

## *Wedding Banquet Menu*

**£39.75 per head**

Selection of rolls & breads with butter

### *Starters*

Fanned melon with fresh raspberry coulis

Choice of homemade soup

Traditional prawn cocktail

Crisp Caesar salad with bacon or chicken

Mozzarella, tomato & basil salad

Pate and melba toast

Egg mayonnaise with crisp salad

### **Add £1.25 per head**

Fanned melon with prawns or Palma ham

Roasted peppers & red onion with cheeses in pastry

Prawn cocktail with king prawns

Avocado with prawns and Marie rose sauce

Goat's cheese, avocado & bacon salad

Smoked salmon on lemon dressed leaves

Flat mushrooms stuffed with gorgonzola & spinach

### **Add £2.25 per head**

Seafood vol-au-vents

Tropical tiger prawn cocktail

Seafood vol-au-vent

Half Gallia melon with fresh raspberries

Smoked salmon and fresh salmon mousse parcels

Fresh salmon and lemon mayonnaise

Duck salad with berries

See our potato, vegetable & vegetarian options

## *Main Courses*

Roast chicken with stuffing  
Roast turkey with traditional trimmings  
Roast pork with apple sauce and stuffing  
Pork & apple sausages with onion gravy  
Chicken breast in champagne or chasseur sauce  
Pork loin steaks with crème fraiche & caramelised apples

### **Add £1.25 per head**

Roast beef with Yorkshire puddings  
Roast lamb with mint gravy  
Salmon fillet with lemon and dill sauce  
Cod wrapped in Palma ham with basil and sun dried tomatoes

### **Add £2.25 per head**

Pork tenderloin with honey and mustard sauce  
Sirloin steak with Diane or chasseur sauce  
Lamb leg steaks with red wine & redcurrant sauce

### **Add £3.50 per head**

Duck breast in port and raspberry sauce  
Monkfish wrapped in Palma ham with rosemary and lemon

### **Add £4.50 per head**

Noisettes of lamb in a red wine gravy  
Fillet steak with peppercorn or Madeira sauce  
Fillet of beef Wellington (P.O.A)

## *Desserts*

Sherry trifle  
Chocolate profiteroles  
Cheesecake topped with fruit  
Bavois  
Fresh fruit salad with cream  
Caramelised oranges with Gran  
Marnier

Selection of mini desserts & scones  
Apple pie with custard  
Chocolate fudge cake  
Lemon Meringue pie

Coffee & mints

**Add £1.25 per head**

Chocolate mousse  
Raspberry or passionfruit Pavlova  
Mascarpone lime torte

**Add £2.25 per head**

Crème brulee with seasonal berries and shortbread biscuits

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Cheese board with crackers and grapes

**£3.75 per head**

Luxury cheese board with fruit, chutney & crackers

**£4.75 per head**

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Petit fours

**£1.50 per head**

Chocolate dipped strawberries

**£1.00 per head**