

Wedding Menu
(Price per person)

Starters

A

Freshly made Soup of your choice*
(dependent on season and availability)

Or

Fan of Melon with a Forest Fruit Couli
£5.50

B

Hot Smoked Mackerel with Horseradish
Cream and Herb Oil

Or

House Pate with Cumberland Sauce and toasted Flutes
£7.00

C

Thai Chicken Salad with Lime and Chilli sauce

Or

Stilton Pear and Walnut Salad
£7.00

D

Hot Smoked Salmon on pickled Vegetables
And Onion Salad

Or

Greek Salad
£9.00

E

Crown of Galia Melon Filled with Forest Fruits
Or

Wild Mushroom with Parmesan and Roquette
£9.50

Main Course

A

Roast Breast of Sussex Chicken
Served with a mushroom Cream Sauce

Or

Pan-Fried Turkey Escalope
Served with a Leek and Sage Sauce
£12.50

B

Roast Loin of Pork
with a Caraway Seed and Apple Gravy

Or

Roast Beef with Red Wine Sauce
£14.50

C

Pan-fried Salmon with Hollandaise Sauce

Or

Roast Leg of Lamb with Honey Rosemary Sauce
£15.00

D

Baked Parmesan Cod
with Lemon Cream Sauce

Or

Roast Breast of Chicken with Sun-dried Tomatoes
and Wild Mushrooms with Sage Cream Sauce
£16.00

E

Grilled Sirloin Steak
with a Brandy and Green Peppercorn Sauce

Or

Honey Marinated Duck Breast
with Caramelized Orange Juice
£17.00

Desserts

A

Strawberry Cheesecake served with Fresh Cream
Or
Black Forest Gateau served with Fresh Cream
£6.00

B

Lemon Tart served with a Forest Fruit Compote
Or
Pacific Fruit Salad with Fresh Cream
Or
Choux Buns with Cream and Chocolate Sauce
£7.50

C

Chocolate Bavarois with Fruit Couli and Anglaise
Or
Raspberry and White Chocolate Charlotte with
Tia Maria Crème
Or
Warm Bread and Butter Pudding
with Crème Fraiche
Or
Summer Pudding with Cream Anglaise
£8.50

D

Platter of Cheese for the table:
Stilton, Edam and Brie with
Biscuits, Grapes, Nuts and Dried Fruits
£8.00 (per platter)
Tea and Coffee at £1.75 per person, per serving

Vegetarian Suggestions

Stuffed Peppers with Ratatouille
Roasted Vegetables Wellingtons
Broccoli and Brie Pithivier
Vegetable Lasagne
Mushroom Pasta
Grilled Vegetable Salad with Goats Cheese
£12.50

Children's Package

(under 12's)

Honeydew Melon Slices
with Orange, Pineapple and Kiwi Fruit

Chicken Nuggets
with French Fries and Baked Beans

Jelly and Ice Cream

£12.50

Finger Buffet Supper Menus

A

Cocktail Sausages marinated in Honey and Mustard
Pizza Puffs
Assorted Sandwiches
Barbeque style Chicken Drumsticks
Vegetarian Samosas
£12.50 (per person)

B

Honey & Soy Glazed Chicken Drumsticks
Vegetarian Quiche Selection
Savoury Pastry Selection
Assorted Sandwiches
Potato Wedges with Soured Cream & Chives
Pate Maison with Toasted Croutes
Prawn Cocktail Tartlets
£14.00 (per person)

C

Breaded Fish Goujons with Tartare Sauce
Potato Skins topped with Cheese & Bacon
Smoked Salmon Tartlets
Assorted Sandwiches
Chicken Satays with Peanut Sauce
Vegetable Samosas
Beef & Mushrooms Skewers
Vegetarian Quiche selection
£16.50 (per person)

Gold Fork Buffet

£32.00 per person

Cocktail of Prawns with Marie Rose Sauce

Cold

Roast Sirloin of Beef
Roast Spring Chicken
Dressed Salmon
Dressed Ham
Hot Buttered New Potatoes

Hot

Beef Stroganoff with Rice
Or
Mushroom Stroganoff with Rice (V)

Salads

Coleslaw
Potato Salad
Mixed Salad

Desserts

A selection of Gateau Fresh Fruit Salad
English and Continental Cheeseboard

Freshly Brewed Coffee and Mints

Drinks Menu
(Price per person)

A

Midweek and Sunday £13.50, Saturday £14.50

Arrival Drinks

A glass of Buck's Fizz

House Red or White wine or Orange Juice

During the meal

A half a bottle of House Wine per person

Toast

A glass of Sparkling Wine

B

Midweek and Sunday £15.50, Saturday £16.50

Arrival Drinks

A glass of Kir Royale

Pimms or Orange Juice

During the Meal

A half a bottle of House Wine per person

Toast

A glass of Champagne