

Your Wedding Day Menus 2013/14

Deluxe Menu £46.95 per person

Please select **two** options from each course. Orders must be taken from each guest in advance and also listed on their place cards

Parma Ham, Fig & Buffalo Mozzarella Salad
Duo Fan of Melon with Fruit Compote (V)
Anti Pasti Platter

Crayfish & Prawn Salad
Poached Duck Egg Salad, Crispy Pancetta & Black Pudding
Chicken Liver Parfait, Onion Marmalade & Crusty Bread

Beef Wellington with Red Wine & Thyme Jus
Herb-crusted Pork Tenderloin with Somerset Cider Glaze
Asparagus & Cream Cheese Stuffed Chicken Breast
with Sun-dried Tomato & Basil Sauce
Lamb Rump with Redcurrant & Port Jus
Salmon en Croute with Béarnaise Sauce
Monkfish wrapped in Parma Ham with Pea & Mint Purée

All main courses served with Roast Potatoes & Seasonal Vegetables

Baileys & Banana Crème Brûlée
White Chocolate & Raspberry Delice
Chef's Cheesecake
Summer Pudding with Champagne Sorbet
Lemon Mascarpone Crunch
Chocolate & Praline Truffle Torte

Full Roasted American Coffee with Mints

Standard Menu £39.95 per person

Please select **two** options from each course. Orders must be taken from each guest in advance and also listed on their place cards

Chef's Seasonal Soup (V)
Prawn Salad with Marie Rose Sauce
Duo Fan of Melon with Fruit Compote (V)
Chicken & Ham Hock Terrine, Dressed Leaves & Homemade Piccalilli
Baked Red Onion & Goat's Cheese Tart (V)
Stilton & Spinach Stuffed Field Mushroom (V)

Traditional Roast Beef & Yorkshire Pudding with Red Wine Jus
Pan-seared Chicken Breast with White Wine & Mushroom Sauce
Herb-crusted Salmon Fillet with Lemon Hollandaise Sauce
Spiced Cod Loin with Tropical Salsa
Twice-baked Pork Belly with Madeira & Sage Jus

All main courses served with Roast Potatoes & Seasonal Vegetables

Chef's Cheesecake
Eton Mess
Raspberry Chocolate Pot with Lemon Biscuit
Vanilla Panna Cotta with Chocolate Brownie
Tarte au Citron with Clotted Cream Ice-Cream
Profiteroles with Chocolate Sauce

Full Roasted American Coffee with Mints

Carvery Menu £41.95 per person

Chef's Seasonal Soup (V)
Prawn Salad with Marie Rose Sauce
Duo Fan of Melon with Fruit Compote (V)
Chicken & Ham Hock Terrine, Dressed Leaves & Homemade Piccalilli
Baked Red Onion & Goat's Cheese Tart (V)
Stilton & Spinach Stuffed Field Mushroom (V)

Roast Leg of Rosemary Lamb
Honey-roasted Gammon
Roast Striploin of Beef
Butter-basted Turkey Breast
Loin of Pork with Crackling

Roast Potatoes
Seasonal Vegetables
Cauliflower Cheese (V)
Savoy Cabbage with Bacon
Traditional Trimmings

Chef's Selection of Desserts

Cold Fork Buffet Menu £42.95 per person

Parma Ham, Fig & Buffalo Mozzarella Salad
Duo Fan of Melon with Fruit Compote (V)
Anti Pasti Platter
Crayfish & Prawn Salad
Poached Duck Egg Salad, Crispy Pancetta & Black Pudding
Chicken Liver Parfait, Onion Marmalade & Crusty Bread

Luxury Seafood Platter
Honey-roasted Gammon
Roast Striploin of Beef
Turkey Breast

Selection of Salads
Mint-infused New Potatoes
Selection of Breads

Chef's Selection of Desserts

See over the page for the Vegetarian Menu and Children's Menu

Prices shown are exclusive of VAT and subject to change in line with market fluctuation.

If you wish to speak to the Chef about your food for the day, please do not hesitate to book an appointment through your Wedding Co-ordinator.

Your Evening Menus 2013/14

Evening Buffet Menu from £9.95 per person

Scotch Eggs
Honey Mustard Cocktail Sausages
Onion Rings & Dips (V)
Tortillas, Crisps & Nuts (V)
Fish Goujons & Tartare Sauce
Mini Samosas
Spring Rolls (V)
BBQ Chicken Drumsticks
Spicy Potato Wedges (V)
Sausage Rolls
Mini Pizzas (V)
Crolines

Selection of Quiches
Chicken Satay
Mini Thai Baskets
Falafel with Tatziki (V)
Onion Bhajis (V)
Mini Jam Doughnuts
Mini Chocolate Éclairs

Buffet Rolls with Chef's Selection of Fillings
6 Items inc Rolls: £9.95 per person
8 Items inc Rolls: £11.95 per person
10 Items inc Rolls: £13.95 per person

Ploughman's Menu £12.95 per person

Sliced Honey-roasted Gammon
Local Cheddar Cheese
Somerset Stilton
French Stick
Selection of Quiches
Gala Pie
Mixed Pickles
Pickled Onions
Pickled Eggs
Selection of Salads
Brussels Pâté

Pig Roast Menu £14.50 per person

This option requires a minimum
of 100 people

Whole local Pig served with:

Apple Sauce
Stuffing
Floured Baps
Salad Leaves
Sliced Tomato & Cucumber

Canapé Menu £5.95 per person

Please select four canapés from
the choices below:

Brie & Onion Croutes (V)
Smoked Salmon Blinis
Mini Chicken Caesar Tarts
Asparagus & Goat's Cheese Quiche (V)
Wild Mushroom, Garlic & Thyme Bouchées (V)
Parmesan & Onion Tarts (V)
Retro Prawn Cocktail

Crudities with Selection of Dips & Nibbles
£4.25 per person

Deluxe BBQ Menu £17.95 per person

Pork Sausages
Homemade Burgers
BBQ Chicken Kebab
Minted Lamb Cutlets
Vegetable Kebabs (V)

Selection of Salads
Mint-infused New Potatoes
Accompanying Breads

Rustic Light Bites Menu £9.95 per person

Bacon or Sausage Floured Baps
Served with Seasoned Chips
Accompanying Sauces

Children's Menu £9.95 per person

(As part of the Wedding Day Menu options)

Please select **one** option from each course. This menu
will be then be served to all children

Duo Fan of Melon with Fruit Compote (V)
Chef's Seasonal Soup (V)

Fish Fingers, Chicken Nuggets or Sausages
Served with Chips or Jacket Potato & Baked Beans
Pan-seared Chicken Breast, Mashed Potato & Peas
Cheese or Tomato Pasta (V)

Jelly & Ice-Cream
Knickerbocker Glory

Vegetarian Menu

(As an alternative on any of the Wedding Day Menus)

Please select **one** main course option. This will be then
be served to all vegetarian guests

Stuffed Pepper & Mediterranean Cous Cous
with Tomato & Cumin Sauce (V)

Savoury Bread & Butter Pudding (V)

Wild Rice & Vegetable Stuffed Aubergine (V)

Quorn, Wild Mushroom & Leek Pie (V)

Provençal Tart (V)

Spinach & Feta Filo Parcel (V)

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