

Sample Canapé Selection

Start your Wedding Reception in creative style with a selection of Canapé's to accompany your Pre-Reception Drinks

Sample Selection

Tapas Selection

Chicken & Bacon Square
Curried Chicken Wrap
Aromatic Duck Wrap
Smoked Salmon Mousse
Tuna & Sweetcorn Square

French Delights

Goat's Cheese Mini Bilini
Smoked Salmon Rosette
Prune Delight
Emmental Cheese Surprise
Lump Fish Caviar Tartlet
Caribbean Style Prawn Tartlet

American Appetiser's

Cheese & Chive Quiche Nests
Smoked Salmon en Croute
Deep Dish Cheese Pizza
Prawn Pate Toast

Vegetarian Selection

Mexican Wrap
Mexican Square
Pepperonata Piped
Thai Carrot Wrap
Vegetarian Tikka Square

*Prices upon application
Depending on Venue & Year of Function*

Bread Selection

White or Brown Roll

Served with Butter in Ramekins

Tear 'n' Share

*Loaves of Bread for Guests to help
themselves, served with
Butter in Ramekins
(no cutting utensils)*

Bakers Basket

Assorted Rolls

*Prices upon application
Depending on Venue & Year of Function*

STARTERS

Soup

Cauliflower & Stilton (v)

*creamy soup, combined with a quality Cheese
£3.95 per head*

Cream of Chicken & Coconut Soup

*Served with snippets of Egg Noodles
£4.25 per head*

Cream of Vegetable Soup (v)

*served with Parsley Croutons
£3.80 per head*

Cream of Asparagus Soup

*served with Parsley Croutons
£4.50 per head*

French Onion Soup (v)

*caramelised Onion, engulfed with rich vegetable stock, served with Gruyere
Cheese & Croutons
£4.25 per head*

Leek & Potato Soup (v)

*served with Parsley Croutons
£3.80 per head*

Leek, Potato & Stilton Soup

£3.95 per head

Lobster Bisque

*flamed with Brandy & garnished with Cream & Herbs
£4.75 per head*

Tomato & Basil Soup

*served with Croutons
£3.95 per head*

Spicy Lentil Soup

*with Peas & Bacon
£3.80 per head*

Smoked Haddock Chowder

with Crème Fraiche (v)

£5.50 per head

*Prices upon application
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MEAT STARTERS

Brizola & Rocket Salad

*With Olives & Pickled Artichoke, drizzled with Olive Oil
£4.75 per head*

Continental Meat Platter

*Selection of meats & Charcutiere
£4.50 per head*

Chicken Caesar Salad

*shredded Chicken, Croutons, Anchovy, Parmesan Cheese, served on a Kos
Lettuce & bound in a Caesar Dressing
£3.95 per head*

Duck Apricot & Orange Terrine

*Served with a Salad Garnish
£4.50 per head*

Cold Smoked Duck Breast

*served on a Mixed Leaf Salad & topped with Toasted Pine Nuts, dressed with a
Pesto Oil
£5.90 per head*

Smoked Chicken & Mango Salad

£4.25 per head

Fish Starters

Prawn Melody

*Succulent Prawns bound with Apples, served with Lemon Mayonnaise
& Tabasco Sauce
£4.25 per head*

Platter Scottish Salmon & Shell On Prawn Garnish

*thinly sliced Oak Smoked Salmon, served with a Lemon Twist & sliced Wholemeal
Bread
£4.95 per head*

Prawn Cocktail (v)

*served with a Salad Garnish, Brown Bread & Butter, with a Lemon Twist
£3.95 per head*

Smoked Mackerel Mousseline

*a traditional homemade Pate, blended with Herbs & Citrus Juice, served with a
Horseradish Cream
£4.50 per head*

*Prices upon application
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Fish Starters

Seafood Salad

*succulent Shellfish, Squid & Octopus, bound in a light herbed vinaigrette
£4.50 per head*

Salmon & Sweet Pepper Terrine (v)

*served on a Baby Leaf Salad & Green Peppercorn Dressing
£4.95 per head*

Smoked Fish Timbale

*Cream Cheese & Chives wrapped into a parcel with Smoked Salmon
£4.50 per head*

Thai Style Fish Cakes

*served on a bed of Mixed Leaves, with a Lime & Lemongrass Dressing
£4.50 per head*

