

Our Wedding Menu Selector is priced at £27.95 per person.  
Just select one dish from each course.

## Starters

### Choice of Soup

Leek & potato, tomato & basil, carrot & coriander, country vegetable, minestrone (all served with crispy croufons).

### Chicken Liver & Redcurrant

A smooth chicken liver pate blended with garlic and herbs, topped with redcurrants and spiced berry cordial, served with melba toast.

### Crayfish Tails & Atlantic Prawn Cocktail

Served on crisp salad leaves and topped with a tomato mayonnaise and chunky brown bread.

### Slices of Honeydew Melon

Smothered with fruits of the forest compote.

### Warm Feta Cheese & Pesto Tartlet

Accompanied by red onion chutney and herb salad.

### Smoked Chicken & Bacon Salad

With a honey and mustard dressing.

### Creamy Garlic Mushrooms

Placed on toasted brioche.

### Smoked Salmon Parfait

With a citrus centre on crisp salad leaves.

## Sorbet Selection

Optional for an extra £2.50 per person

Peach & Mango

Mediterranean Lemon


Blackcurrant

Orange

Champagne

## Vegetarian Options

Root Vegetable, Cranberry and Goats

Cheese Nut Roast 

With a red pepper & balsamic dressing.

Butternut Squash, Spinach

& Walnut Filo Tart 

Mushroom Stroganoff 

In a crispy tortilla shell and rice.

Classic Vegetable Lasagne 

Served with garlic bread.

Wild Mushroom & Parmesan Risotto 

## Main Courses

### Supreme of Chicken

Filled with sage & onion and served with a rich red wine gravy.

### Chicken Fillet

Wrapped in bacon on a bed of vegetables with a thyme jus.

### Roast Beef

With Yorkshire pudding and a rich gravy.

### Roasted Loin of Pork

With an apple & calvados sauce.

### Braised Lamb Shank

In red wine & rosemary on a bed of mash potato.

### Supreme of Salmon

Baked in fresh lemon & dill.

### Battered Cod

With mushy peas, thick chips and tartare sauce.

### Roast Turkey

Chestnut stuffing, pigs in blankets with a cranberry gravy.

### Braised Rump of Beef

With root vegetables

## Desserts – £3.95

### Chocolate Fudge Cake

With cream.

### Woodlands Fruit Cheesecake

With crème Anglaise.

### Citrus Lemon Tart

Topped with a light crème fraiche.

### Champagne & Raspberry Torte

With a duo of coulis.

### Warm Sticky Toffee Pudding

With a ball of vanilla ice cream.

### Belgian Chocolate Cheesecake

Served with clotted cream and a raspberry coulis.

### Lemon Meringue Pie

With whipped dairy cream.

### Brandy Snap Basket

Filled with fresh fruit salad and fresh cream.

### Cheese & Biscuits

# Buffet Menus

All menus include Tea/Coffee

## Platter

£8.95 per person

Selection of Sandwiches

Chicken Goujons

Cheesy Puffs

Sausage Rolls & Pork Pie

Crisps

Cheesecake or Gateau

## Indian Spice

£9.95 per person (min 8 people)

Salad Bar

Mini Indian Savouries

Chicken Tikka Massala

Vegetable Curry

Pilau Rice & Naan Bread

Gateau

## Italian Style

£9.95 per person (min 8 people)

Garlic Bread

Salad Bar

Pasta Bolognese

Leek & Mushroom Pasta

Gateau

## Deliciously Simple

£9.95 per person (min 8 people)

Soup of the Day with Bread Rolls

Salad Bar

Jacket Potato

With a choice of tempting fillings

Gateau

