

Wedding Menu

STARTERS

Minestrone Soup
Leek Soup
Tomato Soup
Tomato & Basil
Vegetable Soup
Asparagus Soup
French Onion Soup
Chicken Soup
Mushroom Soup
Asparagus Soup
Oxtail Soup
Broccoli & stilton Soup
Iced Gazpacho Soup (75p)
Served with roll & butter

ADDITIONAL STARTERS (Prices on request)

Poached Salmon with Hollandaise sauce & Salad Garnish
Pate with Melba Toast & Salad Garnish
Tomato & Mozzarella salad with basil & Olive Oil
Smoked mackerel with Salad Garnish
Deep fried plaice Goujons with Tartar Sauce & Salad Garnish
Mini fish cakes with Sweet Chilli Sauce & Salad Garnish
Fans of Melon with Strawberries & Coulis
Smoked Salmon with Lemon mayonnaise & Salad Garnish
Buffalo Chicken Wings Salad Garnish & Blue Cheese Sauce
Breaded Chicken Goujons with Salad Garnish & BBQ Dip
Cold Seafood Medley with Lemon Mayonnaise & Salad Garnish
Asparagus with Hollandaise sauce
Asparagus, Hollandaise sauce with Parma Ham
Melon Balls served Marinated in Port
Melon boats Garnished with Orange & Cherry
Florida Cocktail
Prawn cocktail

Wedding Menu

MAIN COURSES

Roast Lamb and Mint Sauce with Roast Potatoes
Roast Beef and Yorkshire pudding with Roast Potatoes
Roast Pork and Stuffing with Roast Potatoes
Roast Chicken and Stuffing with Roast Potatoes
Roast Turkey and Stuffing with Roast Potatoes
Corned Beef pie with Roast Potatoes
Steak Pie with Roast Potatoes
Steak & Brie Pie with Roast Potatoes
Ham & Parsley Sauce
Gammon & Pineapple
Chicken Curry & Rice
Chilli & Rice
Sausage & Mash
Faggots & Peas
Chicken Chasseur
Pork Loin Chop with roasted Onion & Apple
Breast of Chicken in mushroom sauce (extra £1.00)
Breast of Chicken wrapped in Bacon with mushroom Sauce (extra £1.50)
Poached Salmon with Lemon & Dill Sauce (extra £2.00)
Roast Lamb Shank with Red Wine Gravy (extra £2.00)
Roast Lamb Shank with Minted Gravy (extra £2.00)
Cold Meat Salad: Ham/Beef/Turkey(choice of two)
Salmon Salad (extra £1.50)
Roast Chicken Salad

Choice of Potatoes

Choose one from:
Boiled New Potatoes, Mashed Potato, Baked Potato, Chips,
Dauphinoise Potatoes (extra £1.00),
Sauté Potatoes (extra 50p)

Choice of Seasonal Vegetables

Choose three

Carrots, Peas, Swede, Broad beans, Whole green beans, Cabbage, Button Sprouts. Sweetcorn.

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DESSERTS

*Apple pie & custard or cream
Gateau and cream
(Strawberry, Black Forest etc,)
Home Made Fresh Cream Trifle
Fresh Fruit Salad and Ice-cream or cream
Spotted Dick & Custard
Jam Roly-poly & Custard
Treacle Pudding & Custard
Lemon Sponge & Custard
Chocolate Sponge & Custard
Ice-cream, Flake & Chocolate Sauce
Lemon meringue pie & Cream
Profiteroles & Chocolate Sauce & Cream
Cherry & Custard Tart & Cream
Apple Crumble & Custard
Rhubarb Crumble & Custard
Bread & Butter Pudding & Cream
Vienetta
Christmas pudding and brandy sauce (seasonal)*

Hand Finished Luxury Individual Desserts

*Fruits of the forest Cheesecake (extra £1.00)
Trio Chocolate Mousse (extra £1.00)
Irish Liqueur Cheesecake (extra £1.00)
Passion & Orange Teardrop (extra £1.00)
Summer Pudding (extra £1.00)
Chocolate Junkyard (extra £1.00)*

Wedding Menu

*Selection of five Cheeses
Served with
Biscuits & Grapes*

OR

*Selection of fine Welsh Cheeses
Served with
Biscuits, Relishes, Celery & Fruit (extra £1.00 pp)*

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*Coffee
&
After Dinner Mint Chocolate*

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