

Wedding Package

Bucks Fizz on arrival

50 people - Sit Down Four Course Meal

Sparkling Champagne Toast

100 people - Evening Buffet

DJ

Balloons & Flowers on the Table

£2,000.00

Wedding Buffet Menu - £9.95

Meat Platters

Roast Beef

Home Baked Ham

Continental Meats

Selection of Quiches

Buffet Pork Pies

Lemon Chicken with Tarragon dressing

Feta & Olive Salad

Tomato, Pepper & Chilli Salad

Roasted Vegetable & Cous Cous Salad

Homemade Coleslaw

Baby Potatoes infused with Rosemary

Bread Rolls & Butter

Selection of Gateaux & Cheesecake

Wedding Sit Down Menu - £19.95

Starters

Home-made Butter Nut Squash Soup served with Warm Crusty Bread

Melon Medley with Berry Coulis

Black Pudding on a bed of Wilted Spinach with Chilli Dressing

Mains

*Pork Steak with Apricot Sauce, Wholegrain Mustard Mash Potatoes,
served with Seasonal Vegetables*

*Poached Salmon on a bed of Spinach, Garlic Sautéed Potatoes
with Dill Dressing, served with Seasonal Vegetables*

Desserts

Home-made Brandy Trifle

Cheese & Biscuits

Lemon Cheesecake with Raspberry Coulis

Coffee / Tea & Mints

Cold Buffett - £6.95

Selection of Sandwiches on White and Wholemeal bread:-

Tuna

Egg & Cress

Home Baked Ham

Roast Beef

Gala Pie

Marinated Chicken Wings with Cumin, Lemon and Garlic

Quiche

Baby Potatoes infused with Rosemary

Selection of salads

Desserts can be added at £1.50 per person

Cold Buffet - £8.95

*Meat Platters - Roast Beef
Home Baked Ham
Continental Meats*

*Selection of Quiches
Gala Pie
Sausage Rolls*

Lemon Chicken with Tarragon Dressing

Selection of Breads with home-made Lemon Humus, Pesto & Olives

*Feta & Olive Salad
Tomato, Pepper & Chilli Salad
Roasted Vegetable & Cous Cous Salad
Homemade Coleslaw
Selection of Gateaux & Cheesecake*

Desserts can be added at £1.50 per person



Hot Buffet - £6.95

Meat & Potato Pie, Mushy Peas, Red Cabbage & Beetroot

Chicken Curry with Rice & Naan Bread

Cottage Pie with Beetroot

Cheese & Broccoli Pasta Bake

Roasted Vegetable Chilli

Desserts can be added at £1.50 per person

Christmas Sit Down Menu - £15.00

Starters

Goats Cheese & Caramelised Red Onion Tart with Salad

Pate served with Home-made Cranberry Chutney

Home-made Broccoli & Stilton Soup

Main

*Turkey Breast served with Braised Red Cabbage, Sprouts & Bacon,
Pigs in blankets & Seasonal Vegetables*

*Individual Venison & Mushroom Pie served with Mash Potatoes
& Vegetables*

*Haddock with Cream and Mustard sauce, Baby Potatoes
& Vegetables*

Desserts

*Home-made Vanilla Cheesecake with Caramelised Figs
Cheese & Biscuits with homemade Cranberry Chutney
Christmas Pudding with Brandy Sauce*

Coffee or Tea & Mince Pies