



Canapés

Enhance your drinks reception by offering your guests an assortment of canapés from the selection below:

3 Items £5.95 per person or 5 Items £8.95 per person

*Cream Cheese & Chive, Roast Peppers on Wholemeal Crisp
Smooth Chicken Liver Parfait, Red Onion Marmalade En Croûte
Scotch Smoked Salmon, Horseradish Cream & Chive
Mediterranean Lamb Kofta, Roasted Pepper Dip
Chicken Tikka Kebab, Minted Yoghurt
Halloumi Brochette, Mixed Peppers, Coriander
Lemon and Herb Marinated Chicken Brochette
Prawn Toast, Oyster Sauce Dip
Traditional Mini 'Bangers & Mash', Grain Mustard*

Drinks Packages

In addition to the perfect setting & the mouth-watering food, we offer a tempting range of drinks packages to complement your day.

Classic Drinks Package

2018 - £17.95pp ~ 2019 - £18.95pp ~ 2020 - £19.95pp

*Choose from a glass of Bucks Fizz or Pimm's & lemonade on arrival
Half a bottle of house wine per person with your wedding breakfast
Glass of sparkling wine for your toast*

Celebration Drinks Package

2018 - £19.95pp ~ 2019 - £20.95pp ~ 2020 - £21.95pp

*Choose between a glass of Prosecco or peach Bellini on arrival
Half a bottle of house wine per person with your wedding breakfast
Glass of sparkling wine for your toast*

Gala Drinks Package

2018 - £22.95pp ~ 2019 - £24.95pp ~ 2020 - £26.95pp

*Choose from a Glass of kir Royale, a glass of Champagne or assorted Bottled Beers on arrival
Half a bottle of wine per person to be served with you wedding breakfast (Selected wines available)
Glass of Champagne or pink sparkling wine for your toast*



Wedding Breakfast

Our wedding menus have been carefully designed to complement your tastes and needs. We offer a selection of menus for your wedding day; please select one starter, one main & one dessert for all of your guests.

Dietary requirements are also catered for, not forgetting the children. (Menus available on request)

Low Season October – March ~ **High Season** April - September

Carvery Package

2018- Low Season £22.50 per person - High Season £25.50 per person

2019- Low Season £23.50 per person - High Season £26.50 per person

2020- Low Season £23.50 per person - High Season £27.50 per person

Starters

Roasted Tomato Soup, roasted garlic croutons

Chicken Caesar Salad, sweet bacon, croutons

Poached Salmon, dill and chives, pickled cucumber, watercress

Mains

*Roast Breast of Turkey, sage and onion stuffing, chipolata sausage
&*

Traditional Roast Beef, Yorkshire pudding

Pan Seared Seabass, samphire, sautéed potatoes, salsa verde

Potato and Parmesan Gnocchi, roasted butternut squash, goat's cheese

Desserts

Spiced Apple and Blackcurrant Crumble, vanilla ice cream

Classic Lemon Tart, ginger mascarpone

Chocolate Brownie, caramel, chocolate ice cream

Silver Package

2018- Low Season £25.50 per person - High Season £28.50 per person

2019- Low Season £26.50 per person - High Season £29.50 per person

2020- Low Season £27.50 per person - High Season £30.50 per person

Starters

Chilled Galia of Melon, strawberry compote, fresh mint

Leek & Potato Soup, straw potatoes

Confit of Chicken Terrine, braised Mediterranean vegetables, olive bread

Prawn & Sweet Potato Salad, roasted pepper coulis

Mains

Roast Breast of Chicken, sage and onion stuffing, chipolata sausage in bacon

Roast Topside of Beef, thyme Yorkshire pudding, rich red wine jus

Baked Fillet of Scotch Salmon, hollandaise sauce, lemon

Penne Pasta, broccoli, mushrooms, tomato garlic cream sauce, Parmesan

Desserts

Warm Belgian Apple Tart, vanilla custard

Traditional Tiramisu, amoretti biscuits

Peach Melba Trifle, almond tuilé

Upside-down Caramel Cheesecake, raspberry compote



Gold Package

2018- Low Season £27.50 per person - High Season £30.50 per person

2019- Low Season £28.50 per person - High Season £31.50 per person

2020- Low Season £29.50 per person - High Season £32.50 per person

Starters

Roast Tomato Soup, rosemary

Roast Tomato and Mozzarella Tart, Parmesan and rocket salad

Chicken and Roast Pepper Terrine, bacon, tomato dressing

Salmon and Prawn Fishcake, tarragon hollandaise sauce, lemon dressed leaves

Mains

Roast Loin of Pork, red onion and port chutney, Calvados cream sauce

Braised Blade of Scottish Beef, roasted onion, red wine jus

Pan Seared Fillet of Sea Bass, spaghetti of courgettes, coriander and tomato fondue

Confit of Roasted Mediterranean Vegetables, herb mash, mozzarella cheese, roasted red pepper sauce

Desserts

Classic Lemon Tart, mascarpone cream, toasted almonds

Profiteroles, fresh vanilla cream, Belgian chocolate sauce

Strawberry Cheesecake, Chantilly cream, wild berry coulis

Trio of Chocolate Mousse, berry compote

Diamond Package

2018- Low Season £29.50 per person - High Season £33.50 per person

2019- Low Season £30.50 per person - High Season £34.50 per person

2020- Low Season £31.50 per person - High Season £35.50 per person

Starters

Cream of Cauliflower Soup, straw potatoes

Breaded Goats Cheese, beetroot purée, apple and walnut salad

Tian of Smoked Chicken, salad of crisp leaves, pine nuts, balsamic dressing

Terrine of Salmon & Dill, lemon & coriander dressed salad

Mains

Honey Roasted Duck Breast, caramelised plum, port and redcurrant jus

Strip Loin of Beef, thyme Yorkshire pudding, rich red wine jus

Roast Leg of Welsh Lamb, red onion & thyme stuffing

Supreme Scotch Salmon, chive beurré Blanc, caper & tomato chutney

Butternut Spinach & Ricotta Filo Parcels, tomato & chilli compote

Baked Rice Cake, rich tomato compote, white bean purée

Meat dishes – roast chateaux potatoes, seasonal vegetables

Fish dishes – parsley new potatoes, steamed seasonal vegetables

Desserts

Chocolate and Hazelnut Mousse, mango jelly, short bread biscuit

Vanilla Panacotta, hazelnut praline

White and Dark Chocolate Parfait, balsamic strawberry, vanilla mascarpone

Lemon Posset, orange and ginger shortbread biscuit