



Wedding Breakfast

Starters

DUCK and PORT PATE

Served with Granary Toast on a Green Salad Bed

PRAWN and AVOCADO SALAD with Lemon Mayonnaise

Served with Wholemeal Bread and Butter

COUSCOUS and ROASTED VEGETABLE SALAD

Served with pitta bread

SOUP OF THE DAY

Served with Roll and Butter



Main Courses

SLOW COOKED LAMB SHANK IN A VINEYARD SHIRAZ SAUCE

Served with Mint and Herb Mash.

CHICKEN BREAST IN A LEEK and BACON CREAM SAUCE

Served with Rosemary and Garlic Roasted Potatoes.

BEEF BOURGUIGNON

Served with New Potatoes

BAKED SALMON FILLET IN A LEMON AND DILL SAUCE.

Served with New Potatoes.

ROAST OF THE DAY (Choice of Beef, Pork, Lamb or Turkey)

Served with Roast Potatoes and trimmings.

ALL THE ABOVE ARE SERVED WITH FRESH SEASONAL VEGETABLES.

Desserts

CHOCOLATE FUDGE GATEAU

TROPICAL FRUIT SALAD

ORGANIC LEMON CURD CHEESECAKE

CHOCOLATE and PRALINE TRUFFLE MOUSSE

COFFEE OR TEA

£35.00 per person



Premium Fork Buffet

DRESSED SALMON
garnished with Mediterranean Crevette Prawns

SELECTION OF COLD CARVED MEATS

Inc. Honey Roast Ham, Roast Beef and Roast Turkey



NEW POTATOES

MEDITERRANEAN PENNE PASTA

COLESLAW

GREEN SALAD and DRESSINGS

TOMATO and RED ONION SALAD

COUSCOUS and ROASTED VEGETABLE SALAD

BEETROOT SALAD

Please choose any 5 from the above Salad/Potato Selection



SELECTION OF THE FOLLOWING DESSERTS:

CHOCOLATE FUDGE GATEAU

TROPICAL FRUIT SALAD

ORGANIC LEMON CURD CHEESECAKE

CHOCOLATE and PRALINE TRUFFLE MOUSSE



COFFEE OR TEA

£25.00 per person



Hot Buffet

BEEF STROGANOFF

THAI CHICKEN CURRY

PACIFIC FISH PIE

(SELECT ANY TWO OF THE ABOVE)



WILD RICE

ROASTED MEDITERRANEAN
VEGETABLES



SELECTION OF THE FOLLOWING DESSERTS:

CHOCOLATE FUDGE GATEAU

TROPICAL FRUIT SALAD

ORGANIC LEMON CURD CHEESECAKE

CHOCOLATE and PRALINE TRUFFLE MOUSSE



COFFEE OR TEA

£27.00 per person



Finger Buffet

CATEGORY A

- COCKTAIL SAUSAGE ROLLS (2)
- COCKTAIL SAUSAGES (2)
- MINI PORK PIE
- MIXED VEGETABLE MINI SPRING ROLL (V)
- VEGETABLE SAMOSA (V)
- ONION BHAJI (V)
- VEGETABLE SATAY (V)
- CHICKEN SATAY
- BUFFALO WINGS (2)
- HOT POTATO WEDGES
- VOL AU VENTS with a selection of fillings
- BATTERED COD GOUJON
- ORIENTAL KING PRAWN ROLL



CATEGORY B

- TOMATO & CHILLI CHICKEN STICKLERS
- SPICY CRAB CAKE
- MINI SHEPHERDS PIE
- CLASSIC QUICHE LORRAINE
- CHEESEBURGER CROSTINI
- MINI CHICKEN KEBAB
- DUCK SPRING ROLL
- LAMB MINT KOFTAS
- MIX of MINI ROLLS and FILLINGS

Mix of Mini Petit Pain, Knott Poppy Seed, Granary Baton and Wholemeal Baton with sesame seed Rolls filled with a selection of fillings:

CORONATION CHICKEN, TUNA and SWEETCORN, MIXED CHEESE and SPRING ONION AND HAM.

Chose any **FOUR** items from Category A and any **THREE** items from Category B.

Seven items for only **£9.00** per person

Any additional item from Category A please add **75p** per head and from Category B please add **£1.25** per head.



