**Wedding Package**

Enclosed is a list of starters, main courses and sweets from which must be chosen **ONE** option for the whole party from each section. Prices start from £45 per head, inclusive of VAT. This is based on 60 people.

These dishes are examples and can be altered to suit your personal requirements. Should you wish you may choose your own, however, the price of the menu may need to be adjusted to reflect your options.

We are able to offer vegetarian options should they be required or cater for other dietary needs. A vegetarian option can be chosen in addition to the attached choices.

A glass of Prosecco will be included for an arrival drink; this can be substituted for an alternative but an additional charge may be applied depending on the choice.

Linen napkins will be used on the tables, included as part of the price. Weddings choosing only from the buffet menu, linen would be at an additional charge should this be required.

Private room and exclusive use of premises options are available and prices will be confirmed following initial appointments depending upon requirements. Prices starting from £2,500, the price of the food package will be deducted from the from hire charge.

Bedrooms are available for guests to stay. Please reserve early to avoid disappointment.

**Starters**

Prawn Cocktail

Half Melon Filled with Strawberries Marinated in Champagne

Any Choice of Soup

Smoked Salmon Parcels Filled with Prawns, Fresh Lime and Caviar

Mediterranean Pepper and Artichoke Salad with Grilled Goats Cheese and Balsamic Dressing

Crispy Chinese Duck Salad with Asian Spices and Rocket Leaves

Fresh Fruit Plate with Homemade Raspberry Sorbet

Pear, Spinach and Gorgonzola Tart with a Fresh Tomato Coulis

Chicken, Hazelnut, Duck and Orange Terrine with a Petit Salad of Oak Leaf Lettuce and Hazelnut Oil

Danish Egg Hors D’ Oeuvre with Tuna Fish, Prawns and Two Contrasting Sauces

**Main Course**

Slow Roast Shoulder of Pork on an Apple and Cinnamon Mash with Red Wine Gravy and Crackling

Roast Sirloin of Beef, Garlic and Rosemary Potatoes with Yorkshire pudding

Roast Breast of Chicken Wrapped in Bacon with a Tarragon and Wild Mushroom Stuffing

Roast Fillet of Monkfish Wrapped In Bayonne Ham Set onto a Puree of Green Peas with Roasted Fennel

Fillet of Beef Wellington with a Mushroom Duxelle Wrapped in Butter Flaked Pastry with a Madeira and Truffle Sauce - £6.00 Surcharge

Roasted Rack of Lamb with a Herb and Garlic Crust Accompanied with Roasted Parsnips and Minted New Potatoes

Confit of Duck on Pomme Moussaline, Fine Beans and Sweet and Sour Plum Sauce

Scottish Salmon Gently Poached, Set onto a Pillow of Spinach with Béarnaise Sauce Accompanied with Creamed Potatoes

Olde English Game Pie with Juniper, Spices, Claret and Port Wine Gravy

Fillet of Beef Pan Fried with Fresh Lobster Tail Set onto a Duo of Sauces - £10.00 Surcharge

**Sweets**

Fresh Fruit of Your Choice Pavlova

Choux Pastry Swan Filled With Blueberries, Raspberries and Strawberries

With a Wild Strawberry Ice Cream

Vanilla Crème Brule

Bramley Apple Pie with Vanilla Scented Caerphilly Cheese Cream

Warm Chocolate Tart with a Basket of White Chocolate Ice Cream

Lemon and Lime Mascarpone Cheesecake

With Chocolate Curls and Lemon Curd Sauce

An Assiette of Desserts

Hot Sticky Toffee Pudding with a Special Toffee Fudge Sauce

With Bowls of Whipped Cream or Ice Cream

Olde English Bread And Butter Pudding with an Apricot Glaze Set In a Light Nutmeg Egg Custard

Soft Fruit Summer Pudding with Double Cream, Raspberry Sauce and Fresh Mint

Poached Pear with Vanilla Ice Cream, Chocolate Sauce and Toasted Nuts

Followed By Freshly Brewed Coffee and Cream

**Buffet Menus**

**Buffet Menu 1 Buffet Menu 4**

£8 per head £22per head

Freshly Cut Sandwiches Poached Salmon with Lime and Dill

Baby Roast Potatoes Mustard Baked Ham with Asian Coleslaw

Nuts, Crisps and Pickles Rolled Roast Sirloin of Northumbrian Beef

Chopped Mixed Salad

**Buffet Menu 2** Marinated Olives with Feta

£15 per head Buttered Minted New Potatoes

(v)Tomato & Mozzarella, Basil Bruschetta **Buffet Menu 5**

Assorted Sandwiches £35 per head

Salmon & Dill Quiche Lorraine Dressed Crabs

Cajun Chicken Drumsticks Whole Decorated Salmon

Marinated Sticky Spare Ribs Glazed Honey Cured Ham

Mini Pork Pies Prawns with Lime and Avocado Dip

Baby Roasted Garlic Potatoes Roasted Decorated Turkey Crown

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**Buffet Menu 3** Potatoes and Sweet Potato with Mint

£20 per head Tomato and Basil Mozzarella Salad

Olives, Green Bean and Tuna Salad

Assorted Sandwiches Cucumber, Yoghurt and Dill

(v)Tomato & Mozzarella, Basil Bruschetta Lasagne Verdi Au Gratin with Garlic Bread

Ham & Cheese Quiche \*\*\*\*\*

Lemon Chicken Bavarian Chocolate Mousse with

Lasagne with Garlic Bread Raspberries

Mini Pork Pies Lemon and Lime Cheesecake

Roast Ham Salad

Curry Lamb Rogan Josh with Rice

New Potatoes

Pasta Carbonara