

DRINKS PACKAGE

PACKAGE 1 - £12.00

**1 Glass of Bucks Fizz on Arrival
1 Glass of Recommended French House Red or White Wine
1 Glass of Sparkling House Wine**

PACKAGE 2 - £15.95

**1 Glass of Pimm's No1 on Arrival
2 Glasses of Recommended French House Red or White Wine
1 Glass of House Champagne**

PACKAGE 3 - £18.95

**1 Glass of Kir Royale on Arrival
2 Glasses of Australian House Red or White Wine
1 Glass of Recommended House Champagne**

Any welcome drink may be exchanged for Mulled Wine

**If you supply your own wine – our corkage charges are £9.00 for wine and
£12.00 for Sparkling Wine/Champagne**

CANAPES

(Please select 3 canapés)

£3.95

**Smoked Salmon Blinis
Cream Cheese & Chive Tartlet (v)
Mini Toad in the Hole
Sausage Turnover
Duck Liver Brioche
Mini Vegetable Spring Rolls with Sweet Chilli Dip (v)
Mini Rarebit Toasts (v)
Mozzarella & Cherry Tomato on French Toast (v)**

THE MENU SELECTION

This is a selection of sample dishes to help you decide on a menu selection of your own personal choice. All prices quoted are per person. Children under 12 years will be charged at half price. There is no charge for children under 3. Please select one dish for each course

STARTERS

Soups – All £4.50

- Tomato & Basil Soup with Herb Croutons (v)*
- Leek & Potato Soup with Croutons (v)*
- French Onion Soup with Cheese Crouton (v)*
- Carrot & Coriander Soup garnished with Fresh Chopped Coriander (v)*
- Wild Mushroom & Chicken Soup*
- Minestrone Soup*

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- 1. Chicken Liver Parfait with Onion Jam and Melba Toast* £5.75
- 2. Smoked Salmon with Citrus Dressing and Mixed Leaf Salad* £6.50
- 3. Field Mushroom topped with Stilton, wrapped in Parma Ham* £6.00
Finished with Salsa Verdi on a bed of Red Chard
- 4. Beef Tomato & Sliced Mozzarella Salad with Horseradish* £5.50
Mayonnaise (v)
- 5. Fan of Seasonal Melon with Seasonal Berries and* £5.75
Champagne Sorbet, decorated with Fresh Mint (v)
- 6. Homemade Salmon & Prawn Fishcake served with Aeoli* £6.00
And Fresh Lemon Segments
- 7. Carpaccio of Beef with Caesar Dressing on a bed of* £6.50
Dressed Wild Rocket
- 8. Smoked and Poached Salmon Mousse with Lime* £7.25
Mayonnaise, served with Warm Brioche
- 9. Pan Fried Mushrooms in Creamy Garlic Sauce (v)* £4.95
- 10. Sesame Coated Chicken Breast Strips on a bed of* £5.50
Mixed Green Salad with Garlic Mayonnaise Dip

MAIN COURSE

- 1. Roast Sirloin of Yorkshire Beef with Yorkshire Pudding and Red Wine Gravy £19.95**
- 2. Breast of Chicken filled with Cheese, wrapped in Bacon With Chasseur Sauce £17.95**
- 3. Poached Breast of Chicken with Asparagus Spear and Champagne Sauce £18.25**
- 4. Roast Loin of Yorkshire Pork with Apple & Apricot Stuffing And a Tarragon Cream Sauce £16.95**
- 5. Tournedos of Local Beef Fillet with Wild Mushroom Sauce, topped with a Stilton Crouton £22.25**
- 6. Rosemary Roasted Leg of Lamb with Rich Red Wine and Rosemary Gravy £18.95**
- 7. Poached Fresh Salmon with Watercress Sauce £18.95**
- 8. Thick Cut Loin of Whitby Cod with Fresh Parsley Sauce £18.95**
- 9. Fresh Roast Turkey Breast with all the Trimmings £17.50**

Please also select a vegetarian main course option:

- 10. Wild Mushroom Stroganoff in a Filo Basket (v) With Timbale of Rice**
- 11. Roasted Onion & Goats Cheese Tart with Courgette Spaghetti (v)**
- 12. Vegetable Stroganoff with Rice and Garlic Bread (v)**

The main courses are accompanied with a selection of fresh market vegetables and potatoes

We are able to include a sorbet course @ £1.95 per head

Or

An intermediate fish course @ £4.95 per head

Please ask for suggestions



DESSERTS

1. *Individual Chocolate Tart with Baileys Anglaise* £5.50
2. *Individual Orange & Lemon Tart with Confit Orange With Crème Anglaise* £5.50
3. *Fresh Strawberries topped with Chantilly Cream and Fresh Mint* £4.95
4. *Warm Sticky Toffee Pudding with Caramel Sauce* £5.25
5. *Trio of Local Ice Creams in a Brandy Snap Basket* £4.95
6. *Strawberry Eton Mess garnished with Fresh Raspberry & Mint* £5.25
7. *Deep Filled Vanilla Cheesecake with Raspberry Coulis* £5.25
8. *Lemon & Lime Soufflé finished with an Almond Biscuit* £5.85
9. *Three Cheese Selection with Crackers & Onion Jam* £6.00
10. *Banana & Amaretti Crumble with Crème Fraiche* £6.00

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Freshly Ground Coffee and Chocolate Mints will be included in The menu price

If the wedding Cake is required instead of a dessert, there will be a charge of £3.00 per person.

If you would like us to slice and serve the cake with coffee or the evening buffet – there will be a charge of £15

Please note that we do not allow guests to supply any of their own food