



HILLSCOURT

Wedding Breakfast Menu Selector 2012

£49.95 per person

Children 3yrs – 12yrs £25.00

Please compile a menu to include **one** starter, **one** sorbet, **one** main course (with one vegetarian alternative) and **one** dessert.

Starters

Prawn & Poached Salmon Cocktail topped with
Lemon & Chive Dressing

Fan of Melon with an array of mixed Fruits (v)

Smoked Chicken & Mango Salad with a Honey & Grain Mustard Dressing

Duo of Melon with an Exotic Fruit Coulis & Caramelised Pineapple (v)

Chicken Liver Pate with Onion Relish & Toasted Brioche

Potato & Leek Soup with Herb Croutons (v)

Goats' Cheese & Pancetta Tart with Tomato & Pine Nut Salsa

Roast Red Pepper & Tomato Soup with Basil Cream (v)

Carrot & Coriander Soup (v)

Pea & Lentil Soup with Mint Creme Fraiche

Sorbets

Pink Grapefruit & Asti

or

Mandarin

or

Lemon

Vegetarian Options

Butternut Squash Risotto topped with Green Beans, Cherry Tomato & Toasted Almonds infused with Chilli & Ginger

Roasted Red Pepper, Aubergine & Halloumi Cheese Parcel with Lemon & Basil-dressed Rocket Leaves

Caramelised Red Onion & Gorgonzola Tart with Balsamic Dressing & Roast Vine Tomatoes

Main Courses

Exmoor Roast Topside of Beef with a Classic Chasseur Sauce

Free Range Breast of Chicken in a Smoked Bacon, Leek & Apricot Sauce finished with Cream

Sausage & Mash with a rich Onion Gravy

Roast Sirloin of Beef & Yorkshire Pudding with Roast Gravy (£2.50 supplement)

Breast of Chicken filled with a Sage & Onion Seasoning wrapped in Bacon with a rich Gravy

Herb-roasted Loin of Pork with Gravy, Apple & Sage Seasoning

Corn-fed Breast of Chicken accompanied with a Mushroom, Button Onion & Thyme Dressing

Roast Rump of Lamb served with a Mint & Redcurrant Jus

Or

Poached, Decorated Salmon & Sliced Cold Meats Fork Buffet

Poached Salmon, Beef, Ham, Turkey, with a Selection of Salads to include Coleslaw, Rice Salad, Pasta Salad, Beetroot, Tomato, Cucumber, Mixed Leaves, Quiche, Hot New Potatoes

Desserts

Raspberry Crème Brulèe with a Lemon Biscuit

Etonmess
(layers of Double Cream, Strawberries & White Meringue)

Profiteroles filled with Cream and Warm Chocolate Sauce

Chocolate Nut Brownie with Vanilla Pod Ice Cream

Glazed Lemon Tart with Fruit Coulis

Sticky Toffee Pudding with Clotted Cream

Individual Apple, Sultana & Cinnamon Crumble Tart with Vanilla Custard

Individual Raspberry & Passion Fruit Meringue Nest

White Chocolate & Raspberry Baked Cheesecake

Banoffee Pie

Cheese & Biscuits served with Grapes & Celery

Freshly Brewed Tea or Coffee with Chocolate Truffles

Drinks Package 2012

Bronze Package (included with the basic package)

Tropical fruit punch or choice of cocktail on arrival
2 glasses of house wine with the meal
Sparkling wine for toasts

Silver Package (Supplement of £2.00/person)

Tropical fruit punch or choice of cocktail on arrival
2 glasses of premium wine with the meal
Choice of sparkling wine for toasts

Gold Package (supplement of £5.00/person)

Champagne Fruit Punch or choice of cocktail on arrival
2 glasses of premium wine with the meal
Champagne for toasts

The supplying of own wine or drinks for consumption on the premises is not permitted

Orange juice or fizzy drink alternative offered for children and non-alcohol drinkers

Orange juice (per jug) £ 4.00

Sparkling or Still Mineral Water (per litre bottle) £ 3.50



HILLSCOURT

Buffet Menus

Hot or Cold Fork Buffets

Please talk to us and discuss your individual requirements.

Finger Buffet

£11.75 per person

Assorted Breads & Wraps with various fillings (inc v)

Savoury Quiche selection (inc v)

Baby Gem Salad Bites (inc v)

Honey & Mustard Glazed Cocktail Sausages

Vegetable & Spinach Pakora (v)

Cajun Chicken Skewers

King Prawns in Filo Pastry

Fresh Fruit Platter (v)

Additional Finger Buffet Items

Mini Duck Spring Rolls £1.75

Pizza Slices £1.25

Vol au Vents £1.25

Seasoned Wedges & Dips £1.25

Pork Pie £1.25

Sausage Rolls £1.25

Hillscourt Free Range Pig Roast Buffet

(minimum numbers 70)

Slow-roasted free range Pork	£14.25 per person
Crusty White Baps	
Apple Sauce	
Seasoning	
Salad Selection : Coleslaw, Pasta, Tossed Salad, Mixed Leaves	
Homemade Quiche (inc v)	
Seasoned Potato Wedges	
Mini Cream Cake Selection	

Sundry Items

Canapé Selection	£3.75
Chef's Sweet Selection	£3.75

The menus above come without beverages. The following options are available:

Orange juice (per jug)	£ 4.00
Tea/Coffee & Truffles	£ 2.25
Sparkling or Still Mineral Water (per litre bottle)	£ 3.50