

Wedding Menu

We will be pleased to cater for your wedding breakfast and your evening reception. We offer a variety of delicious dishes for your reception and evening function.

Canapé Menu

Brochette Bites

A mixture of red and yellow cherry tomatoes, shredded fresh basil leaves and a rocket and pine nut pesto.

Fig & Parma Ham

Fresh purple figs, dry cured Parma Ham crisp crostini bread drizzled in Manuka honey.

Smoked Salmon Bellini

Scottish Oak Smoked Salmon, mascarpone cream cheese & chive & fresh Bellini bread disc.

Marinated Bocconcini Skewer

Baby Mozzarella Balls marinated in a confit of garlic & rosemary, wrapped in a fresh basil leaf with a juicy baby plum cherry tomato.

Cucumber, Crème Fraiche & Tiger Prawns

Thick slice of cucumber, quenelle of thick set crème fraiche & a North Atlantic Tiger Prawn, sprinkled with fresh chopped dill.

3 canapés @ £5.00

4 canapés @ £6.00

5 canapés @ £7.00

Bronze Menu

Main Course

Traditional Roast Chicken

With sage & onion stuffing, chipolata sausage & a pan gravy

Pan Fried Salmon Fillet

Roasted Mediterranean vegetables & red pepper coulis

Spiced Chickpea Ragu

Served with steamed rice, flat bread, coriander & fresh chilies

Dessert

Chocolate Brownie

With chocolate sauce & vanilla ice cream

Lemon & Orange Cheesecake

With Crème Fraiche

Silver Wedding Menu

Starter

Chicken & Duck Liver Parfait

Smooth parfait complemented by a stunning red onion marmalade & crostini

Roasted Plum Tomato & Basil Soup

Fresh Plum tomatoes roasted with garlic, thyme & rosemary. Blitzed together with fresh green basil

North Atlantic Prawn & Crayfish Tian

Smothered in a rich Marie Rose sauce, locally grown micro herbs with just a light dusting of Paprika

Main Course

Roasted 21 day Matured Sirloin of Beef

Homemade Yorkshire pudding, goose fat rosemary and garlic roast potatoes, Panache of local fresh vegetables, cooked in clarified butter & chives. Finished with creamy horseradish sauce & a red wine reduction

Roasted Chicken Breast French Trim

With potato fondant and petit pois a la française

Pan Fried Cod Loin Supreme

Ratatouille of vegetables, potato gratin, finished with basil oil

Roasted Beetroot

Semi dry tomatoes, goats cheese tart, mizuna and toasted sunflower seeds

Dessert

Salted Caramel Millionaires Tart

With Crème Fraiche & raspberry coulis

Black Forest Gateaux

With a chocolate sauce and fresh fruit

Tangy Lemon Tart

With Crème Fraiche

Gold Wedding Menu

Starter

Velouté

Flavour changes each season

Chargrilled Asparagus wrapped in Parma Ham

Finished with Horseradish Sauce

Smoked Salmon

With Horseradish Cream, sweet & sour cucumber, caviar micro herbs

Confit Duck Wing

With prune puree, orange sauce & pak choi

Sorbet

Champagne

Main Course

Pan Fried Halibut

Served with lobster ravioli, shellfish bisque & crispy leek

Roasted Guinea Fowl Breast

Dauphinoise potatoes, wild mushroom & peppercorn sauce

Roasted 21 day Matured Sirloin of Beef

Homemade Yorkshire pudding, goose fat rosemary and garlic roast potatoes, Panache of local fresh vegetables, cooked in clarified butter & chives. Finished with creamy horseradish sauce & a red wine reduction

Pea and Courgette Timbales

With crush pea, garden leaf salad, toasted pumpkin seed, rhubarb and basil oil

Gold Menu continued....

Dessert

Belgian Chocolate Mouse

With a dusting of gold shimmer & chocolate sauce

Deconstructed Eton Mess

Meringue, strawberries & cream

Duo of Melon

Pink Grapefruit segments & passion fruit sauce

Buffet Menu One

6 items @ £10.95pp / 7 items @ £ 11.95pp / 8 items @ £ 12.95pp

Selection of sandwiches

Chicken Goujons

Jacket wedges & dips

Warm sausage rolls

Vegetable samosas

Assorted quiches

Margarita pizza slices

Pepperoni pizza slices

Selection of Crudities and dip

Filo Prawns

Breaded crab cakes

Buffet Menu Two

@ £18.95pp

Chicken Curry

Beef Ragu

Vegetable Gnocchi

Tagliatelle

White rice

Selection of Rustic Breads

Buffet Menu Three
@ £27.95pp

Selection of open bridge rolls
Chicken drumsticks & thighs in BBQ marinade
Jacket wedges & dips
Selection of salads
Vegetable spring rolls
Breaded chicken goujons
Platter of roasted meats
Assorted quiches
Roasted new potatoes with bacon & garlic
Whole dressed salmon & seafood platter

*Should you require a dessert selection for your buffet our chef will be
pleased to give you a choice & price*