



## THE CANAPES

3 OPTIONS - £5 PER PERSON

5 OPTIONS - £8 PER PERSON

A warm welcome to your guests with our canape reception.  
Deliciously delicate canapes circulated around the venue by our staff, perfect to keep your guests' hunger at bay whilst you're whisked away for your newlywed pictures!

### SMOKED SALMON CREAM CHEESE BLINIS

with a mustard & dill dressing

### PESTO MOZZARELLA & BASIL

with balsamic glaze (V) (N)

### ATLANTIC PRAWN COCKTAIL CUPS

with marie rose sauce & a dusting of paprika

### OAK SMOKED SALMON & MANGO SALSA

a light refreshing salsa topped with asparagus tips

### CAPRESE SKEWERS

buffalo mozzarella, basil and baby tomatoes (V)

### MINI BAKED JACKET POTATOES

topped with soured cream & chives (V)

### FISH & CHIP CUPS

fresh battered cod with tartare dip

### MELON & PROSCIUTTO

skewered with fresh basil & drizzled with balsamic glaze

### MINI BEEF YORKSHIRE PUDDINGS

served warm with traditional horseradish

### TEMPURA BATTERED KING PRAWNS

with a sweet chilli dipping sauce

### BACON, LETTUCE & TOMATO BITES

classic b-l-t on bamboo skewers with a pesto mayo dip (N)

### PUMPKIN SPICED SCONES

bitesize lightly spiced scones, served warm & topped with butter (V)

Reception, Toast Drinks & Table Wine available on request.  
Please speak with bar manager for choices and prices.





# THE WEDDING BREAKFAST

£24.95 PER PERSON

## *Appetiser*

A SELECTION OF BREADS WITH DIPPING OIL & BALSAMIC (GFA)

## *Starters*

### CHEF'S SOUP & FRESH BAKED ROLL

choice of; Leek & Potato, Tomato & Basil or Cream of Vegetable (V) (GFA)

### CHICKEN LIVER & COGNAC PATE

served with rocket, chilli jam & crusty bread

### TRIO OF MELON

honeydew, canteloupe & watermelon balls, with a lime syrup (V) (VE) (GF)

### BRUSCHETTA

vine tomatoes, red onion & basil drizzled with extra virgin olive oil (V) (VE)

## *Mains*

### TRADITIONAL ROAST

choice; Topside Beef, Baked Gammon or Roast Pork with all the trimmings!

### SUPREME OF CHICKEN

chicken breast stuffed with cream cheese & sunblush tomatoes wrapped in pancetta, served with new potatoes, vegetables and chef's white wine sauce

### CARIBBEAN FISH CURRY

cod loin & tiger prawns in a mild coconut curry sauce with pineapple, courgette, sweet potato & corriander served with jasmine rice and baked naan

### MUSHROOM STROGANOFF

sauteed mushrooms, shallots and paprika flamed in brandy and finished with a mustard cream sauce served with wild rice (V) (VE) (GF)

### FETA, BEETROOT & BUTTERNUT SQUASH TART

baked in a gluten free pastry case served with hasselback potatoes and a fiery rocket salad (V) (GF)

## *Desserts*

### STICKY TOFFEE PUDDING WITH CUSTARD


### CHEF'S LEMON & LIME CHEESECAKE

### HOMEBAKED RHUBARB & PORT CRUMBLE WITH CUSTARD

### SEASONAL FRUIT COCKTAIL WITH CHAMPAGNE SORBET (V) (VE) (GF)

### DOUBLE CHOCOLATE BROWNIE WITH SALTED CARAMEL ICE CREAM

TEA & COFFEE SERVED TO TABLE - £1.50 SUPPLEMENT PER PERSON





**THE CARVERY**  
2 COURSES  
£17.50 PER PERSON

*To Begin*

CHEF'S SOUP & FRESH BAKED ROLL  
choice of; Leek & Potato, Tomato & Basil or Cream of Vegetable (V) (GFA)

PATE SHARING BOARDS  
smooth chicken liver & cognac pate, olives, anti pasti, crusty bread & chilli jam

*The Carvery*

THREE ROAST CARVERY WITH ALL THE TRIMMINGS!  
choose from; Baked Gammon Ham, Roast Turkey Breast, Topside of Beef, Roast Pork  
Guests

Guests are invited up to our carvery station, where our chef will hand carve their roasts.  
With a selection of vegetables, potatoes, gravy and condiments

YORKSHIRE PUDDING WRAPS  
choice of; Topside of Beef, Roast Pork or Turkey Breast

Any of the above meats served in a yorkshire pudding wrap with pigs in blankets and all the trimmings. Served from our carving station.

*\*VEGETARIAN ALTERNATIVE AVAILABLE FOR CARVERY & YORKSHIRE PUDDING WRAPS\**

*Desserts Table*

CHEF'S CHEESECAKE  
selection of lemon & lime and raspberry

VICTORIA SPONGE SQUARES

SEASONAL FRUIT COCKTAIL & POURING CREAM

CHOCOLATE BROWNIE SQUARES

CHOCOLATE DIPPED STRAWBERRIES

**£3.50 PER PERSON**


*Cheese to Table*

CHEESE SHARING BOARDS  
a selection of mild, fruit, soft, blue, mature

WITH A SELECTION OF CRACKERS,  
CHUTNEYS, GRAPES & CELERY

**£40**  
serves upto 10 people

**TEA & COFFEE SERVED TO TABLE - £1.50 SUPPLEMENT PER PERSON**





# THE BBQ ON THE TERRACE

£16.50 PER PERSON  
AVAILABLE APRIL - SEPT

## *Meats*

QUARTER POUND LEAN BEEF BURGERS  
with the option of cheese & fried onions

TRIO OF SAUSAGE  
pork & apple, cumberland, lincolnshire

SELECTION OF CHICKEN WINGS & DRUMSTICKS  
marinated with sweet chilli & smoky bbq

LAMB KOFTAS  
minced lamb, onions & mixed spices, with a touch of heat!

\*Vegetarian alternatives available on request\*

## *Salads*

LIGHT POTATO SALAD  
with spring onion & chives

CHEF'S SAVOURY RICE  
a tasty rice dish, packed with vegetables and flavoured with garlic & soy sauce

CRISP MIXED LEAF SALAD & CHEF'S SLAW

## *Breads*

BRIOCHE BURGER BUNS

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FRESH BAKED OVEN BOTTOMS

## *Condiments*

A SELECTION OF RELISH AND SAUCES TO ACCOMPANY YOUR BBQ!

CHILDRENS PORTION AVAILABLE - £9.95 PER CHILD

\*DESSERT OPTIONS AVAILABLE - PLEASE ASK\*





# THE CHILDREN'S MENU

£10.95 PER CHILD

## *Mains*

SMALLER PORTION OF SELECTED MAIN COURSE

BREADED CHICKEN GOUJONS

with chips & peas or beans

TOMATO, BASIL & MOZZARELLA PASTA

with garlic bread (V)

BATTERED FISH GOUJONS

with chips & peas or beans

## *Dessert*

VANILLA ICE CREAM

with wafer & strawberry sauce

## CATERING TERMS & CONDITIONS

All menus have a minimum requirement of 25 persons.

Final number of guests and full payment for catering services are to be confirmed at least one month in advance.

Please inform us upon booking of any special dietary requirements or allergies for yourselves and your guests. Alternative dishes can be provided to conform to these dietary requirements upon request, however we cannot be held responsible if we are not given prior notice.

## DIETARY REFERENCES

V = Vegetarian

VE = Vegan

N = Contains Nuts

GF = Gluten Free

GFA = Gluten Free Alternative Available

