



Wedding Breakfast Menu Selector 2010

£49.95 per person

Children 3yrs – 12yrs £24.95

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
Thousand Island Dressing

Crown of Galia Melon filled with an array of Mixed Fruits (v)

Smooth Chicken Liver Pâté with Onion Relish & Melba Toast

Fan of Melon & Pineapple Marinated in Vanilla & Malibu
accompanied with a Mint Crème Fraiche (v)

Flaked Tuna & Egg Salad with Mayonnaise

Potato & Leek Soup with Chive Cream (v)

Plum Tomato & Basil Soup (v)

Spiced Butternut Squash Soup with Toasted Almonds (v)

Sorbets

Orange & Grapefruit

Champagne

Vegetarian Options

Leek, Mushroom, Borlotti Bean & Blue Cheese Parcel

Caramelised Red Onion & Taleggio Cheese Tart served
with a Tomato & Coriander Salsa

Wild Mushroom, Celery & Pea Risotto garnished with Vine Tomatoes
drizzled with Balsamic Dressing

Main Courses

Roast Worcestershire Free-Range Turkey with all the Trimmings

Roast Topside of Herefordshire Beef & Yorkshire Pudding
with a Red Wine Jus or a Rich Chasseur Sauce

Roast Rib-eye Steak served with a Forestière Sauce

Herb Roast Loin of Pork with a Cider & Sage Cream Sauce
accompanied with Caramelised Apple

Corn Fed Breast of Chicken with Button Onions & Mushrooms
in a Thyme Gravy

Breast of Chicken filled with Brie & Sun-dried Tomato served with a
Red Wine Jus

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

Lemon, Garlic & Rosemary Roast Rump of Lamb served with a 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

Vanilla Baked Cheesecake with Rhubarb & Ginger Compote

Raspberry Crème Brûlée with a Lemon Shortbread Biscuit

Key Lime Pie

Chocolate & Orange Mousse served with a Brandy Snap Crisp

Sherry & Raspberry Trifle

Etonmess

(layers of Double Cream, Strawberries & White Meringue)

Individual Apple & Blackberry Crumble Pie served with Crème Anglaise

Profiteroles filled with Baileys Cream and Warm Chocolate Sauce

Chocolate Chip Brownie with Vanilla Pod Ice Cream

Cheese & Biscuits served with Grapes & Celery

Freshly Brewed Tea or Coffee with After Dinner Mints

Extra Items

Canapé Selection

£3.50

Drinks Package 2010

Alcoholic Fruit Punch on arrival

Or

Pimms Fruit Cup on arrival

Or

Bucks Fizz on arrival

Two glasses of House Red or White Wine with the meal

One glass of Sparkling Wine for a Toast

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

Champagne can be substituted for Sparkling Wine at a supplement of £4.50 per person.

Orange juice (per jug) £ 3.75

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

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



Buffet Menus

Hot or Cold Fork Buffets

Please talk to us and discuss your individual requirements.

Finger Buffet

£ 9.95

Assorted Sandwiches (inc v)
Indian Selection (v)
Sausage Rolls
Cajun Chicken Skewers
Cheese Lattice (v)
Garlic & Cheese Ciabatta Slices (v)
Breaded Plaice Goujons
Hand-cooked Crisps & Dips (v)

Additional Buffet Items

Quiche Selection
Jalapeno Peppers with Cream Cheese
King Prawns in Filo Pastry
Minted Lamb Skewers
Seasoned Wedges & Dips
Vol au Vents

£1.25

Canapé Selection
Chef's Sweet Selection

£3.50

£3.50

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

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

£ 3.75

£ 2.25

£ 3.50