

Great Hall and State Dining Room Wedding Menus

Starter

Smoked Salmon with a Baby Herb Salad and a Caper and Lemon Dressing

Soup with a Selection of Rustic Breads

Marinated Asparagus, Buffalo Mozzarella and Prosciutto
With Mint, Basil and Pine Nut Dressing

Crab and Mango Salad with Thai Marinated Prawns and Dill Dressing

Artichoke, Sun Blushed Tomato and Red Pepper Tart
With Mascarpone and Baby Herbs (v)

Goat's Cheese Wrapped in Filo with Roasted Apple and Sultana Chutney (v)

Smoked Haddock and Parsley Fish Cakes with a Tomato and Coriander Salsa

Main Course

Roast Angus Beef with Horseradish Potatoes, Honey and Thyme Roasted Vegetables
And a Port Wine Reduction*

Prosciutto Wrapped Pork Fillet with Prune and Apricot, Colcannon Potato and
Pot Roasted Vegetables

Peppercorn Crusted Angus Beef Fillet, Gruyere Potato Cake, Sticky Shallots,
Chantenay Carrots and French Beans *

Orange Honey Glazed English Duck Breast with Savoy Cabbage and Pancetta,
Dauphinoise Potato and Blueberry Jus

Pan Seared Salmon Fillet with a Lemon and Parsley Crust, Parmentier Potatoes with
Fennel and Spring Greens

Roast Rack of Lamb Herb Crust, Minted Crushed New Potatoes and Mixed Bean and
Root Vegetable Cassollet with a Light Chilli and Mint Dressing*

Chicken Breast Stuffed with Prosciutto and Sun Blush Tomatoes Musoleene with a
Wild Mushroom Sauce, Chantilly Carrots, Baby Corn, French Beans and
New Potatoes

Vegetarian Main Course

Feta Cheese, Spinach and Wild Mushroom Filo Parcel with Roasted Mediterranean Vegetables (v)

Leek and Herb Risotto with Goat's Cheese and Asparagus (v)

Spinach, Aubergine and Saffron Potato with Sweet Corn and Sweet Chilli Salsa (v)

Dessert

Chocolate Truffle Cheesecake with Amoretti Biscuit and Orange Crème Fraiche

Lemon Tart with a Passion Fruit Glaze Finished with Fresh Vanilla Cream

Brioche Bread and Butter Pudding Laced with Baileys served with an Orange and Apricot Glaze and Anglaise Sauce

Baked Summer Fruit Cheesecake

Apple Strudel Cake with a Butterscotch Sauce

Sticky Toffee Pudding with Chantilly Vanilla Cream

A Selection of Cheeses, Biscuits and Fruit
£6.50 per person
Can be served as a platter or individually

Please discuss any specific catering needs with your Wedding Planner who will be happy to help

*Supplement of £5.00 per person
Menus are subject to change
All the above prices are inclusive of VAT

Mediaeval Wedding Breakfast Banquet

Summer Menu (May to September)

Broccoli Broth Topped with a Stilton Scone (v)

Roasted Breast of Chicken with a Honey and Mustard Glaze served with
Thyme Infused Potatoes and Rustic Summer Salad

Butternut Squash and Sweet Potato Parcel with a Creamy Garlic Sauce (v)

Summer Fruit Crumble and Custard

Coffee and Traditional Fudge

Winter Menu (October to April)

Roasted Winter Vegetable Broth with Pearl Barley (v)

Individual Chicken Wellington with a Whole Grain Mustard Sauce,
Roasted Root Vegetables and Potatoes

Vegetable Wellington with a Red Pepper Sauce (v)

Apple and Cherry Crumble

Coffee and Traditional Fudge

Christmas Menu (November to December)

Leek and Potato Soup served with Rustic Bread (v)

Breast of Chicken Wrapped in Bacon with a Cranberry and Red Wine Jus,
Rosemary Roasted Potatoes and Seasonal Vegetables

Sweet Bell Pepper Stuffed with Baby Spinach, Cherry Tomatoes, Courgette and
Sweet Potato Finished with a Herb Crust (v)

Apple Mincemeat Crumble served with Vanilla Custard

Freshly Brewed Coffee and Festive Fudge

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Wedding Breakfast Children's Menu (under 12's)

Children up to the age of 12 years of age eat for half price, they can either have a smaller version of the Wedding Breakfast or the Children's Menu below.

Starter

Soup served with Rustic Bread

Fresh Fruit Platter (v)

A Selection of Bread with Dips (v)

Main Course

Meatballs and Pasta in Tomato Sauce

Roast Chicken, Potatoes and Fresh Seasonal Vegetables

Vegetarian Lasagne (v)

Dessert

Selection of Ice Cream

Fresh Strawberries with a Chocolate Dip

Hot Apple Pie served with Custard

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Canapés Menu

Minimum selection of 4 Canapés £6.50 per person
For each additional Canapé please add £1.75 per person

Thai Scented Fishcakes with Sweet Chilli Jam

Mini Yorkshire Puddings with Rare Beef and Horseradish

Caramelised Goats Cheese and Red Onion Tart (v)

Sun Blushed Tomato Muffins with Basil (v)

Chinese Pancakes with Hoi Sin Duck and Cucumber

Mini Cups of Smoked Salmon with Crispy Seaweed and Crème Fraiche

Greek Salad Tortilla Spoons (v)

Parmesan and Chive Scones (v)

Glasses of Gazpacho with Sour Cream (v)

Crostini of Rare Beef and Stilton with Fresh Figs

Parma Ham and Asparagus with Gremolata

Toasted Brioche with Paté and Caramelised Red Onion

Mini Cottage Pies

Smoked Salmon and Cream Cheese Wraps

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