

EXQUISITELY CRAFTED

Menus

Here at the
The Royal Bath Hotel & Spa
we pride ourselves
on providing a flexible and
creative food service, so please
do not hesitate to ask should
you require something not
listed on our menus.

Please view our wedding package
canapés and four course
Wedding Breakfast menu.

CANAPÉS

WEDDING PACKAGE OPTION
PLEASE CHOOSE FOUR CANAPÉS
ADDITIONAL CANAPÉS ARE CHARGED AT £4.99 PER CANAPÉ.

HOT CANAPÉS

Roasted Beef Fillet
with mini Yorkshire pudding
and creamed horseradish

Spiced Lamb Koftas
with mint yoghurt

Seared Teriyaki Chicken

Mini Vegetable Spring Rolls

COLD CANAPÉS

Smoked Salmon on Rye Bread

Smoked Chicken and Mango

Cherry Tomatoes and Mozzarella
with basil pesto

THREE COURSE WEDDING BREAKFAST

STARTER

Tempura Prawns
served with an Asian salad
and a sweet chilli dressing

Smoked Chicken
with a Caesar salad

Wild Mushroom & Goats Cheese Tart
served with pickled beetroot and a balsamic dressing

MAINS

Sautéed Chicken Breast
served with gratin potato, creamed spinach
finished with a lemon and herb sauce

Herb Crusted Loin of Pork
served with dauphinoise potatoes
and a sage cream sauce

Pan Fried Salmon
served with a ratatouille, pan fried baby potatoes,
pea shoots and herb oil

Wild Mushroom Risotto
served with wild rocket and a sprinkling of parmesan

DESSERT

Vanilla Crème Brûlée
served with a mixed berry compote
accompanied with a shortbread biscuit

Chocolate Torte
served with an orange sorbet

Glazed Lemon Tart
served with whipped cream and a cherry coulis



SPECIAL EVENING

Buffet

FINGER BUFFET OPTION
IS PART OF THE WEDDING
PACKAGE

*The Royal Bath Hotel cannot guarantee
that any product on this menu is totally
free from nuts or nut derivatives
and that fish products
are free from bones.

FINGER BUFFET

FRESHLY MADE WRAPS

Filled with lettuce, spring onions, diced tomatoes
and topped with one of the following:

Roast Chicken Caesar

Cheese Savoury

Chunky chopped Egg Mayonnaise

Tuna and Sweetcorn Mayonnaise

Honey Roast Ham

with tomato and onion chutney

Lemon Chicken Mayonnaise

with thyme stuffing, smoked cheddar and chutney

Humus, Roasted Peppers and Pesto Rubbed Wraps

LIGHT BITES

Mini Lamb and Mint Burger

with mint yoghurt

Plaice Goujons with Lime Mayonnaise

Fish and Chips with Tartare Sauce

Pork Sausage Roll

Mini Beef Burgers and Onions

Chicken Satay

Sesame Seeded Salmon

Vegetarian Spring Rolls

Vegetarian Sausage Rolls

Served with Salad Bowls

SWEETS

Freshly cut Fruit Platters

FORK BUFFET OPTIONS

PLEASE CHOOSE ONE COLD DISH

Honey Roast Ham
Chicken Liver Pâté
Parma Ham and Melon
Prawn Cocktail
with Marie rose sauce

PLEASE CHOOSE ONE COLD DISH

Red Onion and Goats Cheese Slice
Sun Blush Tomato and Spinach Tartlet
Greek Salad Platter
Roasted Italian Vegetables

PLEASE CHOOSE THREE COLD SALAD DISHES

Mixed Salad
Pasta with Mediterranean Vegetables
Grated Carrot, Coconut and Raisin
Tomato and Spring Onion
Moroccan Cous Cous
Apple, Celery and Grape
with mint Waldorf salad
Beetroot and Red Onion

PLEASE CHOOSE ONE HOT MAIN DISH

Roast Breast of Chicken
topped with new forest mushroom
in tarragon sauce
Mini Bay Fish and Chips
Pork loin with Apple Chutney

PLEASE CHOOSE ONE HOT MAIN VEGETARIAN DISH

Lentil, Chickpea Thai Curry
Mushroom Stroganoff
Roast Butternut Squash and Gnocchi
in a white wine cream sauce
Mushroom Ravioli
in tomato and basil sauce

PLEASE CHOOSE ONE SIDE DISH

Braised Fragrant Rice
New Potatoes
Panache of Vegetables

SWEET

Chef's Choice of Hot and Cold Desserts