Please choose one option for each course.

*For extra options there is an additional charge of £2.50-£5.00 per person

*Prices are based on a minimum of approx. 40 guests. Additional charges from £10.00 per person will

apply for smaller parties. Thank You!

FORMAL WEDDING BREAKFAST MENUS ~ £45.00 per person

STARTER

Goats Cheese & Red Onion Tartlet with Balsamic Dressing & Fresh Rocket Leaves v

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Terrine of Chicken Liver Pâté & Cured Bacon with Baby Leaf Salad Garnish & Melba Toast

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Sautéed Wild Mushrooms in a White Wine & Garlic Sauce on a Toasted Brioche v

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Smoked Salmon Roulade with Horseradish Cream Cheese & Coriander, Chilli & Lime Dressing

MAIN COURSE

Pan Seared Rib-Eye Steak with Roast Potatoes, Caramelised Carrots & Red Wine Jus

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Roast Gressingham Duck Breast with Cherry & Brandy Sauce on a bed of Carrot & Celeriac Mash

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Slow Roast Joint of Lamb with Rosemary & Red Wine Gravy on a Bed of Mint Mashed Potato

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Pan Fried Fillet of Plaice with Caper & Herb Butter on a bed of Vegetable Mousaka

*All of the above served with Seasonal Vegetables & New Potatoes

DESSERT

Sticky Toffee Bread & Butter Pudding with Crème Anglais

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Red Berry & Sherry Trifle with Toasted Almond Flakes & Sugar Flowers

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Vanilla Brûlée Baked Cheesecake with Caramel Swirls & Strawberry Compote

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Chocolate & Raspberry Roulade with Raspberry & Red Wine Coulis

*Please choose one option for each course.

*For extra options there is an additional charge of £2.50-£5.00 per person

*Prices are based on a minimum of approx. 30 guests. Additional charges from £10.00 per person will apply for smaller parties. Thank You!

FORMAL WEDDING BREAKFAST MENUS ~ £55.00 per person

STARTER

Grilled Portobello Mushroom, Goats Cheese, Honey & Sesame Seeds v

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Seared Scallops in Butter with Crisp Pancetta, Parsnip Puree & Red Chard

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Asparagus wrapped in Prosciutto Ham on Dauphinois Potatoes with Balsamic Glaze

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Potted Prawns, Oak Smoked Salmon & Langoustine with Lime, Orange & Champagne Sauce

MAIN COURSE

Oven Roast Rack of Welsh Lamb on Bubble & Squeak Potato with Redcurrant Gravy

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Scottish Fillet of Beef served Rare with Mushroom & Brandy Cream Sauce with Sautéed Ceps

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Venison Steak au Povoire cooked Medium Rare with Plum Sauce & Creamy Leek Mash

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Dover Sole Fillet in Lemon Garlic Butter with Roasted Tomato & Asparagus

*All of the above served with Seasonal Vegetables & Roast, Diced or New Potatoes

DESSERT

Chocolate Mascarpone Cheesecake with Whipped Cream & Chocolate Curls

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Buttermilk Panna Cotta with Poached Strawberries & Lemon Shortbread

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Sweet Crepes with Honey Glazed Strawberries, Cointreau & Whipped Cream

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Classic Crème Brûlée with Frosted Fruit Garnish

*Please choose one option for each course.

*For extra options there is an additional charge of £2.50-£5.00 per person

*Prices are based on a minimum of approx. 20 guests. Additional charges from £10.00 per person will apply for smaller parties. Thank You!

ADDITIONAL COURSES – FORMAL DINNER MENUS 2010-11

SOUPS £3.50 per person

Rustic Root Vegetable & Garden Herb Soup

Cream of Mushroom Soup with Sautéed Wild Mushroom Garnish

Roast Vine Tomato Soup with a Swirl of Crème Fraîché

Watercress, Spinach & Celeriac Soup with a Drizzle of Olive Oil

Creamy Leek & Potato Soup with Fresh Chives

Cream of Celeriac Soup topped with Sautéed Asparagus Tips

French Onion Soup with Baked Cheese Croutons

*All served with freshly baked crusty bread or soft rolls.

