



Sample wedding
Menus

Sample Wedding Breakfast Menus—2011/12

Starters - All starters served with a selection of breads

Tomato & Basil Soup

Cream of Mushroom & Parsley Soup

Spicy tomato and coriander soup

Broccoli & Stilton Soup

Ham & Pea soup with fresh herbs

Garlic Mushrooms served in a creamy stilton sauce

Stuffed peppers with goats cheese and olives

Goat's cheese & caramelised onion tart

Baked Aubergine topped with tomato and mozzarella

Hallumi kebabs in a thyme and lemon baste with a rocket salad

Mushroom filled with fresh herbs, garlic and cheese

Liver pate served with oven baked crostinis and a fruity pickle

Asparagus wrapped in ham with a cheddar cheese sauce

Avocado pear with prawns in a rose marie sauce

Seafood cocktail—shrimp tails, lobster, crab, tiger prawns

Smoked mackerel pate served with melba toast

Feta cheese, avocado and red pepper salad with a honey & lime dressing.

Smoked Salmon with prawns, horseradish cream and lime vinaigrette.

Thai Fish cakes & breaded tiger prawns with a sweet chilli sauce

Main Course

Traditional Roasts served with all the trimmings:

Roast Chicken	Silverside/ topside of beef
Turkey Breast Crown	Luxury Sirloin of Beef
Whole Hog Roast	Leg of Lamb
Leg of Pork	Gammon

Mustard glazed butterflied leg of lamb

Lamb shanks with a port and redcurrant sauce or minted gravy

Lamb Provencal

Moroccan spiced Lamb Tagine

Stuffed Chicken Breast –

- Mozzarella cheese and mustard, wrapped in smoked bacon
- Camembert and wrapped in Parma ham
- Goat's cheese & chorizo sausage

Main Course – cont.

Breast of duck in a honey and orange sauce

Spanish chicken with tomato, chorizo sausage and black olives

Roast Loin of Pork with cashew & orange stuffing

Fillet of Pork with an onion & wholegrain mustard sauce

Peppered Pork in a creamy mushroom and Irish whisky sauce

Pork tenderloin with a gruyere and watercress sauce.

Luxury fish Pie

Baked salmon with a choice of sauce

- Watercress and horseradish
- Lemon and dill sauce

Spinach, Ricotta & Mushroom lasagne

Ratatouille & Goats cheese tart

Saffron Risotto of wild mushrooms and baby spinach with parmesan shavings

Side dishes

New Potatoes	Creamed potatoes with leek and stilton cheese	Oven baked Courgette, tomatoes & Thyme
Dauphinoise Potatoes	Rosemary Potato Rostis	Mediterranean Roasted Vegetables
Creamed Potatoes	Roasted carrots and parsnips with rosemary	Roasted Root Vegetables
Sweet Potato Mash	Honey Roasted parsnips	Rocket Salad with a balsamic dressing

Desserts – all served with fresh cream or ice cream

Gateaux – chocolate, strawberry, black forest, lemon

Cheesecake – strawberry or blackcurrant

Fresh Fruit Salad

Fruit Crumble

Apple Pie

Summer Fruit trifle

Kiwi trifle

Trio – lemon mouse, chocolate torte & strawberries

Trio – chocolate mouse, Lemon torte and strawberries

Chocolate Trio – cheesecake, mousse, garnache with raspberry coulis

Lemon Cheesecake topped with raspberries

Strawberry & Cream Layer with puff pastry biscuits

Forest Fruit Meringue nests topped with whipped cream

Tiramisu – creamy chocolate & coffee dessert lightly flavoured with masala

Cheese Board with a selection of English and continental cheeses accompanied by biscuits, grapes and pickles

Coffee & Mints

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Sample Hot Pot Menus/ Hot Fork Menus/ BBQ & Hog Roasts

Hot Pots & Hot Fork Menus

Beef Chilli topped with cheese shavings accompanied by tomato salsa and yogurt

Curries (lamb, chicken, vegetable) served with naan bread, poppadums, yougurt and mint relish and lime pickle

Beef / vegetable lasagne with mushrooms & tomatoes with a creamy cheese sauce.

Lamb Tagine with apricots and Moroccan spices

Lancashire Hot Pot

Lamb stew with shallots

Beef Hot Pot

Beef & Ale Pie

Mushroom Stroganoff

Thai Green Curry.

Chicken and peppers in a creamy tomato sauce

Sweet & Sour Pork, chicken or vegetables

Somerset Pork with apples and cider

Chicken Coq-au-Vin

Chicken & Ham Pie

Paella – chicken or fish.

Above dishes can be accompanied by a selection of breads and by a selection of side dishes:

Side dishes

New Potatoes	Roasted carrots and parsnips	Oven baked Courgette, tomatoes & Thyme
Jacket Potatoes	Honey Roasted parsnips	Mediterranean Roasted Vegetables
Creamed Potatoes	Penne pasta plain/ tomato & basil	Roasted Root Vegetables
Mixed Salad	Chunky Coleslaw/ Apple Coleslaw	Rocket Salad with a balsamic dressing
Florida Salad	Greek salad with Feta and Olives	Potato Salad with chives
Waldorf Salad	Cous Cous – plain/ Mediteranean	Chinese Noodle Salad
Garlic Mushroom Salad	Tzatsiki Salad– cucumber , garlic and mint	Curried Egg Salad with Coriander

- More extensive range of salad dishes available upon request.

