

Canapés MENU

Please **choose 5 items** from the below menu selector £10 per person for 5 Canapés If you have canapés included within your wedding package selected, you can choose from the list below:

- Norwegian prawn & Marie-rose sauce in pastry tart
- Smoked salmon rosettes on a toasted croute & lemon mascarpone
 - Duck pancakes with hoisin sauce, cucumber & spring onions
 - Guacamole, roasted tomatoes & coriander on chilli scones
 - Mature cheddar & shallot tartlet
- Parmesan shortbread with aubergine sun-blushed tomato relish
 - Cherry tomato & bocconcini skewers
 - Vietnamese meat balls with sweet chilli dip
 - Skewered king prawns with honey soy dip
 - Thai ginger chicken cakes with sweet chilli sauce
- Lemon sole goujons with homemade tartare sauce
 - Cheddar muffins with melted cheese & pancetta
- Colcannon cakes topped with melting Cashel blue cheese & red onion jam
 - Mini potato wedges with gruyere cheese, sour cream & chive dip
 - Chicken fingers with a spiced peanut sauce
 - Middle Eastern falafels with sesame & lemon dip

Alternatively, you can opt for something simpler, such as these nibbles: Olives, Bread sticks, Cheese straws, Crisps, Pitta & Hummus £5 per person

Wedding Menus

Starters

Please choose 1 item per course for all guests.

- Minted Pea, Ham & Crème Fraiche Soup
 - Carrot & Apple Soup (v)
- Roasted *Tomato*, Garlic & Olive Oil Soup served with Basil Crème Fraiche (v) • Caprese Salad: Mozzarella, Tomato, Salsa Verde, Rocket Lettuce (v)
- Petit Caesar Salad: Cos lettuce, Tomato, Egg, Focaccia Croutons, Creamy Caesar Dressing (v)
 - Watermelon, Roasted Pineapple, Tomato, Apple Crisp & Mint Salad (v)
 - Citrus Salmon Gravavlax served with Pink Grapefruit Salad & Dill Crème
- Fraiche Salmon Mousse Terrine served with Crisp Vegetable Salad & Roasted Lemon Dressing
- Crab & Spinach Potato Cake served with Tomato Carpaccio & Fine Herb Dressing
 - Country Pork Pâté served with Tomato Chutney & Crostini
 - Ham Hock Terrine served with Tomato Chutney, Salad & Toasted Croûte

Sorbet

Add sorbet to your menu for just £4pp. Choose from; Champagne Lemon Crush Blood Orange

For special dietary requirements please speak to your Wedding Co-ordinator. (v) denotes vegetarian, *can be made gluten free on request.

Wedding Menu

Main Course

Please choose 1 item per course for all guests

- Baked Sea Bass served with Roasted Vegetables, Sautéed Potatoes & Spinach Pesto
- Steamed Cod Fillet served with Spinach Crushed Potatoes, Brown Shrimp & Tomato with a Chive Butter Sauce
 - Roasted Red Mullet served with Vegetable & Herb Couscous with Citrus Butter
 - Baked Salmon Fillet served with Inca Tomato Salad & Spiced Potato Wedge Roasted
- Chicken Supreme served with Honey Jus served with Goat's Cheese Dauphinoise Potato & Ratatouille
- Confit of Chicken Leg served with Herb Roasted Vegetables, Sautéed Potatoes, & Basil Pesto Baked
- Chicken Supreme served with Thyme Fondant Potato, Green Vegetable Compote & Wild Mushroom Cream Roasted
 - Pork Medallion served with a Mixed Bean & Vegetable Cassoulet & Grain Mustard jus
- Roasted Pink Sirloin of Beef served with Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Jus
 - Braised Lamb Rosette served with Herb Mashed Potato, Ratatouille & Mint Jus
 - Rump of Lamb served with Minted Heritage Potato Cake, Green Bean Compote & Rosemary Jus

Vegetarian Options

- Toasted Brioche, Garlic Mushrooms & Poached Egg
 - Tomato & Basil Risotto served with Rocket & Parmesan Salad
 - Red Onion & Rosemary Rosti served with Glazed Goat's Cheese
- Tagliatelle Pasta served with Chestnut Mushrooms, Red Pepper, Spinach, Tapenade
 - Penne Pasta served with Roasted Vegetables & Green Pesto
 - Cauliflower Cheese Fritters served with Tomato & Sage Salad

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Wedding Menu

Desserts

Please choose 1 item per course for all guests

- Dark & White Chocolate Mousse served with Strawberries
 - Mixed Berry Mess with Meringue & Sugared Cream
 - Glazed Lemon Tart served with Mint Cream
- Fruit Salad served with Mint Syrup Raspberry Mousse served with Raspberry & Kiwi Salad
 - Vanilla Pannacotta served with Sablé Biscuits Apple
- Crème Brûlée Mixed Berry Cheesecake served with Fruit Coulis
 - Cream Filled Choux Buns served with Chocolate Sauce

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Wedding Menu

For The Little Ones

Please choose 1 item per course

To Start

- Tomato Soup with Herb Croutons
 - Cheesy Garlic Bread
 - Melon Boat

Main Course

- Cheeseburger, Baked Beans and French Fries
 - Fish Fingers, Peas and French Fries
- Pork and Herb Sausages and Mash and Onion Gravy
- Penne Pasta in a Tomato and Basil Sauce, shaved Parmesan and a Side Salad
- Cheese and Tomato Pizza, French Fries and Mixed Salad
 - Chicken Nuggets, Chips and Peas

Dessert

- Fresh Fruit Salad
- Ice Cream: Vanilla, Strawberry and Chocolate
- Chocolate Mousse with Strawberry Compote
 - Profiteroles with Chocolate Sauce

Allergen statement: Please advise your server if you suffer from any food allergies.

Evening Buffets

Finger Buffet

Please **pick 5 items** from the choices below.

- Herb Scone with Roasted Pepper and Pickled Cucumber
 - Onion and Goat's Cheese Tarts
- Dukkah Spiced Salmon Squares with a Mint Yoghurt Sauce
 - Mature Cheddar Muffins with Red Onion Jam
 - Mini Tomato and Buffalo Mozzarella Salads
 - Chilli Chicken Skewers with a Nahm Jim Sauce
 - Selection of Sandwiches and Wraps
 - Mini Pizza selection
 - Pork & Cheese Sausage Rolls
 - Cajun Breaded Chicken Pieces
 - Crunchy Chicken Stick with Spiced Peanut Sauce
 - Lamb Koftas with Mint Yoghurt
- Flat Bread topped with BBQ Chicken Onion and Melted Cheese
- Flat Bread topped with Roasted Vegetables and Melted Cheese
 - Mixed Salad Pots
 - Cheese and Red Onion Jam Quiche
 - Mini Cake selection

£21.95 per person - Based on a minimum of 75% of your overall guests.

For special dietary requirements please speak to your Wedding Co-ordinator.

Make It Yours

Take a look at some additional extras, which are available should you wish to include:

- Additional Arrival Drinks from £4.95 per person
- Additional wine from £21.50 per bottle (Please ask for our wine selection)
 - Upgrade to House Champagne for Toast Drinks at £4.50 per glass
 - Add Cheeseboards for £42.00 per table (Serves 8-10 Guests)
 - Add a Sorbet course for £4.00 per person
- Add extra canapés throughout your drinks reception for £2.00 per person, per item

Please do get in contact with our Wedding Coordinator for more information on pre-night celebrations as we can offer a variety of events from Gin Tastings to Pre-night Dinner.