



Menu Selector

You may select from our suggested Wedding Packages or choose alternatives from the menu suggestions below to produce your own tailor made package.

If you prefer to offer your guests a choice of dishes for each course we will be pleased to accommodate this. However we would ask that you limit the selection offered to no more than three dishes per course and that you pre-order with us at least two weeks before your wedding.

(Any of the following selections can be interchanged with our suggested Wedding Packages)

Soups

Cream of Vegetable with Herb Croutons
Cream of Carrot and Coriander
Tomato and Basil en Croute
Cream of Mushroom Laced With Sherry
Chicken and Sweetcorn Chowder

Starter

Trio of Melon Cocktail served with Ginger Syrup
Smoked Salmon Coronet filled with Cream Cheese and Prawns
Tropical Fruit Platter with a Lime Yogurt Dressing
Waldorf Salad with Lettuce Hearts
Tuna and Cucumber Salad Served with a Basil Vinaigrette



Vegetarian Main Courses

Wild Mushroom Stroganoff
Roast Vegetable Tart
Tomato & Mushroom Pasta Bake
Vegetable Kiev with a Leek Sauce
Oriental Vegetable Stir Fry
Gateaux of Mediterranean Vegetables,
Tomato and Basil Compote Olive Oil Dressing

Main Courses

Roast Sirloin of Beef, Yorkshire Pudding, Roast Gravy
Roast Fillet of Salmon, Cucumber salsa
Baked Fillet of Cod Mornay Sauce
Roasted Chicken Supreme in Madeira Sauce
Rosemary Roasted Leg of Lamb
Tenderloin of Pork wrapped in Parma Ham
Caramelised Breast of Duck Served with a Sweet Orange Glaze

Supplementary Courses

Selection of Canapés	£ 5.95
Sorbet Course (Lemon, Orange, Champagne)	£ 2.75
Fish Course (Poached Fillet of Plaice Veronique)	£ 3.95
Cheese Board (English Cheddar, French Brie, Stilton)	£ 4.95
Exotic Fruit Basket Display	£ 2.75

Desserts

Blackcurrant and Lime Bavaroise
Apple Strudel with Custard
Summer Pudding served with Berry Sauce
Chocolate Cheesecake served with White Chocolate Sauce
Bramley Apple Pie served with Custard