Smoked Halibut & Tiger Prawn Platter

*With cracked Black Pepper
£5.25 per head*

Refreshing Fruit Starter's

Duo of Fanned Melon

*served with a Raspberry Coulis & a Fresh Fruit Garnish
£3.95 per head*

Fanned Melon & Parma Ham

*drizzled with a Rum & Ginger Syrup
£4.50 per head*

Tropical Fruit Platter

*Drizzled with Rum, Coconut Pulp & Juice
£3.90 per head*

Pineapple Boat

*glazed with White Rum, topped with Toasted Coconut
£4.00 per head*

Pate

Pate Maison

*served with Cold French Toast, Salad Garnish & Cumberland Sauce
£3.95 per head*

Smooth Liver Pate & Cumberland Sauce

*Served with Toasted Granary Fingers
£4.00 per head*

***Prices upon application
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Vegetarian Starter

Casserole of Button Mushrooms en Croute

With White Wine & Cream

£3.75 per head

Feta Cheese & Cherry Tomato Salad

Feta Cheese, Cherry Tomatoes, Red Onions on a bed of Mixed Leaves, served with an Aged Balsamic Syrup

£4.25 per head

Goats Cheese & Sunblush Tomato Tart

served with a caramelised Shallot Marmalade

£4.50 per head

Halloumi Cheese

Served on a Nest of Mixed Leaves & Balsamic Vinaigrette Syrup

£4.25 per head

Mixed Salad, Halloumi Cheese

served with extra Virgin Pesto Dressing

£3.95 per head

Wild Mushroom & Broccoli Risotto

served with a Roquefort Dressing & Roasted Garlic Flutes

£4.50 per head

SORBET

Sorbet to cleanse the Plate

Various flavours

£3.95 per head

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MAIN COURSE Poultry Section

Boneless Breast of Duck

*Searred Breast of Duck, served with a Kirsch
& Black Cherry Sauce
£18.50 per head*

Breast of Chicken & Cheese

*served with a Red Wine, Tomato & Italian Herb Sauce
£14.95 per head*

Chicken Provencal

*Supreme Breast of Chicken
cooked with Tomato, Onion, Red Wine & Herbs
£15.50 per head*

Chicken Forestair

*Large Breast of Chicken, served with the classical accompaniments of Button
Mushrooms, Lardons of Bacon, Baby Onions & Croutons
£17.00 per head*

Chicken Ballontyne

*Chicken Leg, boned & stuffed with a Mushroom Duxelle & wrapped in Crepinette,
served with a Red Wine Gravy
18.50 per head*

Chicken Parcel

*Breast of Chicken filled with Sage, Onion & Sausage Meat Stuffing, encased in
Bacon, served with Port & Redcurrant Sauce: £18.50 per head*

Confit of Duck

*Leg of Duck, infused with Thyme, Rosemary & Garlic, served with a Plum, Ginger
& Rice Wine Sauce: £16.50 per head*

Filleted Breast of Chicken

*Cooked with Basil, Chopped Tomatoes, Mixed Herbs, Prosciutto & Red Wine
£16.50 per head*

Poulet en Croute

*Breast of Fillet of Chicken, Cheese & Bacon, wrapped in Puff Pastry & served with
Cream, White Wine & Tarragon Sauce
£18.50 per head*

Poached Boneless Breast of Chicken

*Served with a Sherry & Grain Mustard Sauce
£16.50 per head*

Roulade of Chicken

*served with the following options: Herb & Champagne Sauce, or Red Wine & Grain
Mustard Sauce or Cream, White Wine & Tarragon Sauce
£17.50 per head*

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Fish Main Course

Barramundi Supreme

*Poached Supreme Barramundi, garnished with Queen Scallops & Butter Beans,
served with Lemon Grass, Chilli & Thai Holly Basil Sauce*

£18.00 per head

Roast Salmon Fillet

*fresh portion of Salmon, oven roasted with Sea Salt & served with a Chardonnay
Cream Sauce*

£16.50 per head

Delice of Fresh Salmon

With Lemon Butter & Cracked Black Pepper

£16.00 per head

Mahi-Mahi Supreme

Served with Alsbach Brandy & Soured Cream Sauce

£17.00 per head

Sea Bass & King Scallop Swirl

served with a Lobster & Remy Martin glaze.

