

CANAPÉS *selection*

£37.50 PER TRAY - TO SERVE 10 GUESTS

40 pieces per tray

OPTION 1: (248 Kcal)

POLENTA BASE

With courgette and cherry tomato

HORSERADISH CHEESE AND PAPRIKA

On sandwich bread with spinach

CHOUX PASTRIES

With goat's cheese, almonds and pistachios

AUBERGINE PREPARATION

EWE'S CHEESE AND ALMONDS

On sandwich bread with fig and hazelnuts

FROMAGE FRAIS

On sandwich bread with curry

TOMATO AND BASIL CHEESE, GRILLED VEGETABLES

On walnut sandwich bread

MINI BRIOCHE

With brie cheese cream, apple, fig and hazelnut

OPTION 2: (222 Kcal)

CHEESE, SMOKED SALMON AND LEMON

On mini blinis

CHEESE WITH BASIL AND PRAWN

On spinach bread

GREEN PEA AND MINT BLINIS

CURRIED CHEESE

With marinated chicken tikka blinis

GARLIC AND HERB CHEESE

With semi dried tomato and cucumber

SMOKED SALMON AND CHIVE BLINIS

GOATS CHEESE AND SWEET PEPPER

On white sandwich bread

SALAMI AND WHOLEGRAIN MUSTARD

On white sandwich bread

ASPARAGUS SPEARS

With hollandaise sauce

TEMPURA KING PRAWNS

With sweet chilli sauce

WEDDING BREAKFAST *starters*

Please pick a starter based on your chosen package.

BAKED FLAT CAP MUSHROOMS (V) 178 Kcal

Filled with sun blush tomatoes and roasted peppers, topped with melted Monterey Jack cheddar

LOW ROASTED PLUM TOMATO, BUFFALO MOZZARELLA

AND ROCKET SALAD 344 Kcal
With crispy pancetta and a basil pesto dressing

TERRINE OF SCOTTISH SALMON 136 Kcal
With a cucumber and dill cream sauce
(£2.50 Supplement charge per person)

MARINATED MELON (V) 87 Kcal

In orange jus with tropical fruits, strawberry coulis and fresh mint

HOMEMADE LEEK

AND POTATO SOUP (V) 241 Kcal

OR CREAM OF VEGETABLE SOUP (V) 136 Kcal

Finished with crème fraîche, chives and croutons

SMOOTH CHICKEN LIVER AND MUSHROOM PÂTÉ 270 Kcal

Served with a real ale chutney with warm garlic bread

Kcal indicated is per 40-piece tray.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

Kcal indicated is per 100g.

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WEDDING BREAKFAST *Mains*

Please pick a main course based on your chosen package.

ROAST BREAST OF TURKEY 1072 Kcal

Accompanied by all the trimmings.
Served with a rich gravy and
cranberry sauce

BREAST OF CHICKEN 702 Kcal

Filled with a wild mushroom and
asparagus farci, served with a white wine,
pink pepperberry and chive cream sauce

ROAST SIRLOIN OF BEEF 937 Kcal

With Yorkshire pudding, horseradish
and a red wine and thyme jus

(£2.50 Supplement charge per person)

SLOW ROASTED LOIN OF PORK 722 Kcal

Coated with an apple cider and
sage cream sauce

BREAST OF CHICKEN

WRAPPED IN BACON 355 Kcal
With an onion, garlic and rosemary jus

DARNE OF SALMON 910 Kcal

Wrapped in bacon, served with a
mushroom and asparagus cream sauce

BREAST OF CHICKEN 652 Kcal

With an oyster mushroom, button
onion and white wine cream sauce

Kcal indicated is per 100g.

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requirements or allergies at the time of booking.

WEDDING BREAKFAST MAINS

accompaniments

VEGETABLE AND POTATO SELECTION

Please choose **TWO** vegetable dishes
and one potato dish from the below
selection to accompany your meal.

VEGETABLE SELECTION

**Panache of garden vegetables
selection or two from below:**

Green beans wrapped in bacon 88 Kcal
Braised leeks 31 Kcal
Honey roasted carrots 70 Kcal
Broccoli 35 Kcal
Grilled courgettes 39 Kcal
Baby corn on the cob 34 Kcal
Baton carrots 22 Kcal

POTATO SELECTION

**Please choose one potato dish
from below:**

Baby roast potatoes 118 Kcal
Sautéed potatoes
with caramelised onion 122 Kcal
Dauphinoise potatoes 139 Kcal
New potatoes 56 Kcal

ADD A CHEESE COURSE

A cheese platter can be provided per
table including; four traditional British
cheeses, water biscuits and fruit
for only **£40.00** per platter. 849 Kcal

Kcal indicated is per 100g.

