

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

Starters

Choice of Soup ①

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 ①

Smothered with fruits of the forest compote.

Warm Feta Cheese & Pesto Tartlet ①

Accompanied by red onion chutney and herb salad.

Smoked Chicken & Bacon Salad

With a honey and mustard dressing.

Creamy Garlic Mushrooms ①

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 ①

With a red pepper & balsamic dressing.

Butternut Squash, Spinach & Walnut Filo Tart ①

Mushroom Stroganoff ①

In a crispy tortilla shell and rice.

Classic Vegetable Lasagne ①

Served with garlic bread.

Wild Mushroom & Parmesean Risotto ①

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 a 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

Drinks Selections

Bronze Standard

White

Kumala Chenin Blanc Chardonnay
(South Africa) £11.85
Lively tropical fruit flavours with a touch of oak.

Pinot Grigio IGT Terra Nostra (Italy) £11.40
Intense straw colour with ample, lasting fruity bouquet. Palate is dry, soft and well balanced.

Black Tower Rivaner Deutscher
Tafelwein Rhien (Germany) £12.40
This deliciously smooth Rivaner white wine is full of fresh pineapple and lime fruit flavours.

Rosé

Pink Pinot Grigio Terra Nostra (Italy) £11.75
The elegant bouquet has intense notes of acacia flowers. Dry, soft and well balanced on the palate and plenty of fruity flavours.

Red

Dominique Baud Win de France
Merlot (France) £10.90
Great structure and character. A rich velvety wine to be enjoyed with meat dishes, poultry or cheese.

Berberana Vina Alarde Tempranillo,
Rioja (Spain) £11.60
Medium depth of ruby red, soft, round and fruity with a subtle hint of oak.

Carta Vieja
Cabernet Sauvignon (Chile) £11.40
Luscious ripe red fruit flavours balanced with mild tannins and a fresh pleasing finish.

Champagne/Sparkling Wine

Louis Perdrier NV (France) £15.00
Light, clean, fresh, dry Blanc de Blanc. Soft and enticing.

Silver Standard

White

Lindemans Cawarra Chardonnay
(Australia) £13.10
An easy going chardonnay with tropical fruit flavours and a creamy finish.

Hardys VR Pinot Grigio (Australia) £11.50
Displaying the true varietal character with poached white pear and citrus flavours, achieving an excellent fresh clean finish.

Langenbach Spatlese (Germany) £12.60
Fully ripe grapes harvested late gives this wine its rich, smooth character of full flavour.

Rosé

Beringer Stone Cellars
White Zinfandel (California) £14.45
A medium sweet, refreshing rose wine overflowing with strawberries and cream.

Red

Victor Berard AC Beaujolais
Villages (France) £15.10
Supple and well structured with red fruit aromas and a hint of spice on the nose.

Marques de la Concordia
Reserva, Rioja (Spain) £16.20
Deep ruby red with a concentrated bouquet of ripe fruit and cedar notes. The palate is intense, velvety rich and well balanced by firm acidity.

Lindemans Cawarra
Shiraz Cabernet (Australia) £13.10
This wine is packed with blackcurrant and dark cherry flavours and had has a spicy finish.

Champagne/Sparkling Wine

Moet et Chandon Brut Imperial NV £67.90
Complete, generous and dynamic in taste, Moet & Chandon Brut Imperial is widely regarded as one of the most stylish Champagnes on the market.

Gold Standard

White

Les Joyaux AC Chablis 1ER Cru
(France) £31.25
Top quality wine with vanilla and mineral overtones. Very aromatic with great depth and complexity.

La Chenaye AC Sancerre (France) £24.00
Full bodied and refreshing with expressive floral and fruity notes. Slightly vegetal, with a crisp balanced finish.

Villa Maria Sauvignon Blanc,
Marlborough (New Zealand) £20.65
Mown-grass, green capsicum and tropical fruit flavours from New Zealand's most awarded wine company.

Rose

Noblio Orca Bay Rose
(New Zealand) £15.25
A refreshing style bursting with ripe berry flavours of strawberry, raspberry and cherry.

Red

Chianti Classico DOCG,
Villa Cafaggio (Italy) £24.70
Brilliant cherry red with a spicy cloves aroma, and refined black cherry and plum fruitiness on the palate.

Villa Maria Merlot Cabernet Sauvignon,
Eat Coast (New Zealand) £21.70
This wine has structure and complexity. Sweet vanilla and soft berry fruit with masses of blackcurrant flavour.

Pasquier Desvignes AC
Chateaufort-du-Pape (France) £33.45
Complex and powerful nose, hints of forest fruits with spicy notes. Full on the palate with a warm and spicy finish.

Champagne/Sparkling Wine

Veve Clicquot Brut Vintage £99.75
Fresh with hints of citrus fruits coming onto the fore. Almonds, hazelnuts and brioche combine with vanilla for a fantastic finish.

V.I.P

Moet et Chandon Brut
Imperial Rosé £85.40
Sheer fruit and deliciously moreish, this rose is sensational as an aperitif or as an accompaniment to any meal.

Cuvee Dom Perignon Vintage £224.00
Created only in the finest years, Dom Perignon is the ultimate expression of Champagne at its very best.