£17.50 per head

Salmon & Asparagus en Croute

Served with a Clam & Lobster Sauce

£18.50 per head

Beef Main Course

Beef Wellington

*served with a Red Wine & Wild Mushroom Jus
or Scotch Whisky & Game Sauce*

£19.00 per head

Fillet of Beef Medallion

*Topped with Stilton & Wild Mushroom Mousse
Served with a Brandy & Three Peppercorn Sauce*

£19.00 per head

Roast Sirloin

served with Pepper Cream & Brandy Sauce

£16.50 per head

Roast Topside of Beef

& Horseradish Yorkshire Puddings

£16.00 per head

Prices upon application

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Beef Main Course Contd/....

Ribbons of Fillet Steak

cooked in a Cherry Tomato, Green Chilli & Pink Peppercorn Sauce, served on a Bed of Rice

£17.50 per head

Highland Beef

Sirloin of Beef, served with Onion, Lardons of Bacon with a Whisky Jus

£18.00 per head

Lamb Main Course

Knuckle of Lamb

generous portions of Lamb, on the bone, served with a Rosemary, Redcurrant Jus & Rosemary Sauce

£17.50 per head

Roast Leg of Lamb

served with a Red Wine, Redcurrant & Rosemary Sauce

£16.00 per head

Stuffed Saddle of Lamb

*Stuffed with Sage & Onion & Sausage Meat
Served with Red Onion, Redcurrant & Rosemary Sauce*

£18.00 per head

Pork Main Course

Roast Tenderloin of Pork

*served with an Apricot & Brandy Sauce or
with Calvados & Sage Sauce or
Creamy, Cider Sauce, garnished with Apples*

£15.50 per head

Medallions of Pork

served with a Cream Mushroom & Cider Sauce

£14.95 per head

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For those who prefer a Vegetarian/Vegan Main Course, we have the following selection

Vegetarian Selection

Mixed Vegetable Curry

Cheese & Macaroni Bake

Mushroom Stroganoff

Singapore Wok

Cherry Tomato & Red Onion Tart

Baked Aubergine

Stuffed with a panache of mixed vegetables served with an Italian, Herb & Tomato Sauce

Mediterranean Wellington

Goat's Cheese & Sunblush Tomato Tart

Vegetables

Rissolee Potatoes

Roasted New Potatoes in their Jackets

Boulangère Potatoes

sliced Potatoes & Onions slowly cooked in Stock

Crispy Sage & Onion Roast Potatoes

New Potatoes

drizzled with Olive Oil & served with Crispy Fried Onions & garnished with Green Ends of Spring Onions

Fondant Potatoes

1/2 cooked in Stock & 1/2 Roasted

& served with Fresh Seasonal Vegetables

*Prices upon application
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Bangers 'n' Mash

Simple Meal, dressed to perfection and always a firm favourite!

British Selection

Cumberland Sausage

a firm British favourite!

Glamorgan Sausage

*a combination of Pork, Leek & Ginger
great for Welsh Connections*

Pork, Honey & Mustard Sausage

a great combination

Pork, Celery & Stilton Sausage

Great - with a glass of Port!

Pork, Apple & Cider Sausage

Somerset Sizzler!

International Selection

Bratwurst Sausage

Pork, Veal & Onion

East Indian Sausage

Pork with fresh Chilli & Ginger

Toulouse Sausage

Bacon, Pork, Parsley, Garlic & Red Wine

Italian Sausage

Pork with a hint of Garlic, Black Pepper and a blend of Italian Five Spice

Thai Sausage

Pork with all those subtle Thai tastes

Lamb & Mint Sausage

Shoulder of Lamb with fresh Mint

*Prices upon application
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Bangers 'n' Mash contd/....

