

Weddings

ROOM HIRE EVENING - £100

ROOM HIRE DAYTIME & EVENING - £150

Arrival and/or toast drinks for your guests (prices per head)

Prosecco and Bucks fizz package £6.95

Beer, Bucks fizz, Prosecco package £6.95

Champagne and Bucks fizz package £10.95

All packages come with complimentary fresh orange juice.

Extras:

Linen Hire - £10 per table

Chair cover hire - £1.50 per chair.

DJ Hire - £400 (based on 5 hours)

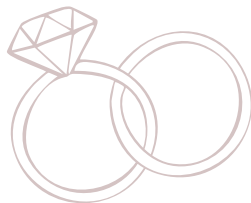
Bar Extension till Midnight - £50

Chair sashes - £3

Table runners - £10

Master of ceremonies - £125

(Based on- arrival of bride and groom announcement, guests to be seated, introducing bridal party for speeches)



Wedding Breakfast

WEDDING BREAKFAST - OPTION ONE

Starters

Prawn and crayfish cocktail

Pan fried mixed mushrooms with smoked bacon on toasted ciabatta (can be made vegetarian)

Chicken liver and whiskey pate served with toasted ciabatta and onion marmalade

Roasted tomato and red pepper soup with crème fraiche and basil oil (V)

Goats cheese and beetroot salad with a balsamic dressing and mixed leaf

Mains

Roasted chicken breast with a bacon sauce on creamy mashed potato

Roast Topside of beef cooked in a sticky ale sauce with bubble and squeak mash

Oven baked salmon with a roasted pepper and basil coulis, and buttered pak choi

Butternut squash, feta, cherry tomato, and caramelised onion puff pastry tart (V)

Desserts

Baileys and chocolate cheesecake

Cheese and biscuits with onion chutney

Chocolate brownie with a rich chocolate sauce and ice cream

Lemon tart served with a fresh lemon sorbet or ice cream

3 Courses - £30.95

(Please choose one option for your guests)

Tea/coffee £2.50pp

Please note our caterers will work with you for any special dietary requirements

Wedding Breakfast

WEDDING BREAKFAST - OPTION TWO

Starters

Ham Hock terrine with tomato chutney and toasted ciabatta
Mackerel or mushroom pate with pickled vegetables and toasted bread
Parma ham rocket, feta with a honey glaze
Roasted cauliflower and truffle soup

Mains

Pan-fried chicken breast -fondant potatoes, buttered green vegetables and a wild mushroom and tarragon cream sauce
Sea bass fillet with king prawns, potatoes and samphire and a lemon dill velouté
Pork loin steak with a crackling crumb, stewed apples and a smoked bacon sauce
Roasted celeriac, spinach, butternut squash, and cranberry En-croute

Desserts

Apple and mixed berry crumble and custard
Prosecco and raspberry cheesecake
Crème Brule with short bread
Chocolate torte with a fresh raspberry coulis

3 Courses - £38.95

(Please choose one option for your guests)

Tea/coffee £2.50pp

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Wedding Breakfast

WEDDING BREAKFAST/EVENING BUFFETS

Platinum Buffet - £21.95 pp

Assorted Sandwich platters
Hand carved meat and cheese selection
Breads and pickles
Indian Platter with a mint riata dip
Homemade Sausage rolls
Assorted Quiches
Homemade breaded chicken goujons
Mixed house salad
Succulent butchers' pork pies
Homemade chucky chips
Pasta salad with pesto
Homemade coleslaw
Cous Cous salad with feta and cherry tomatoes

(Dessert choices available at £3.95 per head)

Platinum plus

All of the above plus 2 hot choices from

Chilli and Rice
Chicken curry, rice and naan bread
Lasagne, garlic bread
Chicken stroganoff and rice

£ 30.95 pp

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Wedding Breakfast

KIDS WEDDING BREAKFAST

2 COURSES - £10.95 | 3 COURSES - £14.95

Starters

Homemade Soup of the Day
Homemade Yorkshire Pudding and Gravy
Nachos and Cheese

Mains

Chicken Nuggets and Fries' with Beans or Peas
Fish Fingers and Fries' with Beans or Peas
Sausage and Mash
Mini Pizza and Chips

Desserts

Chocolate Brownie and Ice Cream
Mixed Ice Cream
Waffle and Ice Cream

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Evening Food

EVENING BUFFET MENU

Bacon or Butchers' Sausage on White Baker's Roll - £ 6.50pp

Curry and Rice with Poppadom's, Mini Naan Breads and Pickle Tray - £12.95pp

Chilli and Rice, with Pitta Breads, Tortilla Chips, Salsa, Guacamole, and Sour Cream - £12.95pp

Roast Sirloin of Beef Baps served with Rich Onion Gravy, Roasted Potatoes, and Accompaniments - £9.95

Honey Roast Gammon, Turkey Crown with Rich Onion Gravy, Roasted Potatoes and Accompaniments - £8.95pp

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Canapes

3 - £ 7.95 PP | 4 - £8.95 PP | 5 - £9.95 PP

Smoked Salmon and Beetroot Blini

Dill Cream Cheese and Cucumber on a Toasted Bagel (V)

Prawn and Crayfish, Marierose on Mixed Crackers

Caramelised Red Onion and Blue Cheese Apple Tarts

Mini Yorkshire Puddings with Beef and Horseradish

Breaded Chicken with Spicy Mayonaise

Mini Bhajis with Mint Dip

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BBO Menu

MINIMUM OF 50 GUESTS - £17.95PP

Butchers Beef Burgers with Cheese, Onions & Selected Toppings

Cumberland Sausages

Chicken Portions

Green Salad

Cous Cous Salad

Pasta Salad

ADDITIONAL ITEMS

Hallumi £2.50PP

Pork Steaks £3.50PP

Gammon Steaks £3.50PP

Chicken Breast £3.50PP

Salmon £3.50PP

All items can be served plain or marinated with Cajun, Jerk, Pesto or Sweet Chilli

Please note our caterers will work with you for any special dietary requirements