

SILVER PACKAGE WEDDING

breakfast

STARTERS

- Soup of the day with Fresh Baked Rolls
- Deep Fried Herb Brie with Cranberry Chutney and a Fresh Salad
- Chicken Liver Pate with Red Onion Chutney and Toasted Bread
- Ham Hock Terrine with Home Made Piccalilli and Sour Dough Crostini
- Smoked Mackerel with a Lemon & Cucumber Pea Shoot Salad
- Crab Cake on Sesame Seaweed with Homemade Hollandaise Tartare Sauce

MAINS

- Braised Blade of Beef, Garlic Mash, Roasted Beetroot, Braised Red Cabbage with a Red Wine Jus
- Pork Belly with Dauphinoise Potato with Fresh Seasonal Vegetables & a Cafe au lait Sauce
- Pan Seared Stuffed Chicken Breast with a Fondant Potato, Seasonal Vegetables, and a Chicken Jus
- Pan Seared Seabass with a Crusted New Potato Cake and a Prawn Gremolata
- Vegetable Tarts on a Spring Tomato, Basil and Bocconcini Salad
- Mediterranean Vegetable Wellington with a Roasted Red Pepper, Rocket & Toasted Pine Nut Salad

DESSERTS

- Selection of Ice-Cream or Sorbets
- Sticky Toffee Pudding with Ice Custard
- Chocolate Brownie with a Chocolate Sauce & Vanilla Ice Cream
- Salted Caramel Chocolate Tarts with Fruit of the Forest & Strawberry Ice Cream
- Cheesecake with Salted Caramel Ice Cream
- Crème Brûlé with a Shortbread Biscuit
- Chocolate Torte
- Raspberry Delice

GOLD PACKAGE WEDDING *breakfast*

STARTERS

- Soup of the day with Fresh Baked Rolls
- Roasted Mediterranean Terrine and a Red Pepper Coulis with Fresh Herb Salad
- Chicken Liver Pate with Red Onion Chutney & Toasted Bread
- Ham Hock Terrine with Homemade Piccalilli and Sourdough Crostini
- Smoked Salmon Mousse with a Lemon, Cucumber & Pea Shoot Salad
- Prawn Cocktail served on a Baby Gem Lettuce

MAINS

- Pork Tenderloin wrapped in Pancetta with Dauphinoise Potatoes, seasonal Vegetables & a Jus
- Pan Seared Corn Fed Chicken Breast with a Fondant Potato, seasonal Vegetables & a Chicken Jus
- Pan Seared Salmon with Chive, Duchess potatoes with Tender Stem Broccoli & Hollandaise Sauce
- Pan Seared Hake with Hasselback Potatoes, Fine Green Beans, Brown Butter & Caper Sauce
- Three Cheese Beignets on a Tomato, Basil, & Pickled Vegetable Salad
- Roasted Vegetable Filo Parcel with Tender Stem Broccoli & Dauphinoise Potatoes with a Rich Tomato Sauce

DESSERTS

- Selection of Ice-Cream or Sorbets
- Sticky Toffee Pudding with Ice Custard
- Chocolate Brownie with a Chocolate Sauce & Vanilla Ice Cream
- Salted Caramel Chocolate Tarts with Fruit of the Forest & Strawberry Ice Cream
- Cheesecake with Salted Caramel Ice Cream
- Crème Brûlé with a Shortbread Biscuit
- Chocolate Torte
- Raspberry Delice

PLATINUM PACKAGE WEDDING

breakfast

STARTERS

Soup of the day with Fresh Baked Rolls

Roasted Mediterranean Terrine & a Red Pepper Coulis served with a Fresh Herb Salad

Duck Liver Pate with Chilli Tomato Chutney & Toasted Bread

Ham Hock Terrine with a Homemade Piccalilli and Sourdough Crostini

Smoked Salmon Mousse with a Lemon & Cucumber Pea Shoot Salad

Mackerel Riette with a Micro Herb Salad and Lemon Purée

MAINS

Beef Wellington with Horseradish Mash Potato, Fresh Seasonal Vegetables & a Jus

Corn Fed Chicken stuffed with Truffle Mousse with Fondant Potatoes, Seasonal Vegetables & a Chicken Jus

Cod Loin wrapped with Parma Ham with a Spinach and Ricotta Tortellini with a Seafood Bisque

Pan seared Seabass with Hasselback Potatoes, Fine Green Beans and a Brown Butter & Caper Sauce

Three Cheese Beignets on a Tomato, Basil, and Pickled Vegetable Salad

Roasted Vegetable Filo parcels with Tender Stem Broccoli, Dauphinoise Potatoes & a Tomato Sauce

DESSERTS

Selection of Ice-Cream or Sorbets

Sticky Toffee Pudding with Ice Custard

Chocolate Brownie with a Chocolate Sauce & Vanilla Ice Cream

Salted Caramel Chocolate Tarts with Fruit of the Forest & Strawberry Ice Cream

Cheesecake with Salted Caramel Ice Cream

Crème Brûlé with a Shortbread Biscuit

Chocolate Torte

Raspberry Delice

SILVER BUFFET *menu*

6 CHOICES FROM THE FOLLOWING OPTIONS

A Selection of Sandwiches, Wraps and Rolls	Pigs in Blankets
Chicken Goujons	Quiche
Lemon Chicken Skewers	Caramelised Red Onion and Goats Cheese Tarts (V)
Scotch Eggs	Duck Spring Rolls
Spicy Roasted Vegetable Parcels (V)	Vegetable Spring Rolls (V)
Cajun Halloumi Fries (V)	Vegetable Samosas
Pork Pies	BBQ Chicken Drumsticks
Vegetable Sausage Rolls (V)	Cajun Wedges
Sausage Rolls	Chips
Fish Goujons	

GOLD BUFFET *menu*

8 CHOICES FROM THE FOLLOWING OPTIONS

A Selection of Sandwiches,
Wraps and Rolls

Aberdeen Angus Sliders
on a Brioche Bun

Chicken Sliders on a Brioche Bun

Spicy Lamb Sliders on a Brioche Bun

Halloumi Slider on a Brioche Bun (V)

Vegan Slider on a Brioche Bun (VG)

BBQ Pork Belly

Lamb Koftas

Cajun Chicken Skewers

Beef and Chorizo Skewers

Spicy Roasted Vegetable Skewers (VG)

Cajun Halloumi and Pepper Skewers (V)

Cod and Lemon with Cracked
Black Pepper Skewers

Vegetable Sausage Rolls (V)

Pork 'n' Pickle Sausage Rolls

Fish Goujons

Pigs in Blankets

Quiche

Caramelised Red Onion &
Goats Cheese Tarts

PLATINUM BUFFET *menu*

10 CHOICES FROM THE FOLLOWING OPTIONS

A Selection of Sandwiches,
Wraps and Rolls

Aberdeen Angus Sliders
on a Brioche Bun

Chicken Sliders on a Brioche Bun

Spicy Lamb Sliders on a Brioche Bun

Halloumi slider on a Brioche Bun (V)

Vegan Slider on a Brioche Bun (VG)

BBQ Pork Belly

Lamb Koftas

Cajun Chicken Skewers

Beef and Chorizo Skewers

Spicy Roasted Vegetable Skewers (VG)

Cajun Halloumi and Pepper Skewers (V)

Cod and Lemon with Cracked
Black Pepper Skewers

Vegetable Sausage Rolls (V)

Pork 'n' Pickle Sausage Rolls

Fish Goujons

Pigs in Blankets

Quiche

Caramelised Red Onion & Goats Cheese Tarts

Chips

Cajun Wedges

Sweet Potato Fries