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Sample Hot Pot Menus/ Hot Fork Menus/ BBQ & Hog Roasts

Whole Hog Roast (suitable for 75 -150 guests)

Accompanied by apple sauce & stuffing & 200 baps

£505.00 or £615 with a 10 freshly prepared salad dishes

Trio of Meats (suitable for 50 + guests)

Legs of Pork, Apple sauce & Stuffing

Roast Beef, Horseradish & Mustards

Turkey Crown, Stuffing & Cranberry Sauce

With 100 baps £295 or £355.00 with a range of 6 freshly prepared salad dishes

With 200 baps £505 or £615.00 with a range of 10 freshly prepared salad dishes

BBQs

Sample Menu 1 – price from £4.50 per person

Beef Burgers (95% beef)

Pork Sausages

Served with Bread Baps and Rolls (enough for two per person),

Fried Onions and a selection of Sauces and Relishes

Sample Menu 2 – price from £7.75 per person

Chicken Quarters

Tandoori Chicken

Pork Sausages

Beef Burgers (95% beef)

Marinated Pork Kebabs/ Pork Steaks

Chinese Spare Ribs

Jacket Potatoes / New Potatoes

Salads, fried Onions, Breads, Relishes & Sauces

Sample Menu 3 – prices from £11.25 per person

Rump Steaks

Pork Steaks

Salmon Steaks

Chicken Quarters/Tandoori Chicken

Premium Pork Sausages

Beef Burgers (95% beef)/ Minted Lamb Burgers

Pork/ Chicken - Marinated steaks & kebabs

Chinese/ BBQ Spare Ribs

Vegetable & Halumi Cheese Kebabs

Jacket Potatoes / New Potatoes

Salads, Fried Onions, Breads, Relishes & Sauce

- Prices include two members of staff on site for two hours

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Sample Cold knife & Fork Buffet/ Cold Finger Buffets

Sample Knife & Fork Buffet

Ham served with a range of mustards

Turkey Breast served with Cranberry Sauce

Leg of Pork served with apple sauce

Roast Beef (cooked to your liking) with creamy horseradish sauce.

Selection of continental meats

Fresh Salmon –oven baked in with white wine and fresh herbs and garnished with Tiger prawns and served on a bed of mixed leaves.

Prawns served in a light mayonnaise dressing.

Smoked salmon served with a rocket salad

Selection of quiche slices

Coronation Eggs – free range eggs in a mild and creamy curry mayonnaise on a bed of mixed leaves & coriander.

Traditional Pork Pie

New Potatoes or Jacket Potatoes served hot

Range of freshly prepared salad dishes of your choice.

Selection of olives pickles and relishes.

Breads – hunks of granary bread, crusty French sticks, petit pains, ciabatta breads etc

Cheese board – selection of English and continental cheeses served with savoury crackers, cherry tomatoes, celery sticks, red grapes and a range of pickles

Fresh fruit Platters – selection of fresh fruit displayed on a platter- pineapple, melon, mango, kiwi, strawberries, grapes, plums, star fruits, orange etc

Selection of Cold Desserts



Sample Cold knife & Fork Buffet/ Cold Finger Buffets

Sample Menu 1 from £4.00 per person

Selection of filled sandwiches and rolls
Sausage rolls
Spicy chicken wings
Tomato, Basil and mozzarella Crostinis
Quiche
Sausages on Sticks
Potato Skins filled with Red Leicester,
Spring Onion & Celery (v)
Pizza Slices (v)
Cheese & Onion Goujons (v)
Curry Potato Bites (v)
Potato Crisps.

Sample Menu 2 from £5.50 per person

Selection of filled Sandwiches, rolls and continental
breads
Sausage Rolls
Pork Pie
Marinated chicken Satays
Chicken Drumsticks
Cocktail Sausages
Savoury Picnic Eggs
Vol au Vents – Chicken & Bacon
Potato Skins with Red Leicester, Spring Onion &
Celery (V)
Tomato, Basil and mozzarella Crostinis (v)
Cheese, Pineapple & Grapes on sticks (v)
Vegetarian Puffs (v)
Indian Savouries (v)
Breaded Mushrooms & Onion Rings(v)
Pickled Onions
Potato Crisps & Peanuts
Tortilla chips with a salsa dip

Sample Menu 3 from £7.50 per person

Selection of filled sandwiches and rolls & Continental Breads

Wraps:

- Tandoori chicken, yogurt and mint dressing with mixed leaves & coriander
- Chinese chicken, hoi sin sauce with cucumber sticks and spring onion
- Smoked salmon, Cream cheese, watercress and creamy horseradish sauce

Savouries:

Chicken Drumsticks

Sausage Rolls

Traditional Pork Pie

Bacon & Cheese Straws

Savoury Picnic Eggs

Pate Crostinis with fruity pickle

Spinach & Feta Goujons

Savoury Sticks:-

Cheese, Pineapple & Grapes

Feta, Olive and Tomato

Thai Seafood Dim Sum

Chilli Prawns in Filo Pastry

Smoked Salmon Crostinis

Chicken Breast Goujons served with a Salsa Dip

Vol-au-Vents filled with Chicken & Smoked Bacon.

Vol au Vents filled with Coronation Chicken

Filled Potato Skins:-

-Red Leicester Cheese, Spring Onion, Celery & Mayo

-Coronation Chicken

Vegetable Sticks & Bread Sticks served with dips

Indian Savouries – Onion Baajis, Pakoras, Vegetable

Samossas served with a yoghurt, Cucumber, & Mint Dip

Nachos with jalapenos and a spicy Mexican dip

Japanese Breaded Prawns with a sweet chilli dip

Prawn & Sesame Seed Toast

Selection of crisps, tortilla chips with dips and other savoury snacks

Selection of olives and pickles

- **FULL RANGE OF MENUS AND BESPOKE MENU AVAILABLE UPON REQUEST**