



WEDDING PACKAGE FOR 50 GUESTS £1,299

3 OPTIONS AVIALABLE

OPTION 1

BUCK FIZZ ON ARRIVAL

STARTERS

HOMEMADE SOUP OF YOUR CHIOCE

**FANNED HONEY DEW AND CANTALOUPE MELON
WITH RASPBERRY COULIS**

HOMEMADE CHICKEN LIVER PATE WITH MELBA TOAST

A COCKTAIL OF GRAPEFRUIT AND MANDERINE

MAIN COURSE

**CHOICE OF ROAST MEATS FROM THE CARVERY
SERVED WITH FRESH VEGETABLES, HOMEMADE STUFFING AND A RICH HOMEMADE
GRAVY**

HONEY ROAST HAM

PORK

BEEF

TURKEY

DESSERTS

ORANGE AND COINTREA

CRÈME BRULEE

APPLE CRUMBLE AND CUSTARD

FRUITS OF THE FOREST TRIFLE

PROFRITEROLES WITH A CHOCOLATE FUDGE SAUCE

HOMEMADE BREAD AND BUTTER PUDDING

WITH CUSTARD AND CONTREAU

**CHOOSE 2 DISHES FROM EACH COURSE ABOVE
MUST BE PREORDERED 2 WEEKING BEFORE WEDDING**

**SPARKLING WINE FOR TOAST
TABLE CLOTHS AND NAPKINS (COLOUR OF YOUR CHOICE)**

ROOM HIRE

CHARGE FOR ADDITIONAL PERSON £25 per head

OPTION 2

**WEDDING BREAKFAST
2 COURSE MAIN COURSE AND DESSERT
TABLE CLOTHS AND NAPKINS (COLOUR OF YOUR CHOICE)
ROOM HIRE**

BUFFET WITH DISCO

**SELECTION OF SANDWICHES
SAUSAGE ROLLS
MINI VEGETABLE SPRING ROLLS
WITH CHILLI DIP
COCKTAIL SAUSAGES
SELECTION OF FILLED VOL-AU-VANTS**

CHARGE FOR ADDITIONAL PERSONS £25 PER HEAD

OPTION 3

WEDDING BREAKFAST

**SELECTION OF SANDWICHES
SAUSAGE ROLLS
MINI VEGETABLE SPRING ROLLS
WITH CHILLI DIP
COCKTAIL SAUSAGES
SELECTION OF FILLED VOL-AU-VANTS
TABLE CLOTHS (NAPKINS, COLOUR OF YOUR CHOICE)
ROOM HIRE**

**EVENING BUFFET
PORK HOG ROAST STYLE SPECIAL
WITH DISCO**

**HOT PORK SERVED FROM THE CARVERY
IN A CRUSTY ROLL WITH HOMEMADE STUFFING AND APPLE SAUCE
AND A SELECTION OF SALADS
ASSORTED SALAD LEAVES (a mix of 3 different lettuces)
Accompanied by cucumber, tomato, spring onions
PASTA SALAD (pasta in a tomato and mascarpone sauce with peppers and onions)
COUSCOUS SALAD (couscous with peppers pineapple, manderines with a spicy seasoning)
HOMEMADE POTATOE SALAD (potatoes and chives mixed with mayonnaise)
HOMEMADE COLESLAW (carrots, onion and white cabbage mixed with mayonnaise)**

CHARGE FOR ADDITIONAL PERSONS £25 PER HEAD

NOTES

**WITH OPTIONS 2 AND 3
YOU CAN ADD EXTRA PEOPLE FOR THE WEDDING BREAKFAST
OR THE EVENING FUNCTION AT A COST OF £12.50 PER PERSON**

WEDDING PACKAGE FOR 50 GUESTS £1,499

STARTERS

**HOMEMADE SOUP OF YOUR CHOICE
WITH CRUSTY WHITE BREAD**

**HOME MADE DUCK LIVER PATE LACED WITH PORT AND BRANDY
ACCOMPANIED BY MELBA TOAST**

**FANNED HONEY DEW MELON AND CANTALOUPE MELON
WITH PASSION FRUIT SORBET**

**CAESER SALAD
WITH FRESH PARMASAN SHAVINGS**

**TRADITIONAL PRAWN COCKTAIL SERVED
WITH BROWN BREAD AND BUTTER**

**SMOKE SALMON PARSELS (SMOKE SALMON FILLED WITH PRAWNS)
SERVED WITH BROWN BREAD AND BUTTER**

**PROFRITEROLES FILLED WITH SMOKED HADDOCK
, FINISHED WITH A CHEESE SAUCE**

MAIN COURSES

PORK LOIN STEAKS WITH A CREAMY MUSHROOM SAUCE

PAUPIETES OF SOLE FILLED WITH PRAWNS SERVED WITH A WHITE WINE SAUCE

CHOICE OF STUFFED BREAST CHICKEN DISHES

**SPINACH AND BACON FINISHED WITH A WHITE WINE SAUCE
MANGO WITH GINGER FINISHED WITH A MADIERA SAUCE
APPLE AND BLUE CHEESE FINISHED WITH A WHITE WINE SAUCE**

POACHED SALMON FILLET WITH A CHOICE OF SAUCES

**CREAMY DILL SAUCE
WATERCRESS SAUCE
PRAWN AND WHITE WINE SAUCE**

CHOICE OF ROASTS SERVED FROM ARE CARVERY UNIT
WITH VEGETABLE PRESENTED ON THE TABLE

LOIN OF PORK
TOPSIDE OF BEEF
HONEY ROAST HAM

ORANGE AND COINTREAU
CRÈME BRULEE
APPLE CRUMBLE AND CUSTARD
FRUITS OF THE FOREST TRIFLE
PROFRITEROLES WITH A CHOCOLATE FUDGE SAUCE
HOMEMADE BREAD AND BUTTER PUDDING
WITH CUSTARD

BUCKS FIZZ ON ARRIVAL
WINE WITH YOUR MEAL
CHAMPAGNE FOR THE TOAST

CHOOSE 2 DISHES FROM EACH COURSE ABOVE
MUST BE PREORDERED 2 WEEKING BEFORE WEDDING
ADDITIONAL CHARGE OF £30 PER PERSON