

# Wedding Menus

## Starters:

### **Duck and Orange Pate - £5.50**

Traditional smooth pate with Melba toast and a salad garnish.

### **Melon Rose with a Mixed Berry Compote - £5.50**

Fine slices of honeydew melon formed into a rose and accompanied with mixed berries.

### **Goats Cheese and Pear Salad - £5.75**

Served with a fresh watercress and rocket salad.

### **Crayfish Tails and Thousand Island Sauce - £6.50**

Crayfish tails served on a baby leaf salad & drizzled with thousand island sauce.

### **Cajun Chicken Salad - £7.25**

Strips of lean chicken breast marinated in Cajun spices and lightly grilled, served on green leaves with a chilled yoghurt dressing.

### **Melon and Parma Ham - £7.25**

Succulent slices of seasonal melon and wafer thin slices of the finest Parma ham with leaves and the zest of citrus fruits.

### **Smoked Salmon Plate - £7.95**

Thinly sliced smoked salmon simply served with lemon juice and cracked black pepper, dressed with dill and lemon garnish.

## Soups:

All soups are freshly prepared and served with a bread roll and butter.

### **Tomato and Basil - £4.25**

Succulent plum tomatoes and fresh basil combined to create a classical Mediterranean soup, dressed with fresh cream and golden croutons.

### **Cream of Mushroom - £4.25**

Mushrooms simmered in white wine and fresh cream with a hint of garlic and seasonal herbs.

### **Leek and Potato - £4.25**

Braised leeks and potatoes simmered in a lightly seasoned vegetable stock finished with fresh cream and served with herb croutons and a drizzle of herb oil.

### **Broccoli and Stilton - £4.25**

Cream of broccoli finished with the finest English Stilton.

### **Minestrone - £4.25**

Tomatoes, seasonal vegetables and herbs, dressed with parmesan shavings.

### **Vegetable and tomato - £4.25**

Seasonal vegetables combined with herbs and tomatoes, finished with golden croutons.

# Wedding Menus



## Main Courses:

All main courses include seasonal vegetables and potatoes.

### **Spinach and Mushroom Tart - £13.50**

Wilted spinach leaves and sautéed mushroom tart, served with a fresh coriander sauce.

### **Mediterranean Vegetable Tagliatelle - £14.95**

In a sundried tomato, garlic and basil sauce.

### **Poached Chicken Breast filled with Brie and wrapped in Parma Ham - £15.95**

Lean supreme of chicken lightly poached, wrapped in parma ham and finished with a creamy asparagus sauce.

### **Roast Sirloin of Beef & Yorkshire Pudding - £16.50**

Succulent sirloin of beef slow roasted and served with a rich red wine gravy and traditional Yorkshire pudding.

### **Roast Loin of Pork - £16.50**

Tender pork loin with a fennel & mushroom stuffing served with a cider and pear sauce.

### **Grilled Salmon Hollandaise - £16.75**

Lightly grilled salmon steak dressed with a creamy béarnaise sauce on a bed of watercress.

### **Panfried Chicken Breast - £17.50**

Tender chicken breast with chorizo sausage and roasted peppers in a garlic and coriander oil.

### **Rack of Lamb - £19.50**

Succulent lamb slowly roasted and served with a redcurrant and rosemary sauce.

Should you require advice regarding individual dish content or allergies please feel free to enquire.

## Desserts:

### **Fresh Fruit Salad - £4.00**

A selection of fruits served with fresh pouring cream.

### **Caramel and Apple Tart - £4.95**

Shortcrust pastry case filled with sweet custard and apples chunks, topped with a caramel sauce & crunchy crumble.

### **Profiteroles with Hot Chocolate Sauce - £5.50**

Chantilly cream filled profiteroles served with hot chocolate sauce.

### **Fresh Strawberries and Clotted Cream - £5.50**

Seasonal strawberries and Cornish clotted cream.

### **Lemon Tart - £5.95**

Sharp Lemon Tart in a shortcrust pastry case served with fresh cream.

### **Cherry and Chocolate Cube - £6.25**

A chocolate biscuit base with a dark chocolate and cherry centre, surrounded by white chocolate mousse and covered in chocolate fondant.

### **Mini Baked Alaska - £6.95**

Sponge base soaked in strawberry sauce and topped with vanilla ice-cream with a meringue overcoat.

### **Cheeseboard - £44.00**

English and Continental cheeses served with celery, black grapes and savoury biscuits - designed for tables of 8.

## Coffee:

### **Coffee and Chocolate Mints - £2.25**

## Optional Extras

### Discos

Including disco lighting & music to suit your taste - £365 per night  
7.30pm – 12.30am

### Chair Covers

Start from £3.50 per chair

### Flowers, Balloons, Confetti, Cakes etc

Please contact the wedding co-ordinator for further information, examples and some great ideas.

