

BLOSSOM WEDDING BREAKFAST MENU

(Included in all packages)

Starters

Ham hock terrine with onion chutney

Tomato and roasted pepper soup with herbed croutons (V)

Served with a selection of bread to the table

Mains

Chicken breast in a mushroom and pancetta gravy

Braised beef with peppercorn sauce

Mediterranean Vegetable wellington with tomato and basil sauce (V)

Served with seasonal vegetables

Desserts

Lemon tart, with raspberry coulis and vanilla mascarpone

Profiteroles with gingerbread toffee sauce and chocolate ganache

Served with pouring cream

Followed by Tea & Coffee served to the table

**Please speak to your dedicated Wedding Co-ordinator if you or your guests have any dietary requirements*

ORCHID WEDDING BREAKFAST MENU

(£5.00 supplement)

Starters

Atlantic prawns in sweet chilli and lime mayo on a bed of rocket and watercress salad

Sun blushed tomato and feta salad with balsamic reduction (V)

Carrot and Coriander soup with herbed croutons (V)

Selection of breads served to the table

Mains

Pan roasted chicken breast in a pesto and mascarpone sauce

Slow cooked pork rib steak in redcurrant and wholegrain mustard sauce

Balsamic onion and goats cheese tart with pesto dressing (V)

Grilled salmon with tarragon hollandaise

Served with seasonal vegetables

Desserts

Mixed berry cheesecake with fruit coulis

Treacle tart and vanilla custard

Rich chocolate tart with black cherry compote

Served with pouring cream

Followed by Tea & Coffee served to the table

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ROSE WEDDING BREAKFAST MENU

(£10.00 supplement)

Starters

Thai style cod fishcake with chilli and lime aioli

Goats cheese and beetroot tart with balsamic dressed rocket salad

Carrot and Coriander soup with herbed croutons

Selection of bread to the tables

Mains

Pan fried duck breast in a Morello cherry jus

Grilled seabass with white wine and caper sauce

Portobello mushroom duxelle, puff pastry wellington

Beef shin in a porcini, merlot sauce with chive mash and crispy prosciutto

Served with seasonal vegetables

Desserts

Sticky toffee pudding with cinnamon caramel and hot custard

Rich chocolate tart with black cherry compote and Tia Maria mascarpone

Lemon and raspberry tart finished with vanilla mascarpone and minted strawberry coulis

Served with pouring cream

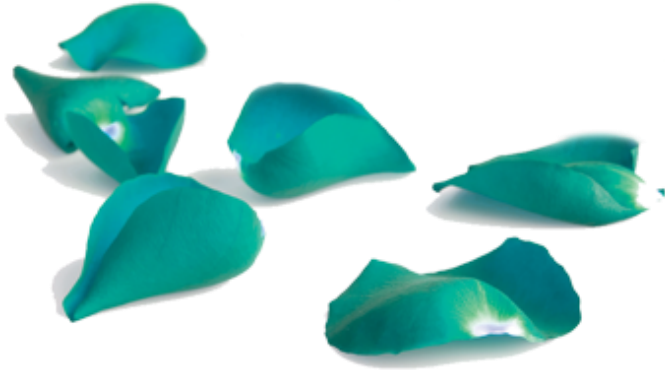
Followed by Tea & Coffee served to the table

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WEDDING BUFFET SELECTOR

Our buffets come with a selection of sandwiches on a variety of breads and chunky skin on chips as standard.
In addition to this please select five of the following options;



- Southern fried chicken goujons
- Prosecco battered fish goujons
- Halloumi fritter with chilli and garlic
- Lemon and oregano chicken skewers
- Tomato and mozzarella arancini
- Falafel balls
- Homemade sausage rolls
- Cheese, tomato and spring onion quiche
- Onion bhajis
- Vegetable spring rolls
- Spinach and potato pakoras
- Vegetable samosas
- Pork pie bites
- Selection of pizzas
- Selection of miniature desserts

Additional items are £1.50 inc. VAT per person

CLASSIC DRINKS PACKAGE

(Included in Emerald Package)

Our basic drinks package includes an arrival drink, a medium glass of house red or white wine to be served with the meal, followed by a glass of Prosecco to toast.

Choose one of the following arrival drinks;

Bucks Fizz

Bottled Beer

Sparkling Wine

Prosecco

Arrival drink includes water & fresh orange juice



PREMIUM DRINKS PACKAGE

(Included in Diamond & Platinum Packages-
£10.00 supplement on Emerald Package)

Our classic drinks package includes an arrival drink, half a bottle of house red or white wine to be served with the meal, followed by a glass of Prosecco to toast.

Choose one of the following arrival drinks;

Bucks Fizz

Bottled Beer

Sparkling Wine

Prosecco

Arrival drink includes water & fresh orange juice



SUPERIOR DRINKS PACKAGE

(£16.00 supplement on Emerald package /£6.00 supplement on Diamond & Platinum packages)

The Premium drinks package includes an arrival drink from the list below, half a bottle of any red or white wine from our wine list to be served with the meal, followed by a glass of Prosecco to toast.

Choose one of the following arrival drinks;

Bucks Fizz

Bottled Beer

Bottled Cider

Pimms

Peach Bellini

Kia Royale

Prosecco

Arrival drink includes water & fresh orange juice

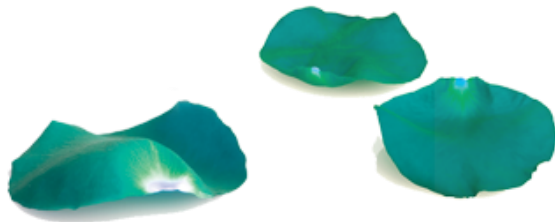


TABLE DRINKS

Strathmore Still or Sparkling Mineral Water	£3.00
Jugs of Fresh Orange Juice	£6.00



ADDITIONAL DRINK OPTIONS



Bottled Beers

Peroni
Budweiser
Corona
Solitos

(£3.80 per person)

Stella Cidre
Kopperberg Mixed Fruit
Derby Brewing Company Ales

(£4.10 per person)

Cocktails

Peach Bellini
Kia Royale
Pimms
Classic Mojito

(£4.95 per person)

**All prices include VAT*

***Supplements are priced per person*



WEDDING CANAPÉ MENU - £7.95

Please choose five of the following options;



Haggis lollipops

Smoked salmon and mascarpone mousse

Mini toad in the hole

Mini roast beef and Yorkshire pudding

Guacamole nachos

Barbeque chicken tortilla

Pulled pork potato chips

Chicken liver pate on toast

Mushroom pate on croute

Tomato and mascarpone bruschetta

Beetroot crème fraiche croutons

Chicken tikka lollipops

Additional items are £1.40 inc. VAT per person

SURVIVOR SUPPER OPTIONS

Chip cobs - £3.50 per guest

Bacon cobs - £4.00 per guest

Home baked pizzas with selection of toppings - £4.50 per guest

Breakfast wraps - £4.50 per guest

Homemade donner kebabs in flatbreads - £5.50 per guest

