

## Wedding and Banqueting Selector 2012

### Starters

|   |       |
|---|-------|
| Smoked mackerel mousse with melba toast and leaves              | £5.50 |
| Ham hock and potato terrine                                     | £5.50 |
| Seasonal melon rose with pineapple and fruits                   | £4.95 |
| Smoked haddock and potato soup                                  | £6.00 |
| French onion soup with goats cheese crouton                     | £4.00 |
| Salad of Mediterranean vegetables with olive tapenade           | £5.00 |
| Marinated salmon with parmesan shavings and red onion marmalade | £7.00 |
| Roast plum tomato tart with pesto dressing and herb salad       | £5.00 |
| Prawn and crayfish platter with tomato mayonnaise               | £8.00 |
| Mozzarella cheese, tomato and pesto salad                       | £6.00 |

Why not enhance your event with either a sorbet or intermediate course?

### Sorbets

|                    |       |
|--------------------|-------|
| Sharp lemon Sorbet | £4.00 |
| Lime sorbet        | £4.00 |
| Champagne sorbet   | £5.00 |

### Intermediates

|   |       |
|---|-------|
| Goats cheese tart with red pepper dressing  | £6.50 |
| Fillet of lemon sole with hollandaise sauce | £7.50 |
| Dartois of salmon and sole                  | £8.00 |

## Main courses

|  |        |
|--|--------|
| Roast leg of lamb with red onion marmalade sweetened sauce                       | £14.00 |
| Supreme of chicken wrapped in smoked bacon with red wine sauce                   | £13.00 |
| Roast sirloin of beef with Yorkshire pudding                                     | £20.00 |
| Roast fillet of sea bass with crushed new potatoes                               | £17.00 |
| Roast turkey with seasoning, chipolata and cranberry sauce                       | £16.00 |
| Pot roasted baby chicken with button onions and mushrooms with baby potatoes     | £15.00 |
| Supreme and confit leg of guinea fowl with spinach fritter and onion potato cake | £16.00 |
| Herb crusted salmon fillet with a tomato dressing                                | £16.00 |
| Roast loin of pork with apple fritters   | £16.00 |

## Vegetarian alternative Main course

|   |        |
|---|--------|
| Goats cheese and tomato tart with young leaves with chive butter sauce<br>and tempura peppers | £15.00 |
| Risotto of Mediterranean vegetables with red pepper coulis                                    | £15.50 |
| Red onion baked with garlic and baked with puff pastry  | £15.00 |

## Desserts

|  |        |
|--|--------|
| Banana caramel tart with vanilla ice cream and chocolate sauce | £6.00  |
| Plum and almond tart with vanilla sauce                        | £6.50  |
| Bread and butter pudding with ice cream and vanilla sauce      | £9.00  |
| Lemon tart with raspberry juices                               | £8.00  |
| Fresh fruit pavlova with Chantilly cream                       | £7.00  |
| Profiteroles with chocolate sauce                              | £6.00  |
| Apple pie with vanilla sauce                                   | £6.00  |
| Sticky toffee pudding with caramel sauce                       | £6.00  |
| Selection of cheeses with fruits and biscuits                  | £9.00  |
| Platter of cheese, fruits and biscuits (per table of 8)        | £60.00 |
| <br>   |        |
| Coffee or tea  | £2.00  |
| Coffee or tea with chocolates                                  | £3.00  |
| Coffee or tea with petit fours                                 | £5.00  |

## Wedding Evening Reception Foods

### **OPTION ONE - £16.00 PER PERSON**

Oriental "dumplings" with sweet chili dip  
And  
Tempura vegetables

Will be passed amongst your guests

Then

Please choose three of the hot dishes which will be placed on a buffet for your guests:

Chicken, leek and stilton pie with creamed potatoes  
Baked Salmon with a parsley crust and soft noodles  
Braised beef with fondant potatoes  
Mushroom ravioli with crème fraiche dressing  
Vegetable lasagne  
Chilli con carne and rice  
Jacket potatoes and various toppings  
Cheese glazed lasagne  
Creamy Thai chicken with sticky rice  
Sweet and sour pork, with caramelised pineapple and rice  
Chinese vegetable stir fry

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### **OPTION TWO - £12.95 PER PERSON**

Display of home baked ham and beef with chutney  
Selection of quiches  
Freshly baked breads

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#### SALADS

Pasta, tuna and bean salad  
Marinated vegetables with Cous Cous  
Finest leaves dressed with grain mustard and honey  
Roast tomato and thyme

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### **OPTION THREE - £9.95 PER PERSON**

Cheese platter with breads, chutney, fruit and biscuits

## **OPTION FOUR**

A selector of finger foods

A minimum of 6 items must be selected, prices are per person

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|---|-------|
| Open bridge rolls with various fillings             | £2.50 |
| Assorted closed sandwiches on brown and white bread | £2.75 |
| Assorted pizza's                                    | £2.70 |
| Fish goujons with tartare sauce                     | £3.00 |
| Chicken goujons with garlic dip                     | £3.00 |
| Vegetable spring rolls                              | £2.50 |
| Chicken and pepper kebabs                           | £3.50 |
| Vegetable crudities with dips                       | £2.00 |
| Crisp, nuts and pickles                             | £2.00 |
| BBQ chicken wings                                   | £3.50 |
| Selection of quiches                                | £2.50 |
| Indian style samosas                                | £2.50 |
| Terrine of soup with rolls                          | £3.00 |
| Garlic and herb baguettes                           | £1.75 |
| Potato wedges and dips                              | £2.00 |
| Fruit tartlets                                      | £3.00 |
| Selection of gateaux                                | £3.00 |

### Extras

Bowls of salad (20 portions per bowl)

|                                |        |
|--------------------------------|--------|
| Coleslaw                       | £15.00 |
| Potato and chive               | £12.00 |
| Pasta                          | £10.00 |
| Cous cous                      | £10.00 |
| Flasks of coffee (20 portions) | £25.00 |
| Jugs of orange juice           | £6.00  |

## Suggested combination Menus from our Chef

### **MENU ONE - £20.00 PER PERSON**

Cream of tomato and basil soup with croutons

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Supreme of chicken with mustard scented creamed potatoes  
Selection of vegetables

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Classic apple pie with semi whipped cream

~~~ Coffee or  
tea

### **MENU TWO - £22.00 PER PERSON**

Melon and fruit platter with coulis

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Turkey escalope with tomato and shallot sauce  
Selection of vegetables

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Meringue nest with vanilla cream and soft fruits

~~~ Coffee or  
tea

### **MENU THREE - £24.50 PER PERSON**

Chicken liver pate with melba toast and salad leaves

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Braised rib eye of beef with horseradish dumpling  
Selection of vegetables

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Vanilla cheesecake with strawberry coulis

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Coffee or tea with mints