



Wedding Reception Menu's*

Starters

Chefs Fresh Soup of Day
Wild Mushrooms in Sherry, Herbs & Cream
Duck and Liver Parfait with Cumberland Sauce
Warm Goats Cheese Salad with Rocket Pesto
Melon and Parma Ham
Classic Prawn Cocktail
Salmon and Crayfish Tails in a Raspberry & Champagne Sauce
Smoked French Duck Salad with Crispy Bacon,
Croutons And Raspberry Vinaigrette

From £6.95p.p.

Main Course's

Roasted Escalope of Turkey with Chipolata and Stuffing
Chicken Espanola, stuffed with Pate & Wrapped in Smoked Bacon
Darne of Scottish Salmon, with a Dill and Cream Sauce
Stuffed Chicken Breast with Goats Cheese & Apple, Wrapped with Parma Ham
Rump of Lamb on Mild Mustard Mash with Guinness Gravy
Lemon Sole Fillets with Tiger Prawns in a Vermouth Cream Sauce
Fanned Duck Breast with Red Berry & Port Sauce
Pan Cooked Bass Fillets & Prawns with a Butter & Lemon Sauce

From £16.95p.p.

Vegetarian Main Course's

Mediterranean Filo Parcels, of Grilled Vegetables and Goats Cheese, Napoli Sauce
Risotto of Wild Mushrooms & Asparagus
Wild Mushroom Stroganoff with Paprika, served with Rice

From £14.95p.p.

Desserts & Cheese

Fresh Strawberries & Clotted Cream
Marbled Chocolate & Raspberry Crunch
Strawberry and Fromage Cheesecake
Red Berry Charlotte
Italian Tiramisu
Raspberry Pannacotta
Cheese-Plate with Apricot Chutney, Apple & Biscuits

From £6.95p.p.

* SUBJECT TO CHANGE