

SILVER PACKAGE WEDDING *breakfast*

STARTERS

Soup of the day with Fresh Baked Rolls
Deep Fried Herb Brie with Cranberry Chutney and a Fresh Salad
Chicken Liver Pate with Red Onion Chutney and Toasted Bread
Ham Hock Terrine with Home Made Piccalilli and Sour Dough Crostini
Smoked Mackerel with a Lemon & Cucumber Pea Shoot Salad
Crab Cake on Sesame Seaweed with Homemade Hollandaise Tartare Sauce

MAINS

Braised Blade of Beef, Garlic Mash, Roasted Beetroot, Braised Red Cabbage with a Red Wine Jus
Pork Belly with Dauphinoise Potato with Fresh Seasonal Vegetables & a Cafe au lait Sauce
Pan Seared Stuffed Chicken Breast with a Fondant Potato, Seasonal Vegetables, and a Chicken Jus
Pan Seared Seabass with a Crusted New Potato Cake and a Prawn Gremolata
Vegetable Tarts on a Spring Tomato, Basil and Bocconcini Salad
Mediterranean Vegetable Wellington with a Roasted Red Pepper, Rocket & Toasted Pine Nut Salad

DESSERTS

Selection of Ice-Cream or Sorbets
Sticky Toffee Pudding with Ice Custard
Chocolate Brownie with a Chocolate Sauce & Vanilla Ice Cream
Salted Caramel Chocolate Tarts with Fruit of the Forest & Strawberry Ice Cream
Cheesecake with Salted Caramel Ice Cream
Crème Brulé with a Shortbread Biscuit
Chocolate Torte
Raspberry Delice

May be subject to change

GOLD PACKAGE WEDDING *breakfast*

STARTERS

Soup of the day with Fresh Baked Rolls
Roasted Mediterranean Terrine and a Red Pepper Coulis with Fresh Herb Salad
Chicken Liver Pate with Red Onion Chutney & Toasted Bread
Ham Hock Terrine with Homemade Piccalilli and Sourdough Crostini
Smoked Salmon Mousse with a Lemon, Cucumber & Pea Shoot Salad
Prawn Cocktail served on a Baby Gem Lettuce

MAINS

Pork Tenderloin wrapped in Pancetta with Dauphinoise Potatoes, seasonal Vegetables & a Jus
Pan Seared Corn Fed Chicken Breast with a Fondant Potato, seasonal Vegetables & a Chicken Jus
Pan Seared Salmon with Chive, Duchess potatoes with Tender Stem Broccoli & Hollandaise Sauce
Pan Seared Hake with Hasselback Potatoes, Fine Green Beans, Brown Butter & Caper Sauce
Three Cheese Beignets on a Tomato, Basil, & Pickled Vegetable Salad
Roasted Vegetable Filo Parcel with Tender Stem Broccoli & Dauphinoise Potatoes with a Rich Tomato Sauce

DESSERTS

Selection of Ice-Cream or Sorbets
Sticky Toffee Pudding with Ice Custard
Chocolate Brownie with a Chocolate Sauce & Vanilla Ice Cream
Salted Caramel Chocolate Tarts with Fruit of the Forest & Strawberry Ice Cream
Cheesecake with Salted Caramel Ice Cream
Crème Brulé with a Shortbread Biscuit
Chocolate Torte
Raspberry Delice

May be subject to change

PLATINUM PACKAGE WEDDING *breakfast*

STARTERS

Soup of the day with Fresh Baked Rolls
Roasted Mediterranean Terrine & a Red Pepper Coulis served with a Fresh Herb Salad
Duck Liver Pate with Chilli Tomato Chutney & Toasted Bread
Ham Hock Terrine with a Homemade Piccalilli and Sourdough Crostini
Smoked Salmon Mousse with a Lemon & Cucumber Pea Shoot Salad
Mackerel Riette with a Micro Herb Salad and Lemon Purée