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requirements or allergies at the time of booking.

WEDDING BREAKFAST *desserts*

Please pick a dessert based on your chosen package.

IRISH BAILEYS WHISKEY

CHEESECAKE 530 Kcal

Ribboned with caramel and a chocolate sauce

DOUBLE CHOCOLATE

TEARDROP 576 Kcal

With a cappuccino cream and chocolate curls

INDIVIDUAL

BANOFFEE PIE 573 Kcal

Ribboned with toffee and chocolate sauce

INDIVIDUAL STRAWBERRY & CHAMPAGNE TORTE 294 Kcal

With a strawberry compote and crème fraîche

MERINGUE NEST 300 Kcal

Filled with pistachio ice cream, strawberries and warm chocolate sauce

WILD BERRY PAVLOVA 388 Kcal

With Chantilly cream and raspberry sauce

STICKY TOFFEE

SPONGE PUDDING 344 Kcal

With a vanilla bean sauce

APPLE CRUMBLE 618 Kcal

Served with traditional custard

TRIO OF MINI

DESSERTS 361 Kcal

Served with complimenting sauces
(£3.50 Supplement charge per person)

WEDDING BREAKFAST VEGETARIAN & VEGAN *options*

We would ask that you select **one starter, one main course** and **one dessert** from the **vegetarian** options below.

STARTERS

HOMEMADE SOUP (V) 87 Kcal

With crème fraîche, chives & croutons

MARINATED MELON (Ve) 96 Kcal

In orange, with tropical fruits and strawberry coulis

MEDITERRANEAN VEGETABLES AND FETA CHEESESTRUDEL (V) 229 Kcal

Served with an oyster mushroom sauce

CREAM OF VEGETABLE AND LENTIL SOUP (Ve) 87 Kcal

DESSERTS

VEGETARIAN DESSERTS (V)

A selection of vegetarian desserts will be available

CHOCOLATE PASSION FRUIT TART (Ve) 470 Kcal

MAIN

TORTELLINI RICOTTA (V) 229 Kcal

Served in a white wine and pesto sauce, roasted pimentos and tomatoes accompanied by a green leaf salad and sour cream

WOODLAND MUSHROOMS (Ve) 317 Kcal

Cooked with Arborio rice, rocket, asparagus and blush tomatoes drizzled with basil pesto and balsamic

MEDITERRANEAN

COUS COUS (Ve) 225 Kcal

A selection of Mediterranean vegetables bound in cous cous, arranged on a rosti potato, served with a black olive and plum tomato sauce

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EVENING WEDDING RECEPTION

buffet

BASED ON 60 EVENING GUESTS INCLUSIVE WEDDING PACKAGE

Finger Buffet Menu 1 included in our **Elite and Elite Confetti Wedding Packages**,
Finger Buffet Menu 3 included in our **Elite Elegance Package**.

FINGER BUFFET MENU 1

ASSORTED SANDWICHES
GARLIC PIZZA BREAD 366 Kcal
VEGETABLE SAMOSA 223 Kcal
 With lime pickle

CHICKEN SATAY 262 Kcal
 With a tangy apple sauce

SAUSAGE ROLLS 319 Kcal

EGG AND PORK PIE 341 Kcal
 With Branston pickle

VEGETABLE CROLINES 206 Kcal
 With sweet chilli sauce

FINGER BUFFET MENU 2

£3.50pp UPGRADE
ASSORTED DANISH OPEN SANDWICHES
CHEESE AND ONION PIZZA BREAD
CHICKEN SATAY
 With a tangy apple chutney

FILO PRAWNS 248 Kcal
 with a sweet chilli dip

LAMB KOFTAS 125 Kcal
 With a mint and yoghurt dip

HUNTERS PIE 301 Kcal
 With real ale chutney

BRIE, CELERY AND GRAPE TARTLETS 404 Kcal

FRESH FRUIT PLATTER AND FRUIT COULIS

BBQ BUFFET MENU

£3.50pp UPGRADE
BURGERS 355 Kcal
SAUSAGES 326 Kcal
CORN ON THE COB 88 Kcal
FRIED ONIONS 447 Kcal
CHICKEN WINGS 254 Kcal
POTATO WEDGES 275 Kcal
COLESLAW 155 Kcal
MIXED SALAD 11 Kcal
 tomato, cucumber, mixed pepper, red onion and lettuce
ASSORTED DRESSINGS
 Mayonnaise and BBQ sauce