Gourmet Selection

**Chicken, Asparagus
& Parmesan Sausage**

**Wild Boar with Cider &
Rosemary Sausage**

Duck, Orange & Apricot Sausage

**Venison & Wild Mushroom
Sausage**

Meat Alternatives

Spinach & Mature Cheddar Sausage

Mushroom & Tarragon Sausage

Glamorgan Sausage with Caerphilly & Leek

Tomato, Mozzarella & Basil Sausage

Thai Spiced Vegetable Sausage with Rice

Mediterranean Sausage
with Tomato, Mixed Peppers & Courgette

Mash Selection

Garlic

Whole Grain Mustard

Spring Onion

Horseradish

*Prices upon application
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Try something different?

Individual Table Carvery

This is a lovely way to encourage your friends to really get involved in your Wedding. You would nominate a Guest Chef for each table (Chef's Hat & Apron provided!) to cut and serve your selection of meats, which is presented on a platter board.

Help is always on hand and it would make a great talking point - fun all around!

Roast Leg of Lamb

*stuffed with Fresh Mint or Rosemary
& Cumberland Sausage Meat*

Crown of Turkey

served with a Cranberry Dressing

Roast Beef

served with the traditional Yorkshires & Horseradish Sauce!

Pork with Crackling

served with Apple Sauce

served with Fresh Seasonal Vegetables

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or

#### **Traditional Roast**

#### **Duo of Roast Meats**

*Your choice of Two Roast Meats*

or

#### **Trio of Roast Meats**

*Your choice of Three Roast Meats  
with Batter Pudding or Yorkshire Puddings*

***Prices upon application  
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## **Grand Selection!**

### **Self Service Buffet**

#### **Dressed Whole Turkey**

*(Chef to carve)*

#### **Crown of Turkey**

*(Chef to carve)*

#### **Whole Dressed Salmon**

*(Staff to serve)*

#### **King Prawns (head off)**

*presented in a big bowl on ice & served with Chilli & Seafood Sauce  
(supplement of £4.50 per head)*

#### **Roast Sirloin of Beef**

*(sliced & fanned)*

#### **Honey Roast Gammon**

#### **Vegetarian Quiches**

#### **Tomato & Onion Platter**

#### **Mixed Leaf Salad**

#### **Blue Cheese Coleslaw**

#### **Cucumber & Mint Mayonnaise Salad**

#### **Egg, Pea & Pineapple Rice Salad**

#### **Hot New Potatoes**

*& Spring Onion  
drizzled with Olive Oil*

#### **Accompanying Sauces & Vinaigrettes**

*£32.50 per head  
(excluding £4.50 supplement per head)*

*Prices upon application  
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# **Self Service Buffet**

## **Vegetarian Selection**

### **Cold Section**

**Egg & Marie Rose Sauce**

**Dressed Salmon**

**Vermicelli**

*with Lemongrass, Dried Powdered Shrimps, crushed dried Red Chillies laced with Fried Onions, Garlic & Coriander*

**Three Bean Salad**

*with Pineapple & Celery*

**Pasta Salad**

*with Pesto Sauce*

*(with Parmesan as an accompaniment)*

**Tomato & Onion Platter**

*drizzled with Virgin Olive Oil & finely chopped Parsley*

**Mixed Baby Leaves & Haloumi Cheese**

*served with a Lime & Virgin Olive Oil Dressing*

**Popadoms**

**Naan & Pitta Breads**

**Chicory & Feta Cheese**

*with Lime & Black Pepper drizzle*

**Green Mango & Onion Salad**

*with Oriental Fish Gravy (optional)*

**Spinach & Ricotta Roulade**

*(hot or cold)*

*Prices upon application  
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# **Self Service Buffet** **Vegetarian Selection**

