

CANAPÉS

£6 Per Person

Please choose 3 options from the following list to accompany your drinks reception;

- CHICKEN LIVER PATE ON TOASTED SODA BREAD CROUTE
- ROAST BEEF & ROOT VEGETABLE COTTAGE PIES
- CHEESEBURGER CROSTINI WITH CARAMELISED ONION RELISH
- FILLET OF BEEF WITH SUNDRIED TOMATO AND BLACK OLIVE
- INDIVIDUAL YORKSHIRE PUDDING WITH ROAST BEEF AND HORSERADISH
- FRESHLY BAKED PEPPERED STEAK PIES
- MINI FISH & MUSHY PEAS ON POTATO ROSTI
- GLAZED PORK & LEEK SAUSAGES WITH COLCANNON MASH
- CHICKEN & CHORIZO SKEWERS WITH CHIPOTLE DIP
- CHICKEN TIKKA SPLIT STICKS WITH MANGO SAUCE
- PEA & SMOKED BACON TURNOVERS
- ORIENTAL PRAWNS IN FILO WITH SWEET CHILLI
- SMOKED SALMON AND CREAM CHEESE BLINIS
- SEAFOOD COCKTAIL ON SODA BREAD
- BITESIZE HAM & CHEESE CROQUE MONSIEUR
- MOZZARELLA & PESTO PIZZA BITES
- MINI VEGETABLE SAMOSAS WITH YOGHURT & MINT RAITA
- TOMATO, FETA & RED ONION BRUSCHETTA
- GOATS CHEESE & RED ONION FILO TARTLETS
- MIXED PEPPER AND MUSHROOM BROCHETTES
- GRILLED HALLOUMI WITH SUNDRIED TOMATO

WEDDING BREAKFAST OPTIONS

£40 Per Person

3 courses including coffee and chocolates

SOUPS

All of our Soups are homemade with fresh local ingredients,
and accompanied by Oven Baked Rustic Bread

- BROCCOLI & STILTON
- ROAST PARSNIP & SMOKED BACON
- CHICKEN & VEGETABLE
- MINTED PEA & WATERCRESS
- TOMATO & BASIL
- CREAM OF SUMMER VEGETABLE
- CARROT & CORIANDER
- LEEK & POTATO

STARTERS

MOZZARELLA PEARLS TOMATO, RADISH AND BLACK OLIVE
With Pesto Dressing

TRIO OF SEASONAL MELON
With Parma Ham and Balsamic Glaze

ARTISAN PATE
With Melba Toast & Red Onion Marmalade

TIAN OF PRAWNS, CUCUMBER & CRÈME FRAICHE

CLASSIC CHICKEN CAESAR SALAD
With Parmesan Shavings and Black Pepper Croutons

COCKTAIL OF PRAWN, CRAB AND AVOCADO
With Romaine Lettuce & Seafood Dressing

PARMA HAM & BUFFALO MOZZARELLA
With olives, capers and aged balsamic vinegar dressing

ROCKET, SWEET PEAR, & SHROPSHIRE BLUE CHEESE SALAD
With apple & hazlenut Dressing

RISOTTO OF WILD MUSHROOMS
With toasted pine nuts and baby spinach

SEARED CAJUN SALMON
With smoked bacon, bell peppers, mixed salad, caesar dressing

HAM HOCK & PICKLED CARROT TERRINE
With piccalilli and toasted ciabatta

HOG ROAST PORK, APPLE & SAGE PATE
On potato rosti & herb salad

SAVOURY SHARING PLATTERS FOR 4 PEOPLE
Lamb Kofta, Chicken Skewers, Mozzarella sticks, Crudites and Dips

MAIN COURSES

PAN SEARED SUPREME OF CHICKEN
Red Onion and sage, Dauphinoise potatoes Baby Carrots, Pea puree and Madeira sauce

CHICKEN IN WHITE WINE & TARRAGON
French Beans, Baby Leeks, Potato Fondant

ROAST SIRLOIN OF BEEF
Horseradish Mash, Chantenay Carrots, French Beans and a Merlot Jus

OPEN BEEF WELLINGTON
Wild Mushrooms, Carrots, Roast New Potatoes, Yorkshire Pudding, Rich Red Wine Gravy

ROAST LOIN OF PORK
Apple & Apricot Compote, Dauphinoise Potatoes, Baby Leeks, Cider Herb Sauce

MEDALLIONS OF PORK TENDERLOIN
Braised Cabbage, Carrots & Peas, Balsamic Honey Glaze

BUTTERNUT, BRIE & BEETROOT FILO TART
Roasted Root Vegetables, Roast Potatoes & Red Onion Marmalade

STUFFED SWEET PEPPERS
Mozzarella & Spiced Cous Cous, Roast Vine Tomatoes, Balsamic Glaze

BAKED FILLET OF SALMON WITH HERB CRUST
Asparagus, French Beans, hollandaise sauce

