

SPECIAL WEDDING PACKAGE OFFER MENU

Please choose 1 dish from each section

STARTERS

Pressed Ham Hock Terrine with Homemade Piccalilli

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White Onion & Rosemary Soup with a Gruyere Crouton
(vegetarian)

*

Roasted Tomato & Goats Cheese Tart with Mixed Leaves &
Balsamic Dressing
(vegetarian)

*

Leek & Potato Soup with Flakes of Smoked Haddock,
garnished with Dill Cream
(omit haddock for vegetarian)

MAIN COURSE

Roast Breast of Chicken stuffed with Wild Mushrooms served with
Glazed Shallots, Fondant Potatoes & a Rich Madeira Sauce

*

Pot Roasted Pork, Pommery Mustard Mash, Apple & Sage Stuffing
with a Red Wine Jus

*

Braised Shoulder of Local Lamb with Lyonnaise Potatoes, Roasted
Garlic & Mint Sauce

*

Pan Fried Supreme of Salmon, Crushed New Potatoes & Braised
Fennel served with Citrus Beurre Blanc

*

Walnut & Sage Risotto with Braised Leeks & Pak Choi
(vegetarian)

*

Mediterranean Vegetable Strudel with Saute Chard, Confit
Tomatoes & Tapenade Dressing
(vegetarian)

DESSERT

Sticky Toffee Pudding, Butterscotch Sauce & Clotted Cream

*

Lemon Tart with Chantilly Cream & Seasonal Berry Compot

*

Mango Panacotta with Lemon Grass & Ginger Sorbet

*

Bramley Apple Crumble with Cinnamon Ice Cream

EVENING BUFFET

Please choose either Menu A or B

MNUA

A Selection of Cheeses

Guyers House Home Made Pates

Fresh Breads

Home Made Chutneys

Celery & Grapes

MNUB

A Selection of Sandwiches & Wraps with Assorted Fillings

Mini Quiches

Lamb Koftas

Salmon Pithivier

Spinach & Feta Filo Parcels

Should you wish to have canapés served during your reception period; these will be priced at £8.50 per person. Home made chocolates can also be served with your complimentary coffee after the wedding breakfast; these will be priced at £2.50 per person