

Beedles Lake Wedding Menus

3 Course Menu from £22.95

We invite you to select one option per course, if you would like to upgrade and offer your guests a choice of meal, this is available at an additional cost of £2.50 per guest.

Dietary requirements can be accommodated at no additional cost

Starters

- Chefs Homemade Soup, served with a crusty warm roll & butter (v)
- Traditional King Prawn Cocktail & Marie Rose Sauce, served with buttered brown bread
- Smoked Salmon, dressed salad & 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 & Parma Ham served with a dressed salad & balsamic glaze

Mains. (All Mains are served with Potatoes & Seasonal Vegetables)

- Roasted Chicken Breast, sage & onion stuffing served with a chicken Jus
- Traditional Roast Sirloin & Home-style 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 & Mushroom Sauce
- Vegetarian Upon Request

Desserts

- Profiteroles & Chocolate Sauce
- Crème Brule with Homemade Shortbread
- Strawberry & Prosecco Truffles, Raspberry Ripple Ice Cream
- Brandy Snap Baskets, Filled with Chantilly cream & Soft Fruits, Vanilla Ice Cream
- Warm Chocolate Brownie, & Vanilla Ice Cream, Chocolate Sauce (GF)
- Sticky Toffee Pudding, crème anglaise
- Individual Tiramisu & Coffee Ice Cream

Meal is Inclusive of coffee & mints

Our Head Chef is delighted to amend the above dishes to meet your dietary requirements. If you have any special requests or other dishes you may like to choose from then we'll happily discuss your requirements with you.