Wine List

We offer a comprehensive range of wines from regions throughout the world. We have catered for all tastes and we always include wines that are in vogue. However, we do appreciate customer's have their own favourite wines and we are more than happy for you to supply your own wine if desired. Please note we do charge a corkage fee of £7.50 per bottle for this option.

White Wine

- | | Bottle |
|---|--------|
| 1. Volandas Sauvignon Blanc <i>Chile</i>
Intense nose of green citrus fruits which follow onto the palate and fresh, crisp grapefruit acidity. | £13.00 |
| 2. Kleindal Chenin <i>Robertson Valle</i>
An appealing light straw colour. This is a beautiful wine with varietal flavours of pineapple, granadilla, melon and green apple. This has a very good structure with balanced acidity. | £13.50 |
| 3. Euca Hill Chardonnay <i>South Eastern Australia</i>
Excellent medium bodied wine with lovely lemon and lime flavours. | £15.00 |
| 4. Captain's Table Semillon Chardonnay <i>South Eastern Australia</i>
Fresh, medium bodied with a soft fruit finish and light oak. Soft toasted flavours with underlying hints of peaches and nectarines. | £15.00 |
| 5. San Giorgio Pinot Grigio delle Venezie <i>Veneto</i>
A Pinot Grigio which actually delivers and is created for us by the now famous Pasqua family. Clean, crisp with loads of flavour all the way from venezie. This is fuller in style than many PG's on the market today. | £15.00 |
| 6. Piesporter Michelsberg Schmitt Sohne <i>Mosel, Germany</i>
Excellent medium bodied wine with lovely lemon and lime flavours. | £16.00 |
| 7. Neptune Point Sauvignon <i>Marlborough</i>
Lovely fruity and aromatic wine with notes of citrus, gooseberry and subtly vanilla oak. | £17.00 |



Wine List

White Wine

Bottle

8. Chablis 'Elegance' | *Chablis*

£21.00

A classic Chablis wine with the typical dry apple and spice flavours that beautifully accompany fish, white meat and salad dishes.

Rosé Wine

9. San Giorgio Pinot Grigio Blush delle Venezie | *Veneto*

£15.00

Wonderfully light and delicate with crisp flavours of ripe summer berry fruit and well balanced acidity which lifts it all to perfect harmony.

Red Wine

10. Volandas Merlot | *Chile*

£13.00

Juicy plum and damson flavours with a soft, silky finish.

11. Western Cellars Cabernet Sauvignon | *California*

£13.50

A medium bodied Cabernet Sauvignon with bags of Cassis flavours - very easy drinking

12. Cape Spring Pinotage | *South Africa*

£15.00

Ruby red, intense, with purple reflections. Notes of ripe red fruits, strawberry and spices. Tound wine with soft and silky tannins.

13. Euca Hill Shiraz South Eastern | *Australia*

£15.00

Excellent Shiraz with a lovely rich and rounded palate and soft tannins providing a lingering fruit-driven finish.

14. Carlos Serres Old Vine Tempranillo | *Rioja*

£18.00

This real beauty of a wine has vibrant aromas of fresh red and black fruit, liquorice and vanilla notes which develop on the palate which is long and intense with fresh acidity.



Wine List

Red Wine

Bottle

15. Vieux Chateau Negrit | *Montagne, Saint Emilion* £21.00
Intense aromas of red berries, undergrowth and cherry are joined by, blackberries and liquorice to balance the power of these wines.

Sparkling

16. Mountbridge Sparkling Brut | *Australia* £17.00
Beautiful herbaceous aromas followed by fresh fruit flavours and a creamy palate and a clean finish.
17. Segura Viudas Rosado Cava | *Cava, Spain* £19.00
The palate has a surprising richness of strawberry fruit with balanced acidity and lingering aftertaste.

Champagne

18. Jules Feraud, Cuvee de Reserve Brut | *Champagne* £32.00
The balance is harmonious and delivers beautifully. Nice crisp bite on the finish.
19. Lanson Brut NV | *Champagne* £39.00
A fantastic wine with no malolactic fermentation resulting in a fresh, very crisp and lemony style which develops more complexity with time.

Mineral Water 75cl

- Blenheim *Still* | 75cl £3.00
Blenheim *Sparkling* | 75cl £3.00