

# SAPPHIRE *menu*

FROM £38 PER PERSON

## STARTER

- Cream of Tomato Soup** with basil oil
- Pressed Ham Hock** with leeks, peas, mustard and watercress
- Poached Chicken Salad** with crispy bacon, egg and mustard dressing
- Cherry Tomato Risotto**

## MAIN

- Chicken Supreme** with pancetta, leeks, roast shallots and dauphinoise potatoes
- Roast Turkey Crown** with Yorkshire pudding and roast potatoes
- Loin of Pork** with cream and peppercorn sauce with creamed potatoes
- Pan Fried Sea Bass** with Mediterranean vegetables, spiced tomato sauce

All mains served with seasonal vegetables

## DESSERT

- Sticky Toffee Pudding** with vanilla ice cream
- Raspberry Crème Brûlée** with shortbread
- Salted Caramel Profiteroles** with toffee sauce
- Apple Pie** with clotted cream
- Freshly Brewed Tea or Coffee** with mints

Served from our station for guests to help themselves

# RUBY *menu*

FROM £43 PER PERSON

## STARTER

- Goats Cheese** with heritage beetroot and basil
- Cream of Vegetable Soup** with thyme croutons
- Classic Prawn Cocktail** with lemon, brown bread and butter
- Chicken Liver Parfait** with tomato chutney and brioche

## MAIN

- Low & Slow Featherblade of Beef** with Yorkshire pudding and roast potatoes
- Duck Breast** accompanied by sweet potato mash and a thyme jus
- Roast Chicken Breast** with new roast potatoes, Yorkshire pudding and thyme jus
- Pan Fried Salmon** with lemon & dill velouté and creamed mash

All mains served with seasonal vegetables

## DESSERT

- Vanilla Panna Cotta** with strawberries, basil and shortcake
- Clementine Tart** with clotted cream
- New York Baked Cheesecake** with a berry compote
- Freshly Brewed Tea or Coffee** with mints

Served from our station for guests to help themselves

# PLATINUM *menu*

FROM £48 PER PERSON

## STARTER

**Severn & Wye Smoked Salmon** with pickle cream, dill and toasts

**Shaved Duck Salad** with orange soaked raisins and celeriac

**Roast Squash and Pumpkin Soup**

**Prawn & Crayfish Cocktail** with soy noodles

## MAIN

**Roast Sirloin of Beef** with Yorkshire pudding, thyme, sea salt and roast potatoes

**Rump of Lamb, Pressed Shoulder** roast potatoes and mint gravy

**Poached Sea Trout** with new potatoes, crab, chilli, vine cherry tomatoes and lemon

**Breast of Chicken** with asparagus, lemon butter sauce and new potatoes

All mains served with seasonal vegetables

## DESSERT

**White Chocolate and Raspberry Cheesecake** with a raspberry coulis

**Traditional Cheese and Biscuit Platter** with celery, grapes and chutney

**Summer Fruit Pudding** with Chantilly cream, vanilla ice cream and a raspberry coulis

**Dark Chocolate Tart** with orange crème anglaise

**Freshly Brewed Tea or Coffee** with petit fours

Served from our station for guests to help themselves

# EXTRA *menus*

## ADDITIONAL COURSE

**Local Cheeseboard** with grapes, chutney & crackers

£40.00 per table

## VEGETARIAN AND VEGAN CHOICES

### MAINS

**Mediterranean Vegetable Gnocchi** with grilled mozzarella

**Mushroom Pearl Barley Risotto** with or without blue cheese

**Roasted Aubergine** with spiced rice, tomato and balsamic sauce

**Penne Pasta** with black olive, basil pesto and spinach

## CHILDREN 12 YEARS AND UNDER

Main courses will be served with adult starters unless otherwise requested

Alternatively, a half portion from your wedding breakfast adult menu is available at £20 per child

### MAINS

**Fish Goujons** with chips

**Chicken Burger** with chips

**Macaroni Cheese**

**Sausage and Mash** drizzled with gravy

**Cheese and Tomato Pizza** with chips

### DESSERT

**Ice Cream**

**Chocolate Mousse**

**Fresh Fruit Platter**

£ 15.00

# BUFFET *menus*

## FORK BUFFET ONE

**£23.95 PER PERSON**

Shredded Beef Chilli  
with rice

Chicken curry

with naan bread

Shellfish Paella

A Selection of Cooked  
Meat and Fish

Jacket Potatoes

Seasonal Vegetables

Selection of Desserts

## FORK BUFFET TWO

**£26.95 PER PERSON**

Lamb Hot Pot

Pulled Pork

Smoked Fish Pie

Grilled Halloumi

A Selection of Cooked  
Meat and Fish

Jacket Potatoes

Seasonal Vegetables

Selection of Desserts

## FORK BUFFET THREE

**£19.95 PER PERSON**

Selection of Italian Meats,  
Olives, Focaccia and  
Bread Sticks

Tomato & Mozzarella Salad

Mixed Leaves

Beef Lasagne

Pork Meatballs in a  
Bolognaise Sauce with Pasta

Mediterranean Vegetable

Gnocchi with grilled  
Mozzarella

Garlic Bread

Chips

## BBQ MENU

**£22.95 PER PERSON**

4oz Beef Burgers

Gloucester Old Spot

Pork Chops

Lightly Spiced

Chicken Thighs

Ginger and Honey

Marinated Salmon Skewers

Vegetable Skewers

Corn on the Cob

Salad and Selection

of Buns

## SNACK BUFFET

**£17.00 PER PERSON**

**CHOOSE 6 ITEMS**

Selection of Sandwiches

Tomato and Mozzarella

Bruschetta

Homemade Quiche

Chicken Goujons

with garlic mayo

Sausage Rolls

Haddock Goujons

with tartar sauce

Ham and Mushroom

Bruschetta

Cheese and Onion Pasties

Selection of Pizza

## SANDWICH BUFFET

**£17.95 PER PERSON**

A selection of warm ciabatta  
and baguettes with hot fillings

Top Side of Beef

with onion gravy

Braised Pork

with apple sauce

Roast Chicken

with pesto

Served with Chips or Wedges

# DRINKS & CANAPE *packages*

## PACKAGE ONE

£23 PER PERSON

<b>Arrival</b>	Glass of bucks fizz or mulled wine
<b>Wine</b>	Glass of red or white
<b>Toast</b>	Glass of prosecco

## PACKAGE TWO

£28 PER PERSON

<b>Arrival</b>	Glass of prosecco or bottled beer
<b>Wine</b>	Two glasses of red or white
<b>Toast</b>	Glass of prosecco

## PACKAGE THREE

£33 PER PERSON

<b>Arrival</b>	Glass of prosecco or bottled beer
<b>Wine</b>	Half bottle of red or white
<b>Toast</b>	Glass of Champagne

## TAILOR YOUR OWN PACKAGE

**Pitcher of Pimm's** £26

**Pitcher of Cocktail** £30

Choice of: Mojito, Strawberry Daiquiri, Singapore Sling, Alabama Slammer

**Bottled Beer** FROM £5.50

Still or Sparkling Mineral Water (1 LITRE) £6.50

Jug of Orange Juice £8.00

Jug of Fruit Cordial £5.50

## CANAPÉS

Thai Chicken Skewers

Smoked Salmon Blinis

Mini Pepperoni Pizza

Mini Peppered Steak Pie

Vegetable Spring Rolls

Mini Duck and Hoisin Spring Rolls

Mini Cheeseburgers

Goats Cheese and Caramelised Onions

Tempura Prawns

Canapés per person: THREE £7.00 | FOUR £8.50 | FIVE £9.50 | SIX £11.00