SORBETS £2.50 per person

Your choice of sorbet served in a frosted glass with garnish

Champagne Sorbet

Apple & Calvados Sorbet

Elderflower Sorbet

Summer Strawberry Sorbet

Passionfruit Sorbet

SALADS £5.50 per person

Mixed Green Salad

Curly Oakleaf, Lambs Lettuce, Cucumber & Celery in Wholegrain Mustard Dressing

Pear & Blue Cheese

Sliced Pear, Blue Cheese Crumbles, Toasted Walnuts & White Balsamic Vinaigrette

Continental Salad

Cubed Feta, Sliced Red Onion, Olives &

Caesar Salad

Smoked Bacon, Croutons & Shaved Parmesan

Beetroot & Goats Cheese

Fresh Beetroot with Crumbled Goats Cheese in Balsamic Vinaigrette

ADDITIONAL COURSES – FORMAL DINNER MENUS 2010-11

VEGETARIAN MAIN COURSES £35.00 per person with starter and dessert

Fresh Mozzarella & Vine Tomato Galettes with Fresh Basil Dressing
Vegetable Lasagne Gratin with Courgette, Aubergine & Celeriac in a Rich Tomato Sauce
Savoury Crêpes filled with Creamy Mushrooms in White Wine topped with Gruyere Cheese
Caramelised Baby Leeks, Fennel & Artichoke Risotto served with Garlic Baguette & Fresh Parmesan
Vegetable Lasagne Gratin with Spinach, Courgettes & Leeks in a Creamy Béchamel Sauce
Sliced Roulade of Baked Spinach, Soft Cheese & Red Pepper with Tomato Salsa & Watercress Garnish
Casserole of Sautéed Wild Mushrooms with Shredded Cabbage, Potato & Herb Rosti
Four Cheese, Caramelised Red Onion & Pinenut Ravioli with White Wine Sauce & Rocket Leaves
Carpaccio of Marinated Artichoke, Courgettes & Celeriac served with Spicy Tomato Brushetta
Tian of Mediterranean Vegetables aside Hand-Made Linguine Pasta with a rich Tomato & Basil Sauce
Porcini Mushroom & Brandy Cream Risotto with Garlic Baguette & Fresh Parmesan
Strudel of Wild Rice, Asparagus & Red Onion with White Wine & Camembert Sauce

CHEESE COURSES £3.50 per person

English Cheeseboard
Stilton, Mature Cheddar, Shropshire Blue & Wensleydale

French Cheeseboard
Roquefort, Camembert, Brie & Herb Boursin

*Served with Savoury Biscuits, Chutney, Dried Fruits & Salad Garnish

*All vegetarian main courses are served with your choice of seasonal vegetables and potatoes unless otherwise specified as an accompaniment part of the dish

*We can also create dishes specifically for guests with allergies or special diets, please enquire.

*Please note that most of our meat dishes will be served medium rare. Please specify if you would prefer your meat dish to be served well done.

CHILDREN'S MENUS – FORMAL DINNER MENUS 2010-11

STARTER £5.00 per child

Plain Tomato Soup with Soft White Roll & Butter

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Plain Cream of Vegetable Soup with Soft White Roll & butter

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Mini Baked Potato Skins filled with Cheese & Bacon served with Salad

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Trio of Melon Balls with Raspberry Coulis

MAIN COURSE £10.00 per child

Hand-Made Chicken Nuggets with Chunky Chips & Baked Beans

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Hand-Made Fish Fingers with Chunky Chips & Peas

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Spaghetti Bolognese served with Slices of Garlic Bread

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Plain Roast Chicken Breast with Mashed Potato, Carrots & Peas

DESSERT £5.00 per child

Chocolate Ice Cream with Wafer & Chocolate Sprinkles

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Vanilla & Strawberry Ice Cream with Chocolate Flake & Strawberry Sauce

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Orange Jelly with Fruit & Whipped Cream

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Iced Chocolate Cake served with Custard