MAINS

CHICKEN Balti 152 Kcal
 With tomatoes and spinach

BRAISED BEEF 291 Kcal
 In wine with red peppers

MEDITERRANEAN VEGETABLES AND PASTA BAKE 598 Kcal
 Glazed with mozzarella

LEMON PORK 391 Kcal
 With Chinese greens

DESSERTS

STRAWBERRY GATEAU 271 Kcal

APPLE PIE 254 Kcal
 With cream

CHEESE AND BISCUITS 250 Kcal

COLD HAM

And continental meats

SELECTION OF SALADS

With dressings and accompaniments

EGG FRIED RICE

333 Kcal
 Cooked in a chasseur sauce

Kcal indicated is per 100g.

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ALTERNATIVE TO ELITE *package*

INSTEAD OF THREE COURSE MEAL

EVENING WEDDING RECEPTION *only*

ELGAR SUITE 100 MIN - 200 MAX | £450.00 ROOM HIRE
 BROMSGROVE SUITE 50 MIN - 100 MAX | £300.00 ROOM HIRE
 COMPLIMENTARY OVERNIGHT STAY FOR BRIDE AND GROOM

FINGER BUFFET MENU 1
 £18.00 PER PERSON

ASSORTED SANDWICHES

GARLIC PIZZA BREAD 366 Kcal

VEGETABLE SAMOSA 223 Kcal
 With lime pickle

CHICKEN SATAY 262 Kcal
 With a tangy apple chutney

SAUSAGE ROLLS 319 Kcal

EGG AND PORK PIE 341 Kcal
 With Branston pickle

VEGETABLE CROLINES 206 Kcal
 With sweet chilli sauce

FINGER BUFFET MENU 2
 £19.00 PER PERSON

ASSORTED DANISH OPEN SANDWICHES

CHEESE AND ONION PIZZA BREAD

CHICKEN SATAY
 With a tangy apple chutney

FILO PRAWNS 248 Kcal
 with a sweet chilli dip

LAMB KOFTAS 125 Kcal
 With a mint and yoghurt dip

HUNTERS PIE 301 Kcal
 With real ale chutney

BRIE, CELERY AND GRAPE TARTLETS 404 Kcal

FRESH FRUIT PLATTER AND FRUIT COULIS

FINGER BUFFET MENU 3
 £20.50 PER PERSON

ASSORTED TRIPLE DECKER SANDWICHES

MUSHROOM QUICHE

BBQ PORK SPARERIBS
 With hickory sauce

CHICKEN AND PRUNE WRAPPED IN BACON
 Served with a light teriyaki sauce

VEGETABLE CHIMICHANGAS
 With guacamole and sour cream

MINI TURKEY KIEVS
 With garlic mayonnaise

GALA PIE
 With tomato pickle

VEGETABLE KEBAB
 With a light tomato and chilli sauce

SMOKED SALMON
 With asparagus tarts

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FORK BUFFET MENU 1
 £25.00 PER PERSON

CHICKEN Balti 152 Kcal
 With tomatoes and spinach

BRAISED BEEF 291 Kcal
 In wine with red peppers

MEDITERRANEAN VEGETABLES AND PASTA BAKE 598 Kcal
 Glazed with mozzarella

LEMON PORK 391 Kcal
 With Chinese greens

COLD HAM
 And continental meats

SELECTION OF SALADS
 With dressings and accompaniments

EGG FRIED RICE 333 Kcal
 Cooked in a chasseur sauce

STRAWBERRY GATEAU 271 Kcal

APPLE PIE 254 Kcal
 With cream

CHEESE AND BISCUITS 250 Kcal

FORK BUFFET MENU 2
 £26.00 PER PERSON

CHICKEN AND MUSHROOM STROGANOFF

LAMB HOTPOT
 Topped with Boulangere potatoes

LASAGNE
 With Mediterranean vegetables

STRIPS OF BEEF AND MUSHROOM
 Cooked in a chasseur sauce

JACKET POTATOES

STEAMED RICE

GREEN LEAF SALAD

PROFITEROLES

FOREST BERRY CHEESECAKE
 With cream

CHEESE AND BISCUITS

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