

Wedding and Banqueting Selector 2009

Starters

Smoked mackerel mousse with melba toast and leaves	£5.50
Ham hock and potato terrine	£5.50
Seasonal melon rose with pineapple and fruits	£4.95
Smoked haddock and potato soup	£6.00
French onion soup with goats cheese crouton	£4.00
Salad of Mediterranean vegetables with olive tapenade	£5.00
Marinated salmon with parmesan shavings and red onion marmalade	£7.00
Roast plum tomato tart with pesto dressing and herb salad	£5.00
Prawn and crayfish platter with tomato mayonnaise	£8.00
Mozzarella cheese, tomato and pesto salad	£6.00

Why not enhance your event with either a sorbet or intermediate course

Sorbets

Sharp lemon Sorbet	£4.00
Lime sorbet	£4.00
Champagne sorbet	£5.00

Intermediates

Goats cheese tart with red pepper dressing	£6.50
Fillet of lemon sole with hollandaise sauce	£7.50
Dartois of salmon and sole	£8.00

Main courses

Roast leg of lamb with red onion marmalade sweetened sauce	£14.00
Supreme of chicken wrapped in smoked bacon with red wine sauce	£13.00
Roast sirloin of beef with Yorkshire pudding	£20.00
Roast fillet of sea bass with crushed new potatoes	£17.00
Roast turkey with seasoning, chipolata and cranberry sauce	£16.00
Pot roasted baby chicken with button onions and mushrooms with baby potatoes	£15.00
Supreme and confit leg of guinea fowl with spinach fritter and onion potato cake	£16.00
Herb crusted salmon fillet with a tomato dressing	£16.00
Roast loin of pork with apple fritters	£16.00

Vegetarian alternative Main course

Goats cheese and tomato tart with young leaves with chive butter sauce and tempura peppers	£15.00
Risotto of Mediterranean vegetables with red pepper coulis	£15.50
Red onion baked with garlic and baked with puff pastry	£15.00

Desserts

Banana caramel tart with vanilla ice cream and chocolate sauce	£6.00
Plum and almond tart with vanilla sauce	£6.50
Bread and butter pudding with ice cream and vanilla sauce	£9.00
Lemon tart with raspberry juices	£8.00
Fresh fruit pavlova with Chantilly cream	£7.00
Profiteroles with chocolate sauce	£6.00
Apple pie with vanilla sauce	£6.00
Sticky toffee pudding with caramel sauce	£6.00
Selection of cheeses with fruits and biscuits	£9.00
Platter of cheese, fruits and biscuits (per table of 8)	£60.00
Coffee or tea	£2.00
Coffee or tea with chocolates	£3.00
Coffee or tea with petit fours	£5.00

Wedding Evening Reception Foods

OPTION ONE - £16.00 PER PERSON

Oriental "dumplings" with sweet chili dip
And
Tempura vegetables

Will be passed amongst your guests

Then

Please choose three of the hot dishes which will be placed on a buffet for your guests:

Chicken, leek and stilton pie with creamed potatoes
Baked Salmon with a parsley crust and soft noodles
Braised beef with fondant potatoes
Mushroom ravioli with crème fraiche dressing
Vegetable lasagne
Chilli con carne and rice
Jacket potatoes and various toppings
Cheese glazed lasagne
Creamy Thai chicken with sticky rice
Sweet and sour pork, with caramelised pineapple and rice
Chinese vegetable stir fry

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OPTION TWO - £12.95 PER PERSON

Display of home baked ham and beef with chutney
Selection of quiches
Freshly baked breads

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SALADS

Pasta, tuna and bean salad
Marinated vegetables with Cous Cous
Finest leaves dressed with grain mustard and honey
Roast tomato and thyme

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OPTION THREE - £9.95 PER PERSON

Cheese platter with breads, chutney, fruit and biscuits

OPTION FOUR

A selector of finger foods

A minimum of 6 items must be selected, prices are per person

Open bridge rolls with various fillings	£2.50
Assorted closed sandwiches on brown and white bread	£2.75
Assorted pizza's	£2.70
Fish goujons with tartare sauce	£3.00
Chicken goujons with garlic dip	£3.00
Vegetable spring rolls	£2.50
Chicken and pepper kebabs	£3.50
Vegetable crudities with dips	£2.00
Crisp, nuts and pickles	£2.00
BBQ chicken wings	£3.50
Selection of quiches	£2.50
Indian style samosas	£2.50
Terrine of soup with rolls	£3.00
Garlic and herb baguettes	£1.75
Potato wedges and dips	£2.00
Fruit tartlets	£3.00
Selection of gateaux	£3.00

Extras

Bowls of salad (20 portions per bowl)

Coleslaw	£15.00
Potato and chive	£12.00
Pasta	£10.00
Cous cous	£10.00
Flasks of coffee (20 portions)	£25.00
Jugs of orange juice	£6.00

Suggested combination Menus from our Chef

MENU ONE - £25.00 PER PERSON

Cream of tomato and basil soup with croutons

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Supreme of chicken with mustard scented creamed potatoes  
Selection of vegetables

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Classic apple pie with semi whipped cream

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Coffee or tea

**MENU TWO - £27.00 PER PERSON**

Melon and fruit platter with coulis

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Turkey escalope with tomato and shallot sauce
Selection of vegetables

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Meringue nest with vanilla cream and soft fruits

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Coffee or tea

MENU THREE - £29.50 PER PERSON

Chicken liver pate with melba toast and salad leaves

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Braised rib eye of beef with horseradish dumpling  
Selection of vegetables

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Vanilla cheesecake with strawberry coulis

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Coffee or tea with mints