

WEDDING *breakfast*

STARTERS

Homemade Vegetable Soup *served with a bread roll (V)*

Traditional Prawn Cocktail

Ham Hock Terrine *served with dressed leaves*

Caramelised Onion Tart *served with dressed leaves (V)*

MAIN COURSES

Pan Fried Chicken *with crispy roast potatoes,
seasonal vegetables and a red wine jus*

Slow Cooked Feather Blade of Beef *with crispy roast potatoes,
seasonal vegetables and a red wine jus*

Pan Fried Sliced Lamb Rump *with crispy roast potatoes,
seasonal vegetables and a mint infused jus*

Harissa Chickpea Burger *in a vegan brioche bun,
served with sweet potato wedges (V)*

DESSERTS

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*

If you have any special dietary needs, please let us know in advance of your booking.
Some of our dishes may contain nuts, therefore, please highlight any allergies to the hotel prior to the event.

WEDDING *breakfast*

KIDS MENU

£13.50 per child

STARTERS

Heinz Tomato Soup *with cream*

Potato Skins *with bacon and cheese*

Garlic Bread *with cheese*

MAINS

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*

DESSERTS

Chocolate Fudge Cake *with vanilla ice cream*

Knickerbocker Glory

Selection of Ice Cream *with chocolate sauce*

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TWILIGHT *package*

£3400

**Based on numbers of 100 guests.
Available Sunday – Friday from 3:00pm.**

- ❖ Civil Ceremony room hire
- ❖ Canapés
- ❖ Bucks Fizz reception drink
- ❖ Carvery Buffet
- ❖ White Chair Covers and Sash
- ❖ X 10 Centre Pieces
- ❖ Disco
- ❖ Complimentary Overnight Stay for the Happy Couple

CANAPÉ *Menu*

(PLEASE CHOOSE 3 ITEMS FROM THE SELECTION LISTED)

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

£4.50 per person

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

Hot & Spicy Chicken Skewers

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DRINKS *package*

£14.50 per person

Arrival *Glass of Bucks Fizz or a Bottle of Lager*

Meal *Glass of House Red or White Wine*

Toast *Glass of Sparkling Wine*

UPGRADES

Sparkling Wine on arrival	£2.00
Prosecco on arrival and/or for toast	£3.00
Champagne per person	£6.00
1 additional glass of House Red or White Wine per person	£5.00
Replace House Red or White with Rose Wine per person	£1.70
Half a Bottle of House Wine per person	£10.00
Children's Drinks Package per child	£6.00
<i>Glass of Fresh Orange Juice on arrival</i>	
<i>Soft drink of child's choice with their meal</i>	
<i>Glass of Appletiser for the toast</i>	

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EVENING *packages*

Available from 7:00pm – Midnight with Disco included.

PACKAGE 1

£20 per person

9 Item Finger Buffet

PACKAGE 2

£24 per person

Arrival Bucks Fizz Reception

Carvery Buffet

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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

£15 per person if not in package

FINGER BUFFET

SAVOURY OPTIONS

Open Sandwiches
Vegetable Spring Rolls
Mini Tomato and Basil Quiche
Seasoned Wedges
Nachos *with jalapeño and melted cheese*
Salmon Goujons *with coriander and lime*
Mini Roast Potatoes

Garlic Bread *with cheese*

Crudités

Sausage Rolls

Breaded Scampi

Chicken Tikka Satay

Vegetable Samosas

Mini Quiche Lorraine

Mini Corn Cobs

Cajun Chicken Skewers

Chicken Drumsticks

with the Choice of:

BBQ Sauce

Honey Sauce

Tandoori Sauce

Mini Cheese and Onion Rolls

Closed Sandwiches

SWEET OPTIONS

Mini Doughnuts *with chocolate dipping sauce*

Profiteroles *with chocolate sauce*

Selection of Mini Cakes *éclairs and tarts*

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