

Wedding Menu

5x Course Meal

Choose one Starter

Choose one Soup

Choose Two Main Courses / Vegetarian Option

Choose One Dessert

STARTERS

Chilled Melon Fan with forest berries and mango chutney
Classic Caesar Salad
Crisp Cos lettuce bound together in our own Caesar dressing,
topped with smoked chicken and crispy bacon
Chicken and Mushroom Vol-au-vent

SOUPS

Cream of Vegetable
Cream of Potato and Leek
Wild Mushroom and Smoked Bacon

ENTREES

Traditional Turkey and Honey Baked Ham with a sage and onion stuffing
Prime Roast Sirloin of Beef smothered in a Chasseur sauce (other sauces available)
Roast Thyme Supreme of Chicken with chilli, onion,
bacon & roast potatoes served with a wild mushroom sauce
Oven Roasted Cod Wrapped in smoked bacon with a lemon & dill Velouté & buttered greens
All above served with a selection of seasonal vegetables
and a choice of creamy mash and roast potatoes

DESSERTS

Chef's Sherry Trifle smothered in sauce L'anglaise & fresh strawberries
Meringue Stack topped with a vanilla cream, seasonal fruit and wild berry coulis
Medley of Homemade Sweets
Deep based Cheesecake range of flavours available, please specify

Evening Supper Wedding Selector

Choice Selection of Freshly Cut Sandwiches
Cajun Chicken Goujons with Garlic Mayo / Sweet Chilli Dip
Bairds Cocktail Sausages
House Spicy Chicken Wings with Garlic Mayo / Sweet Chilli Dip
Mini Sausage Rolls

Home Cut Chips
Selection of Dips