

WEDDING *breakfast*

STARTER

Homemade
Vegetable Soup
served with a warm
bread roll V

Traditional
Prawn Cocktail

Ham Hock Terrine
served with
dressed leaves

Caramelised Onion
Tart served with
dressed leaves V

MAIN

Pan Fried Chicken
with crispy roast
potatoes, seasonal
vegetables and a rich
pan gravy

Slow Cooked Feather
Blade of Beef with
crispy roast potatoes,
seasonal vegetables
and a rich pan gravy

Pork Loin with
crispy roast
potatoes, seasonal
vegetables and an
apple glaze with
rich pan gravy

Vegan Wellington
with roast
potatoes, seasonal
vegetables and
rich gravy Ve

DESSERT

Sticky Toffee
Pudding served with
salted caramel sauce
and vanilla ice cream

Chocolate Fudge
Cake with vanilla
ice cream

Baked Vanilla
Cheesecake with
minted berries

Lemon Tart with
meringue crumb
and berries

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian

CHILDREN'S *menu*

STARTER

Heinz Tomato Soup
with cream

Potato Skins with
garlic dip

Garlic Bread
with cheese

MAIN

Chicken Nuggets
with beans
and fries

Junior Burger with
bacon, cheese
and skin on fries

Pasta with
tomato sauce and
melted cheese

Cheese Pizza
with salad
and chips

DESSERT

Chocolate Fudge
Cake with vanilla
ice cream

Caramel Sundae

Selection of Ice
Cream with
chocolate sauce

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CANAPÉ *menu*

CHOOSE 3 ITEMS FROM THE SELECTION FOR £6.00 PER PERSON

In addition to the menus listed we can offer a full range of bespoke menus to suit your tastes and budgets.

- **Grilled Asparagus**
with a basil dip
 - **Falafel**
with garlic yoghurt
- **King Prawn Skewers**
with sweet chilli
- **Beef and Mozzarella Meatballs**
 - **Mini Jacket Potatoes**
with soured cream and chive
 - **Pesto Cheese Twists**
 - **Chicken Satay Skewers**

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EVENING *buffet*

CARVERY BUFFET

- Free-range Pork or Beef Roast
- Selection of Speciality Breads and Chutney
 - Sage and Onion Stuffing
 - Fried Onions
 - Thick Cut Chips
- Apple Sauce or Mustard
 - Gravy
- Vegetarian Option

FINGER BUFFET

- Open Sandwiches
- Vegetable Spring Rolls
- Mini Tomato and Basil Quiche
 - Seasoned Wedges
- Nachos with jalapeño and melted cheese
- Mini Roast Potatoes
- Plaice Goujons

- Garlic Bread with Cheese
 - Sausage Rolls
 - Breaded Scampi
- Chicken Satay Skewers
 - Vegetable Samosas
 - Mini Quiche Lorraine
 - Mini Corn Cobs
- Chicken Drumsticks with BBQ Sauce
- Mini Cheese and Onion Rolls
 - Closed Sandwiches
- Crudités with a selection of dips

SWEET OPTIONS

- Mini Doughnuts with chocolate dipping sauce
- Profiteroles with chocolate sauce
- Selection of Mini Cakes éclairs and tarts

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ADDITIONAL DRINKS *package*

2027 WEDDINGS

ADULT DRINKS PACKAGE PER PERSON £15.00

Individual Upgrades:

- Sparkling Wine on arrival per person **£5.00**
- Glass of Champagne per person **£9.00**
- 1 additional glass of house red or white wine per person **£5.00**
- Half Bottle of House Wine per person **£11.50**

CHILDREN'S DRINK PACKAGE PER CHILD £9.00

- Glass of fresh orange on arrival
- Fruit Shoot with their meal
- Glass of Lemonade for the toast

All Children 2 and under are **free of charge**

Please note that our prices increase 15% each year