



Wedding Banquet Menu

£47.00 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 £1.95 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 £2.95 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

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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 fraîche & caramelised apples

Add £1.95 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 £2.95 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 £4.25 per head

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

Add £4.95 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 £1.95 per head

Chocolate mousse
Raspberry or passionfruit Pavlova
Mascarpone lime torte

Add £2.95 per head

Crème brulee with seasonal berries and shortbread biscuits

Cheese board with crackers and grapes

£4.50 per head

Luxury cheese board with fruit, chutney & crackers

£5.50 per head

Petit fours

£2.25 per head

Chocolate dipped strawberries

£1.50 - £2.50 per head