

# Menu

## PACKAGES

### MENU 1

£35 per person

PRE-ORDER FOR STARTERS & DESSERTS

#### House Soup

Please choose from the options menu

#### Trio of Chilled Melon

Fresh fruit and mango coulis

#### Prawn Cocktail

Marie Rose sauce, brown bread and butter

CHOOSE ONE + VEGETARIAN OR VEGAN  
DISH FROM THE OPTIONS MENU:

#### Roast Silverside of Beef

Yorkshire pudding, red wine jus

#### Roast Breast of Turkey

Chipolata, cranberry sauce, rich gravy

#### Roast Loin of Pork

Seasoning, apple sauce

OR

#### Traditional Carvery with Beef & Turkey

(Minimum 70 guests)

CHOOSE TWO:

#### Rich Chocolate & Salted Caramel Tart

Vanilla ice cream

#### Fresh Fruit Salad

Clotted cream

#### Vanilla Panna Cotta

Berry compote, shortbread

### MENU 2

£45 per person

CHOOSE THREE INCLUDING SOUP OPTION:

#### House Soup

Please choose from the options menu

#### Prawn & Crayfish Cocktail

Marie Rose sauce, mixed leaves

#### Pressed Ham Terrine

Piccalilli, toasted ciabatta

#### Chicken Liver Parfait

Real ale chutney, olive ciabatta toast

#### Tomato & Mozzarella Salad

Fresh basil, balsamic dressing

CHOOSE TWO + VEGETARIAN OR VEGAN  
FROM THE OPTIONS MENU:

#### Roast Silverside of Beef

Yorkshire pudding, red wine jus

#### Pan Fried Chicken Breast

Spring onion mash, tarragon cream

#### Roasted Pork Belly

Celeriac Pomme Anna, Westcountry  
cider sauce

#### Herb Crusted Sea Bass

Crab aranchini, white wine cream

OR ANY MAIN COURSE FROM MENU 1

CHOOSE THREE:

#### Chocolate Brownie

Warm chocolate sauce, clotted cream

#### Vanilla Panna Cotta

Berry compote, shortbread

#### Orange & Honey Creme Brulee

Coconut shortbread

#### Banana & Caramel Delice

Sticky toffee sauce, chocolate soil

#### Fresh Fruit Salad

Clotted cream

## WE OFFER A SELECTION OF MENUS TO SUIT EVERY TASTE AND EVERY BUDGET

Children's aged 3-12: 1/2 price of adults menu. Please let us know any food allergies or dietary requirements we should be aware of.

### MENU 3

£60 per person

CHOOSE THREE INCLUDING SOUP OPTION:

#### House Soup

Please choose from the options menu

#### Prawn & Smoked Salmon Salad

Marie Rose sauce, mixed leaves

#### Chicken Liver Parfait

Orange marmalade, toasted ciabatta

#### Grilled Goat's Cheese

Red onion & chilli jam, pickled vegetables, balsamic dressing

#### Prosciutto Ham & Honeydew Melon

Crusty bread, olive oil & balsamic

CHOOSE TWO + VEGETARIAN OR VEGAN  
FROM THE OPTIONS MENU:

#### Beef Wellington

Madeira sauce

#### Breast of Duck

Red wine & redcurrant jus

#### Rack of Lamb

Mint & red wine jus

#### Grilled Darne of Salmon

Crab aranchini, white wine cream

OR ANY MAIN COURSE FROM MENU 1

CHOOSE THREE:

#### Hazelnut & White Chocolate Tart

Strawberry mascarpone ice cream, blackberry coulis

#### Blueberry Panna Cotta

Berry compote, shortbread

#### Belgian Chocolate Delice

Sour cherry compote, Chantilly cream

#### Passion Fruit Creme Brulee

Coconut shortbread

#### Fresh Fruit Cocktail

Clotted cream

### CHILDREN'S MENU

Age 3-12

½ price of the adults menu

**T&CS FOR PRE-ORDERS** It is essential when there is a choice of food that pre-orders for each guest are made along with a detailed table plan. This must be provided to the hotel at least six weeks prior to the wedding.