

# Basic Wedding Package

## 2/3 Course Menu

2 Course meal £17.50

3 Course meal £19.95

(Please choose ONE item from each section below to create your Wedding Breakfast Menu, whether it be Starter & Mains or Mains & Dessert)

### Starters

- Chefs Homemade Soup, served with a crusty warm roll
- Traditional Prawn Cocktail, served with buttered brown bread
- Pate & Melba Toast, served with dressed side salad & chutney

### Mains/Carvery

- Oven Roasted Chicken Breast, with a chicken Jus
- Traditional Roast Beef & Yorkshire Pudding
- Hand Carved Gammon
- Hand Carved Roasted Turkey Breast & Trimmings
- Hand Carved Pork Loin & Apple Sauce
- Vegetarian Upon Request

**All Mains are served with Potatoes & Seasonal Vegetables**

**Please speak to the head chef to discuss any allergies or dietary requirements**

### Desserts

- Profiteroles & Chocolate Sauce
- Apple Pie & Custard
- Strawberry & White Chocolate Cheesecake, served with fruit coulis
- Warm Chocolate Fudge Cake, with Vanilla Ice Cream
- Jam, Syrup or Chocolate Sponge & Custard

# Wedding Package One

## 3 Course Menu £22.95

Please choose ONE item from each section below to create your Wedding Menu

### Starters

- Chefs Homemade Soup, served with a crusty warm roll
- Traditional King Prawn Cocktail & Marie Rose Sauce, served with buttered brown bread
- Chicken Liver Pate & Melba Toast, served with dressed side salad & chutney
- Goats cheese & red onion tarts, served with dressed salad (v)
- Trio of melon balls, Raspberry Sorbet (v)

### Mains

- Oven Roasted Chicken Breast, sage & onion stuffing served with a chicken Jus
- Traditional Roast Sirloin & Homemade Yorkshire Pudding
- Hand Carved Pork Loin & Apple Sauce
- Seared Salmon Fillet served with a Hollandaise Sauce
- Pan Seared Chicken Breast, served on a bed of Wilted Spinach
- Vegetarian Upon Request

**All Mains are served with Potatoes & Seasonal Vegetables**

**Please speak to the Head Chef to discuss any allergies or dietary requirements**

### Desserts

- Profiteroles & Chocolate Sauce
- Crème Brule with Homemade Shortbread
- Raspberry & White Chocolate Ice Cream Cake
- Eton Mess, Meringue pieces, Chantilly Cream & Soft Fruits, Coulis
- Warm Chocolate Fondant, crème anglaise
- Syrup Sponge Pudding, crème anglaise

**Meal is Inclusive of coffee & mints**

Menu Options can be tailored to your requirements

# Package Two

## 3 Course Menu £24.95

Please choose ONE item from each section below to create your Wedding Menu

### Starters

- Chefs Homemade Soup, served with a crusty warm roll
- Traditional King Prawn Cocktail & Marie Rose Sauce, served with buttered brown bread
- Pressed Gressingham Duck Confit, chilli, wild mushroom Terrine
- Pressed Chicken, Sun Blushed Tomato & Black Olive Terrine
- Tempura Battered King Prawns, served with sweet chilli sauce
- Twice Baked Cheese & Chive Soufflé, served with dressed salad (v)
- Trio of melon balls, Raspberry Sorbet (v)

### Mains

- Seared Lamb Rump, Silky Mash, Red Wine & Rosemary Jus
- Traditional Roast Sirloin Beef & Yorkshire Pudding
- Hand Carved Pork Loin, Mustard Mash & Apple Sauce
- Baked Cod Loin, Topped with a Butter & Citrus Bread Crumb
- Seared Salmon Fillet served with a White Wine Sauce
- Pan Seared Chicken Breast, Fondant Potato, Baby Vegetables
- Vegetarian Upon Request

**All Mains are served with Potatoes & Seasonal Vegetables**

**Please speak to the Head Chef to discuss any allergies or dietary requirements**

### Desserts

- Tartelette au Citron. Lemon filled tart served with Lemon Sorbet
- Crème Brulee with Homemade Shortbread
- Irish Cream & Chocolate Cheesecake, served with White Chocolate Ice-cream
- Summer Pudding, Chantilly Cream & Soft Fruits, Coulis
- Warm Chocolate Fondant, crème anglaise
- Individual Tiramisu, served with Ice Cream

**Menu inclusive of coffee & mints**

Menu Options can be tailored to your requirements

# Package Three

## 3 Course Menu £27.95

Please choose ONE item from each section below to create your Wedding Menu

### Starters

- Smoked Salmon, Dressed Side Salad & buttered brown bread
- Pressed Gressingham Duck Confit, chilli, wild mushroom Terrine
- Pressed Chicken, Sun Blushed Tomato & Black Olive Terrine
- Seared Queen Scallops, pea puree
- Mascarpone & Provençale Tart, served with dressed salad, pest dressing

### Mains

- Braised Lamb Shank, Silky Mash, Red Wine & Rosemary Jus
- Traditional Roast Sirloin Beef & Yorkshire Pudding
- Hand Carved Pork Loin, Mustard Mash & Apple Sauce
- Baked Cod Loin, Topped with a Butter & Citrus Bread Crumb
- Seared Salmon Fillet served with a White Wine Sauce
- Pan Seared Chicken Breast, Fondant Potato, Baby Vegetables
- Vegetarian Upon Request

