



All inclusive Wedding Selections

Your all inclusive choices:

(Minimum numbers apply)

£30 per person:

Seated Starter, Main Course, Dessert with tea & coffee.

£35 per person:

5 Canapés or scones/tray bakes on arrival with tea/coffee & juice

Seated Starter, Main Course and Dessert with tea/coffee

£40 per person

Tea/Coffee & juice with scones and traybakes on arrival.

Selection of 5 Canapés for mingling

Seated Starter, Main course, Dessert with tea/coffee

Evening food





Tea or Coffee on Arrival

Served with a Scone Selection, Chantilly Cream, Preserve and a Selection of Handmade Tray-bakes and Shortbread.

Canapé Selection

Roasted Beetroot & Goats Cheese Crostini (v)

Mini Jacket Potatoes (v)
topped with Sour Cream & Chive

Teriyaki Beef & Baby Gem Lettuce Cups

Hoi Sin Shredded Duck with Bean Sprouts
served on Prawn Cracker

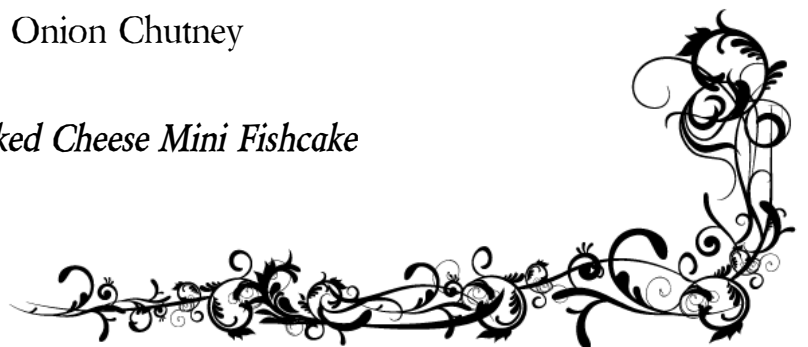
Chilli & Lime Crispy Prawn Shot

Crispy Chicken Skewer
with Buffalo Sauce

Texan Burger with Mexican Cheese

Goats Cheese & Baby Scone
with Red Onion Chutney

Haddock & Smoked Cheese Mini Fishcake





Starter Selection

Roasted Butternut Squash & Roasted Red Pepper Soup (v)
served with Chilli Crème Fraiche & breads

Smoked Haddock Chowder
served with artisan bread

Chicken Liver Pate with Caramelised onion
served with Kalamata olive bread

Confit of Chicken
Chicken leg marinated with juniper berries, roast garlic and mixed peppercorns,
& drizzled with a reduced balsamic dressing

Brie & Roasted Pepper Quesadillas (v)
Grilled tortilla filled with roasted pepper and creamy melted brie

Salted Crispy Chicken
Served on seed & parmesan gem salad

Zesty tossed Salad with Grilled Peach, Pomegranate & Pine-nuts





Main Course

Slow Roasted Shoulder of Pork with a Redcurrant Glaze

Filled with roasted garlic and thyme stuffing

Braised Fillet of Chicken Wrapped in Smoked Bacon

Filled with a trio of farmhouse cheeses and drizzled with a sun-blush tomato and basil cream

Chilli and Herb Coated Fillet of Salmon

Served with Salsa Verde sauce and Vegetable Shavings

Fricassee of Chicken

Dressed with Sweet Paprika, Chorizo and Smoked garlic

Braised Beef Bourguignon

Slices of beef with red wine jus, chantenay carrots & shallots

Roast Squash Wellington

Fillo parcel layered with squash, sweet potato, feta cashew & spinach

All main courses come with a choice of 2 vegetables and 1 potato

Roasted Root Veg

Buttered greens

Braised Cabbage & Bacon

Sweet & White Potato Dauphinoise

Creamed & Roast Potato

Fresh herb Baby Potato



Desserts

Rich Chocolate Torte

A rich and powerful French dessert topped with a light dessert sauce

Profiterole Cheesecake

Traditional dessert with a twist

Lemon Posset

With crushed meringue and blackcurrant puree

Cookies & Cream Cups

With a peanut butter ice-cream

Parfait Shot Selection

Strawberry, Mixed berry, Melon, Pineapple etc.

Salted Caramel & Apple Tarte

With a Madagascan vanilla ice-cream

Tea / Coffee





Evening Meals

Cones of Cod & Chips

Cones of Chicken & Chips

*Spiced Pulled Pork with Apple or Bourbon Barbecue Sauce
served in a soft roll*

Smoked Bacon & Cheddar Butty

Classic Cuban Sandwich

American Style Hotdogs

