

Banqueting Menus

When selecting your menu we ask you to choose one starter, main course and dessert for your party, multi choice menus are not available. Our Chef will be more than happy to discuss tailor-made menus with you.

STARTERS

Chilled Sweet Melon and Seasonal Fruits (v)	£4.95
Our Homemade Chicken Liver, Duck and Orange Pate with Chutney & Toasts	£4.95
Cajun Spiced Chicken Breast on Caesars Salad	£5.75
Heritage Tomato, Basil and Mozzarella Salad (v)	£5.95
Smoked Salmon Carpaccio	£6.20
Prawn and Smoked Salmon Marie Rose	£6.25
Warm Roasted Onion & Gruyere Cheese Tart, Honey	£6.50
Cup Mustard Dresses Leaves	

SOUPS

Served with petit pain and butter rosettes

Cream of Farmhouse Vegetables Soup (v)	£4.75
Tuscan Minestrone (v)	£4.75
Cream of Leek and Potato (v)	£4.75
Cream of Tomato and Roasted Red Pepper Soup with Fresh Basil (v)	£4.75
A Veloute of Chicken and Sweetcorn	£4.75

MAIN COURSE

Roast Breast of Turkey	£15.95
<i>With sage and onion, chipolata sausage, rich roast gravy, pommes fondant and fresh vegetable medley</i>	
Breast of Chicken Royal Huntsman	£16.95
<i>Breast of chicken served with a tomato rich white wine and mushroom sauce scented with tarragon vinegar, pommes fondant and fresh vegetable medley</i>	
Roast Breast of Chicken Anglaise	£16.95
<i>Breast of chicken wrapped in bacon served with sage and onion stuffing, rich roast gravy, rosemary roast potatoes and a medley of fresh vegetables</i>	
Noisettes of British Lamb	£16.95
<i>Served with a minted pear and redcurrant and rosemary gravy, roast potatoes, Vichy carrots, cauliflower floret, and a green bean bundle</i>	
Fresh Salmon Fillet	£18.50
<i>On asparagus with a white wine sauce, minted new potatoes and fresh vegetable medley</i>	

Fresh Seabass Fillet £18.50
Rolled around roasted Mediterranean vegetables, served with a fresh tomato and basil sauce, with a medley of fresh vegetables and pommes fondant

Seared Medallions of Pork Loin £18.50
With a cider and apple cream sauce pommes fondant, and fresh vegetable medley

MAIN COURSE (CONTINUED)

A Paupiette of Turkey Breast £18.50
With a pork, fresh thyme and apricot centre, served on a sage and onion mash with sherry jus, with roast potatoes and a fresh vegetable medley

Rump of Lamb £19.95
Carved over roasted Mediterranean vegetables, with a Marsalla jus, served with a fresh vegetable medley and gratin Dauphinoise potatoes

Roast Sirloin of Beef £19.95
Served with Yorkshire pudding and rich roast gravy, pommes fondant and fresh vegetable medley

VEGETARIAN MAIN COURSE

Roasted Mediterranean Vegetable Torte £15.95
Served on fresh tomato and basil sauce

Caramelised Onion and Mature Cheddar Cheese Tart £15.95
Served on fresh tomato and basil sauce

Spinach, Mushroom and Pepper Parcel £15.95
Served on a tomato and herb infusion

Root Vegetable, Cranberry and Goats Cheese Nut Roast £17.95
Served on a thyme scented vegetarian gravy

All vegetarian main courses are served with a vegetable medley and pommes fondant

DESSERTS

Strawberry and Cream Cheesecake £4.95

Lemon Tart £4.95

Tiramisu Torte £4.95

Decadent Chocolate Fudge Cake £4.95

Baileys Cheesecake £4.95

Toffee Pecan Cheesecake £4.95

Chocolate Truffle Torte £5.25

Mango Charlotte Torte £5.25

Our Patissiers Fresh Seasonal Glazed Fruit Tart £5.75

A Warm Apple Crumble Tart, with Creamy Dairy Custard £5.95

Chef's Ultimate Sticky Toffee Pudding £5.95

A Trio of Mini Desserts (Mini Lemon Cheesecake, Mini Chocolate Truffle, Mini Strawberry Shortbread)	£5.95
A Selection of Farmhouse Cheeses, Biscuits & Homemade Chutney Served to the centre of each tables (serves 10)	£49.50
Coffee served with chocolate mints	£1.95
Coffee served with homemade petit fours	£3.50

