# Wedding Package Menu 2016

#### **Starters**

- Medallions of smoked duck with mango and orange dressing.
- ♦ Cherry tomatoes, avocado and mozzarella cheese with basil and garlic oil.
- Blue cheese salad with rocket, parma ham and roasted pine nuts.
- Prawn with smoked salmon served with a bloody mary rose sauce mixed with salad leaves.
- ♦ Homemade Pâté served with a red onion marmalade.
- Warm goats cheese with cranberry relish and rocket salad.
- Fanned cantaloupe melon with parma ham and wild berry compote.
- Finely sliced Scottish smoked salmon served with dill, black pepper and lemon mayonnaise.



#### **Main Courses**

- ♦ Fillet steak wellington topped with pâté and onion chutney wrapped in puff pastry (add £5.00).
- Navarin of lamb with root vegetables.
- Salmon fillet marinated with thai basil and lemongrass with caper and citrus butter.
- ♦ Mediterranean lasagne V
- ♦ Roast Leg of pork, apricot & walnut stuffing.
- Black pepper roasted sirloin of beef with homemade yorkshire pudding.
- ♦ Braised Lamb Shank, spring onion mash & roasted onion jus
- ◆ Caramelised red onion and goats cheese tartlet (v).
- ◆ Five mushroom stroganoff with a cream and white wine sauce with paprika and mustard (v).
- ♦ Baby corn, mange tout with julienne of carrot, courgette and mushrooms sautéed together with an oriental sauce (v).
- Supreme of chicken with wild mushrooms and tarragon Sauce.

All dishes are served with a choice of seasonal vegetables.

Note: menu subject to change without notice, prices and details correct at time of publication.





#### **Desserts**

- ♦ Strawberry cheesecake with fresh Jersey cream.
- ♦ Homemade apple pie served with lemon ice cream or homemade custard sauce.
- Summer berries set in a champagne Jelly.
- Red berry tart with vanilla parfait.
- Mixed cheese platter and biscuits

## **Three Course Traditional Wedding Packages**

(Minimum booking 75 people)

## Package 1 Includes

- Three course meal as detailed above.
- Drinks on arrival, all guests will be supplied with 1 glass of either bucks fizz, pimms, prosecco, orange juice.
- Half a bottle of house wine per guest whilst they enjoy their meal.
- A glass of prosecco to toast your future happiness.
- Mineral water will available throughout your special day.

## £42.50 per person (excluding GST)

## Package 2 Includes

- ♦ Three course meal as detailed above.
- A selection of Canapés on arrival.
- Drinks on arrival, all guests will be supplied with 1 glass of either bucks fizz, pimms, prosecco, orange juice.
- ♦ Half a bottle of house wine per guest whilst they enjoy their meal.
- A glass of prosecco to toast your future happiness.
- Orange juice & mineral water will available throughout your special day.

#### £47.00 per person (excluding GST)