MAINS

Beef Wellington with Horseradish Mash Potato, Fresh Seasonal Vegetables & a Jus
Corn Fed Chicken stuffed with Truffle Mousse with Fondant Potatoes, Seasonal Vegetables & a Chicken Jus
Cod Loin wrapped with Parma Ham with a Spinach and Ricotta Tortellini with a Seafood Bisque
Pan seared Seabass with Hasselback Potatoes, Fine Green Beans and a Brown Butter & Caper Sauce
Three Cheese Beignets on a Tomato, Basil, and Pickled Vegetable Salad
Roasted Vegetable Filo parcels with Tender Stem Broccoli, Dauphinoise Potatoes & a Tomato Sauce

DESSERTS

Selection of Ice-Cream or Sorbets
Sticky Toffee Pudding with Ice Custard
Chocolate Brownie with a Chocolate Sauce & Vanilla Ice Cream
Salted Caramel Chocolate Tarts with Fruit of the Forest & Strawberry Ice Cream
Cheesecake with Salted Caramel Ice Cream
Crème Brulé with a Shortbread Biscuit
Chocolate Torte
Raspberry Delice

May be subject to change

SILVER BUFFET *Menu*

6 CHOICES FROM THE FOLLOWING OPTIONS

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| A Selection of Sandwiches,
Wraps and Rolls | Pigs in Blankets |
| Chicken Goujons | Quiche |
| Lemon Chicken Skewers | Caramelised Red Onion and
Goats Cheese Tarts (V) |
| Scotch Eggs | Duck Spring Rolls |
| Spicy Roasted Vegetable Parcels (V) | Vegetable Spring Rolls (V) |
| Cajun Halloumi Fries (V) | Vegetable Samosas |
| Pork Pies | BBQ Chicken Drumsticks |
| Vegetable Sausage Rolls (V) | Cajun Wedges |
| Sausage Rolls | Chips |
| Fish Goujons | |

May be subject to change

GOLD BUFFET *Menu*

8 CHOICES FROM THE FOLLOWING OPTIONS

A Selection of Sandwiches,
Wraps and Rolls

Aberdeen Angus Sliders
on a Brioche Bun

Chicken Sliders on a Brioche Bun

Spicy Lamb Sliders on a Brioche Bun

Halloumi Slider on a Brioche Bun (V)

Vegan Slider on a Brioche Bun (VG)

BBQ Pork Belly

Lamb Koftas

Cajun Chicken Skewers

Beef and Chorizo Skewers

Spicy Roasted Vegetable Skewers (VG)

Cajun Halloumi and Pepper Skewers (V)

Cod and Lemon with Cracked
Black Pepper Skewers

Vegetable Sausage Rolls (V)

Pork 'n' Pickle Sausage Rolls

Fish Goujons

Pigs in Blankets

Quiche

Caramelised Red Onion &
Goats Cheese Tarts

PLATINUM BUFFET *Menu*

10 CHOICES FROM THE FOLLOWING OPTIONS

A Selection of Sandwiches,
Wraps and Rolls

Aberdeen Angus Sliders
on a Brioche Bun

Chicken Sliders on a Brioche Bun

Spicy Lamb Sliders on a Brioche Bun

Halloumi slider on a Brioche Bun (V)

Vegan Slider on a Brioche Bun (VG)

BBQ Pork Belly

Lamb Koftas

Cajun Chicken Skewers

Beef and Chorizo Skewers

Spicy Roasted Vegetable Skewers (VG)

Cajun Halloumi and Pepper Skewers (V)

Cod and Lemon with Cracked
Black Pepper Skewers

Vegetable Sausage Rolls (V)

Pork 'n' Pickle Sausage Rolls

Fish Goujons

Pigs in Blankets

Quiche

Caramelised Red Onion & Goats Cheese Tarts

Chips

Cajun Wedges

Sweet Potato Fries