**All Mains are served with Potatoes & Seasonal Vegetables**

**Please speak to the Head Chef to discuss any allergies or dietary requirements**

### Desserts

- Rich Chocolate & Raspberry Teardrop
- Raspberry Crème Brule with Homemade Shortbread
- Irish Cream & Chocolate Cheesecake, served with White Chocolate Ice-cream
- Individual Lemon Roulade
- Molten Chocolate Cake, Served with Ice Cream
- Individual Tiramisu, served with Ice Cream

**Menu inclusive of coffee & mints**

Menu Options can be tailored to your requirements

# Carvery Wedding Package

## 2/3 Course Menu

2 Course meal £19.50

3 Course meal £21.95

### Starters

- Chefs Homemade Soup, served with a crusty warm roll
- Traditional Prawn Cocktail, served with buttered brown bread
- Pate & Melba Toast, served with dressed side salad & chutney

### Carvery

Please choose 3 meats from the list below for the carvery

- Oven Roasted Chicken Breast
- Traditional Roast Beef & Yorkshire Pudding
- Hand Carved Gammon
- Hand Carved Roasted Turkey Breast
- Hand Carved Pork Loin
- Vegetarian Upon Request

**All Mains are served with Potatoes & Seasonal Vegetables**

**Please speak to the head chef to discuss any allergies or dietary requirements**

### Desserts

- Profiteroles & Chocolate Sauce
- Apple Pie & Custard
- Strawberry & White Chocolate Cheesecake, served with fruit coulis
- Warm Chocolate Fudge Cake, with Vanilla Ice Cream
- Jam, Syrup or Chocolate Sponge & Custard

## **Beedles Lake, BBQ Package**

The Great British BBQ is always a real winner whatever the event or special occasion. Freshly sourced local meat, lovingly prepared, marinated and cooked by our own talented Chefs.

**£15.00 PER PERSON**

**Chicken pieces marinated in either, piri/piri, BBQ, Garlic & Herb.**

**4oz handmade burgers locally sourced.**

**Jumbo Pork Sausages**

**Seasoned Chips**

**Mixed leaf salad**

**Homemade Coleslaw**

**Tomato, Cucumber & Red Onion Salad**

**Included in the package, soft bread cobs & rolls & condiments**

**Enhance your BBQ with a selection of desserts for £3.50pp**

**Assorted cheesecakes**

**Assorted gateaux**

**Profiteroles**

**Tray bakes (millionaire shortbread, chocolate brownie, Boston brownie, butter flapjacks and coconut & raspberry )**

## **Additional Meat/Vegetarian Options for the BBQ**

### **from £1.00 per person**

Prime seasoned rump steaks

Minute sirloin steaks

Seasoned Pork loin steaks

Premium 6oz, lamb or beef burgers

Trio of fresh butchers sausages

Five spiced belly pork strips

Skewered Thai king prawns

Handmade marinated chicken satay

Skewered chicken kebabs

Vegetable kebabs (v)

Garlic mushrooms (v)

Spicy bean burgers (v)

Stuffed roasted peppers (v)

### **Additional Salad Options, 50p per person**

Dressed new potatoes

Greek salad

Fragrant cous cous salad

Waldorf salad

Watercress & rocket salad – classic French dressing

Tomato, red onion & pesto salad

Indian salad

Fragrant rice salad

Penne pasta & fresh herb

Fresh beetroot & chorizo

Crunchy Thai salad

# Buffet Packages

**6 Options £9.95 per person**

**8 Options £11.75 per person**

**10 Options £13.50 per person**

Please choose item from the following selections section below

## Buffet Options

- Selection of Sandwiches on White & Brown Bread (4 Fillings)
- Open Roll Brioche Sandwiches (4 Filling)
- Chicken Wings with BBQ or Hot Sauce
- Mixed Indian Selection with Dips
- Mixed Chinese Selection with Dips
- Vegetable Spring Rolls (v)
- Mini Sausage Rolls
- Mini Filled Potato Skins, (Cheese & Bacon, Cheese & Jalapeño)
- Assorted Quiche
- Mini Pork Pies & Pickle
- Gala Pork Pie
- Chicken Drumsticks
- Mini Pizzas
- Chicken Fillet Sate
- Cocktail Sausages in honey & mustard
- Chicken Goujons with dips
- Spicy Potato Wedges
- Bowls of seasoned Chips
- Vegetable Satay Skewers (v)
- Breaded Mozzarella Grissini Sticks (v)

**Choice of Mini Individual Dessert available from £3.50 per person**

Menu Options can be tailored to your requirements

# Fork Buffet Menu

**Pick 3 choices of main. Rice, 2 salads & side - £12.50 per person**

**Pick 4 choices of main. Rice, 2 salads & side - £14.95 per person**

## **Mains Options**

- Chicken Tandoori
- Sweet & Sour Chicken
- Chicken Korma
- Chicken Tikka Masala
- Chili Con Carne
- Lasagne
- Beef Madras
- Beef Stroganoff
- Beef & Noodles
- Irish Stew & Soda bread
- Sweet & Sour Pork
- Pork, Honey & Mustard Sir fry

## **Vegetarian Main Choices**

- Vegetable Curry
- Mushroom & Tarragon Lasagne
- Sweet & Sour Vegetables with cashew nuts
- Vegetable chilli

## **Salads**

- Mixed Leaf Salad
- Tomato Salad
- Caesar salad
- Coleslaw
- Green Salad
- Pasta Salad
- Potato salad
- Cous Cous & roasted vegetable Salad

## **Rice**

- Plain Rice
- Turmeric Rice
- Special Fried Rice

## **Sides**

- Garlic Breads
- Naan Breads
- Poppadums'
- Prawn Crackers
- Seasoned Chips

Choice of Desserts available from £3.50 per person

