

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

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

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)

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.

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

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

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.

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.

Please let a member of the team know if you have any dietary
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)

Kcal indicated is per 100g.

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

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 & crutons

MARINATED MELON (Ve) 96 Kcal
In orange, with tropical fruits
and strawberry coulis

**MEDITERRANEAN VEGETABLES
AND FETA CHEESE STRUDEL** (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

Kcal indicated is per 100g.

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

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

ALTERNATIVE TO ELITE *package*

INSTEAD OF THREE COURSE MEAL

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

COLD HAM
And continental meats

SELECTION OF SALADS
With dressings and accompaniments

EGG FRIED RICE 333 Kcal
Cooked in a chasseur sauce

DESSERTS

STRAWBERRY GATEAU 271 Kcal

APPLE PIE 254 Kcal
With cream

CHEESE AND BISCUITS 250 Kcal

Kcal indicated is per 100g.

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.

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

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 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
£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

Kcal indicated is per 100g.

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

Continued from previous page

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

Kcal indicated is per 100g.

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

FORK BUFFET MENU 2
£26.00 PER PERSON

CHICKEN AND MUSHROOM STROGANOF

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

Kcal indicated is per 100g.

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