## **Hot Section**

### **Vegetarian Wellington**

**Baked Aubergine  
Basil & Mozzarella Rolls**  
*served with a Rich Tomato & Red Wine Sauce*

**Mediterranean Vegetable Tart**  
*with Sun Dried Tomatoes*

**Cream of Coconut Rice**  
*with Peas & Sweetcorn*

**Stir-fried Mixed Vegetables**  
*with Oyster flavoured Sauce or with mixed Herbs & White Wine*

**Bamboo Shoots & Mushrooms**  
*cooked with Turmeric*

**Fried Noodles**  
*with Root Ginger, Tofu, Spring Onions, Bean Sprouts & Spicy Peanut Sauce*

**Bombay Potatoes**  
*with Cumin Seeds, Garlic & Onion*

**Pak Choi Chinese Greens**  
*cooked with Teriyaki Sauce/or Light Soy Sauce*

**Sarge Piner Curried Spinach Leaves**  
*with Indian Vegetarian Cheese served with Yoghurt*

*Prices upon application  
Depending on Venue & Year of Function*

## **Cold Fork Buffet Selection**

### **Whole Dressed Salmon**

*poached & decorated beautifully to a high standard & ready to serve*

### **Turkey**

*Home roasted sliced breast of Turkey served with a Turmeric & Coriander Mayonnaise,*

### **Ham**

*Premium Honey Roasted & Sliced garnished with Quail Eggs & served with a Mustard & Orange Dressing*

### **Sirloin of Beef**

*Prime Scotch Roast Sirloin of Beef sliced & fanned*

### **Thai Pork Balls**

*with ginger & chopped Onion served with a Lime & light Chilli Sauce*

### **Lebanese**

*Lebanese style Chicken Kebabs on sticks*

### **Potatoes (new)**

*tossed in Virgin Olive Oil & Spring Onion Dressing*

### **Potato Salad**

*tossed in a light Lemon rind Mayonnaise, garnished with Mange Toute*

### **Mixed Salad**

*freshly tossed salad Leaves with Cherry Tomatoes, Fetta Cheese, Olives, Cucumber served with a Lime & Basil Dressing*

### **Green Salad**

*assorted lush green Leaves & Laced with Avocado served with a dressing of your choice*

### **Ham**

*whole Leg of Gammon Glazed or Chaud-Froid & dressed to a very high standard (carved & served by our Staff)*

### **Eggs**

*coated in a Marie-Rose Sauce garnished with King Prawns*

### **Danish Meatballs**

*served with chunky Tomato Relish*

### **Rice Salad**

*Saffron rice Tossed with colourful Garden Peas & miniature diced Carrots*

***Prices upon application  
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## **Hot Fork Buffet Selection**

*Impress your Guests with a selection of English, Continental, European or Asian Delights*

### **Pork Selection**

#### **Minced Pork, Black Pudding & Potato Pie**

*(English)*

#### **Bite Size Pork**

*cooked with Cider, Herbs & Apples*

*(English)*

#### **Slices of Pork**

*cooked with Two Nips (Parsnip & Turnip)*

*(English)*

#### **Diced Pork**

*cooked with Lemongrass & Mango Pickle*

*(Oriental)*

#### **Minced Pork Balls**

*served with Bamboo Shoots & Plum Sauce*

*(Chinese)*

### **Beef Selection**

#### **Beef**

*Beef marinated & cooked in Ale*

*(English)*

#### **Beef Stroganoff**

*(European)*

### **Poultry Selection**

#### **Chicken**

*cooked in Cream of Coconut & Turmeric Sauce*

*(Oriental)*

#### **Chicken**

*boneless pieces of Chicken cooked with Soy Sauce & Black Pepper*

*(Oriental)*

#### **Roasted Poussin**

*served with a White Wine Sauce*

*(French)*

#### **Chicken Curry**

*bite size pieces of Chicken*

*(Indian)*

***Prices upon application  
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## **Hot Fork Buffet Selection**

### **Lamb Selection**

#### **Lamb**

*cooked with Lemon & Mint (English)*

#### **French Lamb & Bacon Hot-Pot**

*(French)*

#### **Lamb Curry**

*(Indian)*

#### **Lamb Moussaka with Aubergines**

*(European)*

#### **Lamb Poivrade**

*cubed Lamb in a rich crushed Green Pepper & Tomato Sauce*

*(European)*

### **Fish Selection**

#### **Salmon Fish Cakes**

*served with a Fruity Chutney*

*(English)*

#### **Fish Veronique**

*(French)*

#### **Assorted Fish Provencal**

*(French)*

#### **Mackerel Fillet**

*served with Soya & Lime Leaves Sauce*

*(Oriental)*

***Prices upon application  
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# **Wedding Breakfast** **Specialty Char-Grill Sample 1**