SLOW BRAISED LAMB SHANK
In Red Wine, Thyme & Rosemary with Roasted Garlic Mashed Potatoes

TRIO OF LOCALLY PRODUCED SAUSAGES
with Scallion Mash garden vegetables, rich onion gravy

BAKED MOROCCAN CAULIFLOWER ROULADE
With Chickpea Chutney and Spiced Cous Cous

RACK OF LAMB WITH A HERB CRUST
Fondant Potatoes, Minted Carrots and a Burgundy Sauce



DESSERTS

WARM CHOCOLATE BROWNIE

With Caramel Sauce, Raspberries & Mascarpone cream

LEMON POSSET

With Summer Fruit Compote, Crushed Meringue and Amaretti Biscuits

CRANBERRY & BRIOCHE BUTTER PUDDING

With fruit Compote and Crème Anglaise

BAKED NEW YORK VANILLA CHEESECAKE

With Mango Coulis, Vanilla Chantilly Cream and Cape Gooseberry

SUMMER BERRY PUDDING

Pouring Cream & Fruit Compote

CHOCOLATE PROFITEROLES

Dark Chocolate sauce and Mascarpone

STICKY TOFFEE PUDDING

Toffee sauce & Butterscotch Ice Cream

RASPBERRY & WHITE CHOCOLATE ROULADE

Raspberry Coulis & Shortbread Crumb

BLUEBERRY & REDCURRANT ETON MESS

Fruit, Crushed meringue and fresh cream

INDIVIDUAL CARAMEL APPLE TART

Blackberry Ice Cream

CHERRY FRANGIPANE TART

Crème Anglaise

CHEF'S CHEESE BOARD

A Selection of Cheeses with Savoury Biscuits, Celery, Grapes and Chutney



EVENING SNACKS

£6.50 per person

MINI FISH & TRIPLE COOKED CHIPS

With Mushy Peas and Tartare Sauce

BEER BATTERED HALLOUMI (V)

With French Fries

HOT ROAST PORK WITH CRACKLING

In Soft Rolls, Apple Sauce, Stuffing

GREEK CHICKEN GYROS

Pitta Bread, French Fries, Salad, Yoghurt

CHICKEN & SHRIMP PAELLA

MIXED PIZZA SLICES
With Garlic Bread & Potato Wedges

CURRY BUFFET

With Naan, Samosas, Bhajees

HILTON BARBECUE - £12.50 per person

Gourmet Burgers, Local Sausages, Marinaded Chicken
Coleslaw, Dips & Sauces, Fresh Bread Rolls

SPECIALITY CHEESEBOARD - £7.95 per person

A selection of local and continental cheeses served with biscuits, artisan breads
and seasonal fruits. Add a selection of homemade pate for £2.50 per person

PLOUGHMAN'S BUFFET - £7.95 per person

Selection of crusty cobs, soft buns and rolls. Carved cold meats, Continental
Cheeses. Selection of pickles and relishes. Homemade coleslaw, Mixed leaf salad



DRINKS PACKAGES

OPTION 1

£15 per person

Reception drink ~ Traditional Summer Pimms, Sparkling Wine & Bottled Beers

House Wine served with the Wedding Breakfast (half bottle per adult)

Sparkling wine toast (1 glass)

OPTION 2

£22.50 per person

Prosecco reception Drink (1 glass), house wine (half bottle),
Champagne toast (1 glass)

OPTION 3

£30 per person

Champagne reception (2 glasses), house wine (half bottle),
Champagne toast (1 glass)

CHILDREN

£7.50 per child

An unlimited supply of soft drinks during the reception drinks and wedding breakfast



DRINKS BY THE GLASS

CHAMPAGNE

£8.50 per glass

SPARKLING WINE

£5.00 per glass

HOUSE WINE (RED, WHITE, ROSE)

£4.00 per glass

PROSECCO PEACH BELLINI

£5.50 per glass

COCKTAILS FROM

£6.50 per glass

TRADITIONAL SUMMER PIMMS

£4.00 per glass

MULLED WINE, WINTER PUNCH OR HOT CIDER

£4.00 per glass

FRESH ORANGE JUICE OR HOMEMADE LEMONADE

£5.00 per jug

MINERAL WATER (STILL/SPARKLING)

£3 per bottle



AFTERNOON TEA

£21.50 per person

ASSORTED FINGER SANDWICHES

Including;

Salmon & Cucumber

Coronation Chicken

Roast Beef & Tomato

Egg Mayonnaise

Cheddar and Red Onion

FRESH BAKED SCONES

With Homemade Preserves & Clotted Devon Cream

TRIO OF MINI SAVOURIES

SELECTION OF INDIVIDUAL CAKES, PASTRIES AND MACAROONS

CHOICE OF TEAS

English Breakfast – Earl Grey – Green Tea

(Decaffeinated Blends available)

ADD A GLASS OF PROSECCO FOR AN EXTRA SPECIAL OCCASION!