



Wedding Menus



Starters

Bruschetta of Vine Tomatoes and Grilled Peppers (vg)(v)
Basil pesto and rocket

Chicken Liver and Brandy Pate
Caramelised red onion chutney and toasted bloomer

Classic Prawn Cocktail
Shredded iceberg lettuce, marie rose sauce and lemon

Ham Hock, Fennel and Peas (gf)
Served with a pea shoot salad

Beetroot and Goats Cheese Tart (v)
Peashoots and balsamic dressing

Mozzarella, Heritage Tomato and Balsamic Onions (v)(gf)
Basil Pesto

Melon Stack (vg)(v)(gf)
Mango Salsa

Salad of Chicken and Crispy Bacon
Shredded lettuce, cherry tomatoes, croutons and garlic and herb dressing

Chef's Soup of the Day (vg)(v)
Choose one from -
Leek and Potato,
Roasted Butternut Squash
Pea, Spinach and Mint
Roasted Tomato and Red Pepper

**All starters are served with a bread roll
(Gluten free option available)**

Main Course

Thyme Roasted Pork Loin (gf)
Roasted potatoes, carrots and fine beans, red wine sauce

Chicken Breast Wrapped in Pancetta (gf)
Parmentier potatoes, ratatouille, basil infused jus

Roasted Cod Loin (gf)
Spinach, asparagus and tomato salsa

Roasted Lamb Rump (gf)
Dauphinoise potatoes, green beans and carrots, rosemary gravy (Supplement: £8.00)

Roasted Breast of Chicken (gf)
Potato rosti, sautéed bacon and mushrooms, carrots and fine beans, red wine gravy

Roast Sirloin of Beef
Yorkshire pudding, roasted parsnips and carrots, thyme roasted potatoes, gravy
(Supplement: £8.00 - Minimum Order: 20 guests)

Chickpea and Vegetable Ragout (vg)(v)(gf)
Braised basmati rice

Sweet Potato and Red Pepper Frittata (v)
Crumbed feta cheese and rocket salad



Desserts

Chocolate and Orange Tart (vg)(v)
Fruit coulis drizzle

Honeycomb Cheesecake (v)
Chocolate sauce

Eton Mess (v)(gf)
Served in a brandy snap basket

Baked Vanilla Cheesecake (v)
Raspberry sauce

Apple and Blackberry Tart (v)
With Custard

Sticky Toffee Pudding (v)(gf)
Toffee sauce, custard

Profiteroles (v)
Filled with cream and finished with a duo of chocolate and toffee sauce

Fresh Fruit Salad (vg)(v)(gf)



Allergen Information:

Guests with any special dietary requirements or allergies, please make sure these are notified to the hotel in advance. Where possible our chef will adapt the dishes chosen or arrange an alternate meal to cater for their requirements. We welcome enquires from any customers who wish to know whether any meals contain particular ingredients.
(v) Vegetarian, (vg) Vegan (gf) Gluten free.



Wedding Menus - Children



Starters

Fanned Melon (v) (vg) (gf)

Drizzled with raspberry coulis

Vegetable Sticks (v) (gf)

Celery, carrots and cucumber with mayonnaise and tomato ketchup dips

Garlic Bread (v) (vg)

Cheesy Garlic Bread (v) (vg)

Breaded Chicken Goujons

With BBQ dip

Main Course

Penne Pasta (vg)(v)

Tossed with a tomato sauce

Chicken Nuggets

Served with fries, and baked beans or peas

Mini Margherita Pizza (v)

Served with fries and baked beans

Baked Chicken Breast (gf)

New potatoes and vegetables, gravy

Fish Fingers

Served with fries, and baked beans or peas

Desserts

Chocolate Brownie (v) (gf)

Served with chocolate sauce and vanilla ice cream

Fruit Salad (v) (vg) (gf)

Selection of Ice Cream (v) (gf)

Strawberry, chocolate and vanilla

Fruit Jelly and Ice Cream (v) (vg) (gf)

Sticky Toffee Pudding

Toffee sauce and custard

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Buffet Menu

You may choose 6 items from the selection below:



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| **Selection of Sandwiches | Halloumi and Vegetable Skewers (v) (gf) |
| **Filled Wraps | Breaded Plaice Goujons with Tartar Sauce |
| Nachos, Melted Cheese, Salsa, Sour Cream (v) | Lamb Koftas with Minted Yoghurt |
| Cheese and Herb Twirls (v) | Potato Wedges with Sour Cream and Chives (v) (vg) |
| Honey and Mustard Lincolnshire Cocktail Sausages | Breaded King Prawns |
| Cajun Spiced Chicken Drumsticks (gf) | Duck Spring Rolls with Hoisin Sauce |
| Indian Appetizers with Mango Chutney (v) | Mini Assorted Quiche (gf) |
| Warm Sausage Rolls | Chicken Wings (gf)
Select from BBQ, Hot Sauce
or Sweet Chilli Marinade |
| Cocktail Vegetable Spring Rolls with Sweet Chilli Sauce (v) | Selection of Vegetable Crudites with
Garlic Aioli (v) (gf) |
| **Assorted Pizza Wedges | |



- Fruit Skewers with Honey and Yoghurt (v) (gf)
- Cream Filled Profiteroles with Toffee and Chocolate Sauce (v)
- Selection of Chefs Cakes (v)
- Chocolate Brownie (v)

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Buffet Extras

Items are priced per platter or bowl. All platters and bowls will cater for approximately 10 guests. Platters may only be purchased when accompanying an existing buffet.

Salad Bowls - £20.00 per bowl

- Potato Salad
- Mediterranean Cous Cous salad
- Waldorf salad
- Greek Salad
- Garden Salad
- Salmon Pasta with dill & lemon
- Fresh Tomato & Roast Pepper Salad
- Pasta with Asparagus, Olives & Sun blushed tomatoes

Meat Platter - £35.00

A Selection of cold sliced Cured Meats served with pickles

Cheese Platter - £50.00

Mature Cheddar, Stilton and Brie served with Fruit Chutney and Savoury Biscuits

Pizza Platter - £20.00

Selection of Bread Rolls - £15.00

Chunky Chips - £30.00 per bowl

Skinny Fries - £30.00 per bowl

Desserts - £40.00 per dessert

- Fruits of the Forest Cheesecake
- Chocolate Fudge Cake
- Lemon Meringue Pie
- Fresh Cream Profiteroles
- Black Forest Gateau
- Sliced Fruit Platter



Can't find what you're looking for?
Ask the team and we will ask our head chef!

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Canapes

Choose a selection of 3:

Tandoori Chicken on Pitta with Mint Yoghurt

Bacon, Halloumi and Pesto Bites

Tomato and Feta Cheese Crumb Crostini (v)

Parma Ham and Onion Relish Slices

Cherry Tomato, Red Onion and Olive Brochettes (v)

Breaded King Prawns with Sweet Chilli Dip

Hoi Sin Marinated Chicken Skewers

Mini Hummus and Roasted Vegetable Wrap (v)(vg)



Drinks

Alcoholic drink options

Prosecco

Bucks Fizz

Assorted beer buckets

Pimms and Lemonade

Glasses of house wine

Soft Drink Options

Orange Juice

Apple Juice

Orange and Lemonade

Assorted J20's

Squash Dispenser (18 cups)

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