## Arrival Drinks

Champagne per glass\* - £POA

Pimms and Lemonade - £3.40 per person

Bucks Fizz with Sparkling Wine - £2.95 per person

Bucks Fizz with House Champagne - £3.75 per person

Sparkling Wine - £3.55 per person

Kir Royal - £6.80 per person

Kir - £4.30 per person

### Non - Alcoholic

Jug of Summer Fruit Punch - £9.50 (serves approx 6-8 people)

Jug of Orange Juice - £6.50 (serves approx 6-8 people)

Jug of Squash (Orange / Lime / Blackcurrant) - £3.60

Mineral Water - Still and Sparkling - £2.95 1 litre bottle

## Selection of Chef's Canapés

Three Canapés - £1.50 per person

## Buffet Selections

Freshly prepared Sandwiches

Mini Pizza Bruchettas

Crudities & Dips

Jalapeño Stuffed Peppers filled with cheese

Chicken Wings of Fire

Vegetable Spring Rolls

Mini Quiches

Cocktail Sausages in Grain Mustard

Satay Chicken Kebabs

Cheese & Ham topped Potato Skins

Plaice Goujons, Lemon Mayonnaise Dip

Vegetable Samosas

Potato Wedges with Garlic Mayonnaise

Onion Bharjis & Coriander Dip

Buffet Pork Pies

Bar B Que Pork Spare Ribs

Tortilla Chips and Dips

Breaded Garlic Mushrooms

Japanese Bubble Coated Prawns

Baby Sausage Rolls

Scotch Eggs

Goujons of Salmon & Dill Mayonnaise

Chocolate Éclairs

Fresh Fruit Salad

Please select any five items from our selector @ £ 14.95 per person  
(additional items maybe added at a supplement of £2.75 per person)



# Sit Down Buffet

## £34.50 - Plated Starter from Main Menu:

Baked & Honey Glazed Ham  
Prime Roast Angus Beef Sirloin  
Breast of Turkey  
Whole Poached & Dressed Salmon served with Lemon Mayonnaise  
Cheese & Tomato Quiche

## Hot Dish of the Day:

Beef Bourguignon

or

### Breast of Chicken

Served in a light Champagne Sauce

or

### Vegetable Stroganoff

Served with Saffron Rice & Hot Buttered New Potatoes

### Tomato Pasta Salad

### Mixed Leaf Salad

Tomato, Basil and Red Onion

### Potato Salad

### Home Made Coleslaw

Cucumber, Mint, Pepper and Yogurt Salad

### Freshly Baked Bread Rolls & Butter

### Plated Dessert from Main Menu

Freshly Brewed Coffee & Mints  
Minimum of 30 people

# BBQ Menu 1

## £14.95 (per person)

Homemade 6oz Burger  
Lincolnshire Sausage  
Breast of Chicken Kebab

Hot Buttered New Potatoes or Jacket Potato

Roasted Vegetable Cous Cous  
Mixed Leaf Salad  
Tomato, Basil and Red Onion  
Home Made Coleslaw

Freshly Baked Bread Rolls & Butter

Fresh Fruit Salad  
Caramel and Apple Tart  
Profiteroles

(Please choose 1 dessert)

## BBQ Menu 2

### £20.50 (per person)

Homemade 6oz Burger  
Lincolnshire Sausage  
Breast of Chicken Kebab  
6oz Rump Steak

Hot Buttered New Potatoes or Jacket Potato

Roasted Vegetable Cous Cous  
Mixed Leaf Salad  
Tomato, Basil and Red Onion  
Home Made Coleslaw

Freshly Baked Bread Rolls & Butter

Fresh Fruit Salad  
Caramel and Apple Tart  
Profiteroles

(Please choose 2 desserts)

## BBQ Menu 3

### £26.50 (per person)

Homemade 6oz Burger  
Lincolnshire Sausage  
Breast of Chicken Kebab  
6oz Rump Steak  
King Prawn Kebab or Tuna Steak with Salsa Verde

Hot Buttered New Potatoes or Jacket Potato

Roasted Vegetable Cous Cous  
Mixed Leaf Salad  
Tomato, Basil and Red Onion  
Home Made Coleslaw

Freshly Baked Bread Rolls & Butter

Fresh Fruit Salad  
Caramel and Apple Tart  
Profiteroles

(Please choose 2 desserts)

# Wine List



## White Wine

### **House White - Alexis Lichine Dry, £13.50 per bottle**

France - Made from selected white grapes its light, fresh & fruity.

### **One World Orange St Chenin Blanc £13.50 per bottle**

A crisp, fresh wine with a combination of green apple, kiwi fruit and ripe fig aromas.

