



## Winter Weddings Offer Menu

14 October 2019 and 18 May 2020, Sundays to Fridays  
(Supplement applicable on available Saturdays)

### Your Three Course Meal Options

v = vegetarian, vg = suitable for vegan, gf = gluten-free

#### Starters

- Coarse chicken liver pate with toasted granary bread
- Baby prawn cocktail with classic Marie rose dressing (gf)
- Smoked salmon with red onion, potato salad & chives (gf) (£3 pp supplement)
- Sun blushed tomato & basil soup (vg, gf)
- Roasted butternut squash & sweet potato soup (vg, gf)
- Honey dew melon with a wild berry coulis (vg, gf)

#### Mains

- Chicken supreme with an onion, mushroom, bacon & tarragon sauce (gf)
  - Honey & thyme turkey escalope with sausage & bacon
  - Honey glazed duck breast, poached pear & berry sauce (gf) (£3 pp supplement)
  - Roast rump of lamb, apricot & herb crust & red wine jus (£4 pp supplement)
  - Roast Scottish salmon with a saffron hollandaise sauce (gf)
  - Mediterranean vegetable lasagne with parmesan cheese (v)
  - Portobello Mushroom with pesto, sun-dried tomatoes & stilton (v)
- All served with gratin potatoes and roasted root vegetables*



## Desserts

Baked vanilla cheesecake with caramel sauce & a strawberry garnish

Dark chocolate torte with raspberry coulis & clotted cream (gf)

Lemon tart with passion fruit crème fraiche (gf)

Lattice apple pie with pouring cream

## Children's Menu

Recommended for children aged 3 – 11; £22 per child

### Starters

Prawn cocktail

Chicken nuggets

Tomato soup with bread & butter (vg)

### Mains

Sausage with mashed potato & beans

Fish fingers with chips & beans

Margherita pizza (v)

Child's portion of the chosen adult main course

### Desserts

Vanilla ice cream with strawberry or chocolate topping sauce

Chocolate brownie with ice cream



## Optional Upgrades

### Standard Canapés - £3 each

Chicken & spicy peanut tartlets

Goat's cheese & basil en-croute (v)

Herbed hummus & olives on grilled flatbread (v)

Tomato & pesto bruschetta (v)

### Premium Canapés - £4 each

Bruschetta of black & green olives with anchovies

Roast rare beef with rocket & oven dried tomatoes bruschetta

Char-grilled chicken tartlet with tomato pesto & parmesan shavings

Home cured salmon on blini with sweet dill mayonnaise

## Silver Evening Buffet Package - £7.50 pp

### Hot Items

Lemon & pepper chicken skewers

Platters of breaded mushrooms with garlic & herb dip (v)

Vegetable spring rolls with sweet chilli dip (v)

### Cold Items

Selection of sandwiches

Cocktail sausages

Speldhurst sausage rolls

Asparagus & Cheddar quiche (v)

## Gold Evening Buffet Package - £12 pp

### Hot Items

Chicken tikka kebab

Lamb & mint kofta

Roasted new potatoes (v)

Breaded Japanese torpedo prawns with garlic and herb dip

Vegetable Samosa (v)

### Cold Items

Roast beef, turkey, and ham platter

Dressed sides of salmon (2kg)

Crunchy coleslaw (v)

Fusilli pasta with green pesto dressing (v)

Mixed leaf and vegetable salad (v)

New potato & spring onion salad with mayonnaise (v)

