

Wedding Menu 2017/2018

Starters

Seasonal soup...

- WINTER...Honey Roasted Butternut Squash and Thyme (GF, Vegetarian, D.F)
- SPRING...Chantenay Carrot Soup with Coriander Dumpling (Vegetarian, Vegan, D.F)
- SUMMER...Oven Roasted Plum Tomato and Basil Puree (Vegetarian, Vegan, D.F)
- AUTUMN...Creamed Leek and Potato Spiked with Watercress (Vegetarian, G.F)

Further starters...

- Warm French Onion & Thyme Tart, Seasonal Leaves & Balsamic Fig Chutney (Vegetarian)
- Watermelon and Feta Cheese Salad, Kalamata Olives, Salted Pumpkin Seeds (G.F, Vegetarian)
- Hot Cured Smoked Salmon, Soft Boiled Egg, Caper Berries finished with a Soft Herb Mayonnaise (G.F)
- Prawn and Crayfish Tail Served with a Waldorf Salad & Saffron Infused Dressing (G.F)
- Selection of Cured antipasti Meats with Oven Dried Cherry Tomatoes, Baby Mozzarella & Pickles served on a Sour Dough Croute.
- Smoked Gressingham Duck Breast, Sesame Potato & Oriental Plum Sauce Dressing (D.F)
- Chicken and Wild Mushroom Parfait, Homemade Butter Brioche topped with Tomato & Smoked Paprika Chutney

Main Course

- Sweet Potato, Butternut Squash & Chickpea Tagine, Pomegranate, pistachio & Pine Nut Couscous (Vegan, Vegetarian, G.F, D.F)
- Herb Polenta Croute, Chargrilled Mediterranean Vegetables, Black Olive, Passata and Basil puree (Vegan, Vegetarian, G.F, D.F)
- Salmon Fillet en Croute Filled with Baby Spinach & Button Mushrooms, New potatoes & Béarnaise Sauce
- Roast Breast of Chicken, Sage, Onion & Pork Pithivier, Creamed Mash, Braised Onions & Minted Peas & Sherry Cream Sauce
- Chicken wrapped in Parma Ham & Sage, Hasselback Potato & Roasted Root Vegetables (G.F)
- Slow Braised Blade of Beef, Grain Mustard Mash, Baby Silver Onions, Mushrooms, Green Beans & Rich Red Wine Sauce (G.F)
- Twice Cooked Pork Belly, Bubble & Squeak Potato, Crispy Bacon Stuffed Apple Fondant
- Herb Crusted Lamb Cutlet, Slow Braised Neck Fillet, Buttery Fondant Potato & Sticky Red Cabbage

Desserts

Double Chocolate Mousse Encased in a Chocolate Lattice Finished with Salted Caramel Sauce
(G.F, vegetarian)

Warm Nutty Chocolate Brownie, Local Double Vanilla ice Cream & Hot Chocolate sauce
(Vegetarian)

Saint Clements Flavoured Posset & Raspberry Butter Shortbread (Vegetarian)

Meringue Filled with Vanilla Mascarpone Cream, Fresh Strawberries & Passion Fruit Sauce
(G.F, Vegetarian)

Summer Berries set in Elderflower & Prosecco Jelly, Stem Ginger Ice Cream

Steamed Toffee, Banana & Walnut Sponge Pudding, Toffee Sauce, Lightly Whipped Cream
(Vegetarian)

Chef's Assiette of Seasonal Desserts

Cheese & Biscuits, Chutney & Grapes (Vegetarian)

Cheese Platters are available at £70.00 and are served with a selection of savoury biscuits, celery, grapes and chutneys and are suitable for 10 guests

Please select one menu choice and one vegetarian option on behalf of your guests.

Freshly-brewed coffee, tea and after-dinner chocolates are served at the end of your meal

All dishes are subject to availability. If you have any dietary requirement or allergies please speak with a member of staff who will be able to assist you

Whilst we take all reasonable precautions to prevent cross-contamination of food products, we cannot guarantee that trace amounts of known allergens remain absent from food products upon service.

Children's Menu

To Start

Crudités of fruit and vegetables

Main Courses

Chicken, mashed Potato & seasonal vegetables
Homemade fish fingers, new potatoes and seasonal vegetables
Pasta & tomato Sauce (V)
Sausages, mashed potato & seasonal vegetables

Desserts

Assorted Ice Cream
Annie's Chocolate Brownie with double vanilla ice cream & hot chocolate sauce
Crispy meringue, Vanilla whipped cream & red fruit coulis

Please select one menu choice only from each course

Children 0-3 years old are free

Children aged 3-12 years old £20.00

*Alternatively you can have a smaller portion of your chosen three courses Wedding
Breakfast*

£30.00 per child between the ages of 3 -12 years

*Over 12 Years old are charged at adult rate but may choose off this menu if they wish and
we will make a larger portion.*

Evening Food Options

Finger Buffet

£17.50 per head (min 30 pax)

Selection of freshly-made sandwiches

plus

Espresso cup soup of the day (v)

Vegetable samosa with yoghurt dip (v)

Olive oil and thyme-marinated vegetable brochette (v)

Thai ginger fish skewer and sweet chilli sauce

Chef's tartlet of the day (v or meat)

Spicy marinated chicken wings

Welsh rarebit toasts (v)

Honey & mustard –glazed chipolatas

Sausage rolls

Deep-fried brie with cranberry relish (v)

(Select 5 of the above)

Fresh fruit platter and selection of home-made cakes

Cold Buffet

£22.00 (min 30 pax)

Main courses

Carved home-baked Suffolk ham *with celeriac rémoulade*

Sliced smoked chicken *with spiced cranberry jam*

Sliced peppered salt beef *with creamed horseradish & watercress*

Flaked Cajun salmon *with maple syrup*

Pepperonata strozzaretti *bound with mozzarella (v)*

Green salad leaves with herbs

Home-made coleslaw

Potato salad gribiche

Desserts

A selection of cakes or dessert of the day

(There is no need to make a selection as all of the above are included)

Snacks

Bowls of Crisps £5.00

Olives £4.80

Nuts £5.00

Honey & Mustard Glazed Sausages £7.00

Bacon or sausage in a Roll £7.00

Other Food Options

Hot Buffet

£22.00 per head

Main courses

Chicken Forestaire *with bacon, onion & mushrooms in a rich red wine sauce*

Escalope of salmon *topped with breadcrumbs & parmesan*

Potato Gnocchi *with butternut squash & purple sage (v)*

Beef Bourguignon *with suet dumplings*

Creamy fish pie *topped with buttery mash*

Roasted vegetables *with pasta & virgin olive oil (v)*

(Select 2 of the above)

Sea salt-roasted baby potatoes

Seasonal vegetables of the day

Desserts

Rhubarb & stem ginger crumble *with double cream*

Chocolate brownie *with chocolate sauce*

Bread & butter pudding *with double cream*

Tropical fruit salad *with Greek yogurt & honey*

(Select 1 of the above)

Canapés

£8.50 per person

Canapés

Hot items

Mini Yorkshire pudding & roast beef with horseradish

Szechuan pepper chicken with tomato chilli jam

Roasted Belly pork with Braeburn apple sauce

Watermelon with Herby goat's cheese (v)

Cold items

Wye Valley smoked salmon on pumpernickel

Parmesan cheese straws (v)

Goat's cheese & tomato crostini (v)

Stilton, pear and walnut tartlet (v)

Asparagus tips with prosciutto

(Select 4 of the above)