### **One World Orchid Boulevard Sauvignon Blanc 14.75 per bottle**

Brilliant lime green with elegant golden hue that conveys an impression of a crisp youthful wine.

### **Pier 42 Pinot Grigio £15.50 per bottle**

This wine combines ripe peach and honey flavours with complex spice and subtle floral notes.

### **Tall Horse Chardonnay £16.25 per bottle**

Bright gold colour with generous tropical fruit and vanilla oak aromas.

### **Sauvignon Blanc Stopbanks £19.95 per bottle**

Intense aromas of passion fruit, complemented by ripe gooseberry and a touch of lime.

### **Stump Jump Riesling £20.95 per bottle**

A fresh, lively dry white with a wide array of fruit and floral aromas

### **Chablis Louis Moreau £28.95 per bottle**

France - A very typical, clean, un-oaked, citrus palate with pure fruit expression.

### **Sancerre, Domaine Des Vieux Pruniers 2006 £29.95 per bottle**

Clean and fresh with lemon and leafy green aromas.

## Sparkling and Champagne

### **Banrock Station Sparkling Chardonnay £21.25 per bottle**

Australia – Sparkling brilliance, with a fine and persistent natural effervescence.

### **House Champagne – Gremilett Brut NV £36.75 per bottle**

France – Fresh floral aromas mixed with toasty yeast overtones.

### **Lanson Black Label Brut NV £41.95 per bottle**

France – Crisp and fresh classic elegance, soft and stylish.

### **Mercier Rose NV £44.95 per bottle**

Flavours of red berries with notes of strawberry and blackberry.

# Wine List



## Red Wine

### **House Red - Alexis Lichine £13.50 per bottle**

France - Vin de Pays made from assorted red grape varieties fruity, light & medium bodied.

### **One World Olive Hills Nero d'Avola £13.50 per bottle**

Aromas of ripe blackberries and dark red plums with subtle notes of leather and a hint of smoke.

### **Dry River Shiraz £15.50 per bottle**

Smooth and full bodied with a nose of ripe plum and blackcurrant with a touch of mint.

### **Tall Horse Merlot £16.95 per bottle**

Good ruby colour intensity with generous ripe plum and spice aromas.

### **Vega Del Rayo Rioja £17.95 per bottle**

A delicious modern Rioja with deep colour and ripe plum and cherry aromas.

### **Fleurie, St. Laurent £25.25 per bottle**

Floral & Elegant wine from the village of Fleurie in the Beaujolais region.

### **Louis Eschenauer St Emilion £20.95 per bottle**

France - Delightfully smooth full soft fruit flavours and velvety tannins.

### **Artezin Zinfandel, Hess Collection 2005 £29.25 per bottle**

Black cherry flavours with nutmeg, allspice, pepper and dark chocolate undertones.

## Rose Wine

### **Jack Rabbit White Zinfandel £14.25 per bottle**

California - Beautiful aromas of fresh strawberries, complemented by a delicate sweetness on the palate

## Wines by the Glass

### **House Red - Alexis Lichine Red £3.50**

### **House White - Alexis Lichine Dry £3.50**

### **Rose - Jack Rabbit White Zinfandel £3.60**

## Wedding Accommodation

Make your wedding experience that bit more special and wake up in your complimentary bridal suite within our 21 bedroom rural courtyard and enjoy your wedding breakfast with friends and family followed by a swim in our fully equipped health club.

As part of your wedding package champagne and chocolates will be awaiting your arrival to the suite.

All 21 bedrooms boast en-suites, satellite television, tea/coffee making facilities and a direct dial telephone.

Residents of the hotel can also take advantage of the health club, this includes a 15m heated pool, sauna, hot tub, steam room as well as a fully furnished stylish gym.

# Room Hire Rates



## The Challis Room

Minimum of 50 and maximum of 100 for a sit down meal  
(please note that The Challis holds 120 for an evening party / reception).

Half Day Hire (max 6 hours): £350.00

Full Day Hire (compulsory for weddings): £650.00

## The Buchan Suites

Minimum of 20 and maximum of 80 for a sit down meal  
(please note that The Buchan Suites hold 120 for an  
evening party / reception).

Half Day Hire (max 6 hours): £250.00

Full Day Hire (compulsory for weddings): £450.00

## Buchan 1

Minimum of 20 and maximum of 50 for a sit down meal.

Half Day Hire (max 6 hours): £175.00

Full Day Hire (compulsory for weddings): £300.00

## Buchan 2

Minimum of 20 and maximum of 50 for a sit down meal.

Half Day Hire (max 6 hours): £175.00

Full Day Hire (compulsory for weddings): £300.00