CHILDRENS MENU

Melon Boat



Chicken Nuggets and Chips

or

Sausage, Chips & Beans



Dairy Ice Cream

£10.00 per child

If you would prefer, the children can have a half portion of the adult meal. This will be charged at half the price of your chosen Wedding Breakfast. All children to have one set menu.

Buffet Menus

*We ask you to choose a set menu for all guests
(All guests must be catered for)*

BUFFET SELECTOR MENU

Assorted freshly cut Sandwiches (including vegetarian option)

Pizza Bruschetta (v)

Herb Roast Potatoes (v)

Vegetable Samosas (v)

Quiche

Garlic Bread (v)

Tortillas and Salsa (v)

Wings of Fire

Potato Wedges and Dips (v)

Chicken Goujons

Mini vegetable spring rolls with sweet chilli dipping sauce (v)

Mini Cornish pasties and pickle

Scampi Tartare

Coleslaw & Potato Salad (v)

Choose any 5 items £10.50

Choose any 8 items £12.50

Choose any 12 items £17.50

Choose any 4 items from above & one from below £14.95

Mild Chicken curry with rice

Chilli with rice

Why not supplement your Evening Buffet or Sandwich buffet

with one of the following:

Mixed Salads

Caesars Salad

Greek Salad

Pasta Salad

£3.50 per person

Hot Beef Baguettes

Hot sliced beef in rich gravy served with freshly baked baguettes
For guests to fill with sautéed onions, creamed horseradish and mustards to taste

Hot Pork Baguettes

Hot sliced pork in rich gravy served with freshly baked baguettes
For guests to fill with sautéed onions, apple sauce, stuffing and mustards to taste

Hot Sausage Baguettes

Hot sausages in rich gravy served with freshly baked baguettes
For guests to fill with sautéed onions, pickles and mustards to taste

Quorn Sausage Baguettes (V)

Hot sausages in rich gravy served with freshly baked baguettes
For guests to fill with sautéed onions, pickles and mustards to taste

When added to buffet selector Menu £7.50 per person

Also available in place of Selector menu with a choice of Potato wedges or chips
£10.50 per person

Add a dessert to your evening buffet

Chocolate Profiteroles
Mini sweet petit fours
Mini sugared doughnuts
Mini mixed muffins

£4.95 per item, per person

Chocolate Fudge Cake
Blackforest Gateau
Coffee & Mandarin Gateau
Fruit Topped Cheesecakes

£25.00 per gateau serves 16 guests

Drink Options

Create your own package from the list below.

A full wine list is also available upon request.

Bottle of Sol or Moretti	£3.50
Glass Bucks Fizz	£4.00
Glass Mulled Wine	£4.00
Glass House Wine (175 ml)	£4.50
Glass Sparkling Wine (125 ml)	£4.50
Glass Alcoholic Fruit Punch	£4.50
Glass Pimms No.1	£4.50
Glass Belini	£5.00
Glass Kir Royale	£5.00
Jug of Fresh Orange	£4.50
Jug of Fruit Punch	£6.00
Bottle of House Wine (Colombard-Chardonnay / Shiraz Cabernet)	£15.00
Bottle of Sparkling Wine (Pigalle Brut)	£16.00
Bottle of Prosecco (Sant' Orsola)	£20.00
Bottle of Piper-Heidsieck Brut Champagne	£40.00

Children's Drink Package - £4.00 per child

Fruity Cocktail on Arrival
Glass of Fresh Orange & Lemonade with the meal
Glass of Lemonade for the toast