## **Self Service** **Poussin**

**Homemade Pork, Beef, Coriander,  
Garlic & Onion Cheeseburger**

**Vietnamese Style Cuttle Fish Skewers**  
*served with a Green Chilli & Fish Dipping Sauce*

**Peeled Tiger Prawn & Onion Skewers**  
*served with a Teriyaki Sauce*  
*£3.50 per head supplement*

**Sheikh Kebab**  
*Minced Lamb, infused with Cumin, Coriander & Garam Masala*  
*served with Cucumber, Mint Yoghurt Accompaniment*

**Lamb Racks**  
*marinated in Lemon Juice, Garlic, Oregano & Olive Oil*

**Vegetarian Selection**  
**Mixed Vegetables on Skewers**  
*Bell Peppers, Aubergine, Courgette, Cherry Tomatoes*  
*& Button Mushrooms*

**Falafel**  
*Grounded Chick Peas & Broad Bean Balls*  
*served with Humus*

**Salad Selection**  
**Stilton Blue Cheese Coleslaw**  
**Tomato & Red Onion Platter**  
**Cucumber, Yoghurt & Mint Salad**  
**Cous Cous**  
**Egg, Pea & Pineapple Rice Salad**  
**Potato, Kiwi & Orange Salad**  
**Accompanying Sauces & Vinaigrette's**  
**Assorted Breads & Pitta Breads**

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**Choice of one Dessert**

**Tea or Coffee**  
**Mints**  
**£35.00 per head**

*Prices upon application*  
*Depending on Venue & Year of Function*

**Wedding Breakfast**  
**Specialty Char-Grill Sample 2**

Breast of Chicken  
marinated with Honey, Mustard & Herbs

Char grilled Sirloin Steak  
served with Sour Cream & Horseradish

BBQ Lamb  
marinated with Lemon & Mint

selection of Gourmet Sausages

Marinated King Prawn Skewers

Vegetable & Halloumi Skewers

Corn on the Cob

**on tables in bowls as Family Service:**

Mixed Leaf Salad with Bell Peppers

Coleslaw

Tomato & Mozzarella & Basil Salad

New Potatoes & Salad Onion Salad

Rustic Breads & Butter

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Choice of one Dessert

Coffee
Mints

LUXURIOUS DESSERTS

We can offer you a wide selection of delicious Desserts, these are a few to tempt you..

Apple Pie & Sugar Snow

served with Crème Anglaise

Apricot & Passion Fruit Torte

Baileys Gipsy Tart

Banoffee Torte

Caramel Banana Mousse, served with a Toffee Sauce

Chocolate Paris Brest

a choux ring split & layered with Cream Patisserie, Chocolate Fudge, Chocolate pieces & Cream, decorated with soft ganache striped with White Chocolate

Cheesecake

crisp biscuit base with a Creamy Cheesecake blended with the flavour of your choice.

Chocolate & Custard Slice

Dressed Death by Chocolate

Dressed Lemon Torte

light refreshing Dessert, drizzled with a Tangy Coulis

Dressed Raspberry Torte

served with a Coulis & Fresh Fruits of the Season

Fresh Fruit Pavlova

a Meringue filled with Chantilly & Fresh Fruits

Grand Marnier Truffle Torte

a round Chocolate sponge with a Chocolate Mousse, enriched with melted Belgian Chocolate, flavoured with Grand Marnier & decorated with Chocolate.

Lemon &

Mascapone Tart

served with Raspberry Coulis

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LUXURIOUS DESSERTS contd/...

Marquis of White & Dark Chocolate

a Chocoholics delight a duo of Mousse, layered together & served with a rich Raspberry Couli

Profiteroles & Chocolate Sauce

Strawberry Shortbread

round shortbread biscuits sandwiching Cream Strawberry preserve & sliced Strawberries, with stripes of Chocolate, Cream Curl & half a glazed Strawberry

Strawberry Tartlet

Strawberries & Cream Piped in a Tart Case

Sticky Toffee Pudding

Summer Fruit Pudding

with Chantilly Cream

Triple Chocolate Mirror

Warm Cinnamon Apple Pie

served with Cream

Savoury

Cheese Platter & Biscuits

£3.95 per head

Beverage Selection

Coffee or Tea & Mints

£2.95 per head

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