

# Wedding Menu

## Starters

Chicken and wild mushroom terrine, scotched shallots, tomato chutney, sour dough crisp(v)

Treacle cured salmon, shaved fennel, avocado, and dill crème fraiche Brie and blueberry tart, seasonal leaf salad, herb dressing

Confit duck roulade, prosciutto, fig and honey chutney, pickled daikon, soy dressing

## Main Course

Smoked cheese and Mediterranean vegetable wellington, fondant potato, tenderstem broccoli, chive beurre blanc (v)

Beef bourguignon, slow braised beef in red wine with bacon, mushroom, onion, fondant potato and green beans

Chicken and haggis roulade, dauphinoise potato, glazed carrots, charred leek and Madeira jus

Fillet of hake, cheddar and mustard crust, crushed potatoes, spinach, broccoli, chive beurre blanc

## Desserts

Caramelised lemon and meringue tart, blackberry sorbet

Baileys cheesecake, cappuccino cream, chocolate shard

Vanilla crème brûlée, raspberry sorbet, shortbread

Chocolate and cherry delice, black cherry, Chantilly cream



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## CANAPÉS

Goat's cheese and caramelised onion tart  
Blue cheese and leek tartlet  
Mini tomato and mozzarella arancini  
Chicken liver pate, fig chutney  
Pulled pork and apple bon bons  
Mini chicken satay, peanut dip  
Smoked salmon and dill roulade on blinis  
Thai crab cakes, chilli jam

## CHILDREN MENUS

Please choose one dish from each course to make a set menu for your guests.

### Starters

Tomato Soup  
Prawn Cocktail  
Melon with Seasonal Fruits  
Cheesy Garlic Bread

### Mains

Fish and Chips with Peas  
Berystede Burger with Fries  
Sausage and Mash with Gravy  
Roast Chicken with Vegetables

### Desserts

Fruit Trifle  
Hot Fudge Sundae  
Selection of Ice Creams  
Banana Split

Includes unlimited soft drinks throughout the wedding breakfast.

Children under 5 – complimentary

£16.50 per guest aged 5 – 11 years

£45.00 per guest aged 12 – 17 years



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## **EVENING BUFFET MENU**

### **Classic Evening Buffet**

Sliced Gala Pie

Cold Chicken Skewer with Satay Dip

Tomato and Broccoli Quiche

Spiced Cajun Potato Wedges

Pickles and Fruit Chutneys

Bloomer Sandwiches; Egg Mayonnaise and Watercress, Coronation Chicken and Fruit Chutney, Honey Roast Ham, Applewood Cheddar and Tomato, Cream Cheese, Rocket and Red Pepper Relish, Mini 'BLT' Sandwich, Crayfish and Mango Wrap with Lemon Crème Fraîche

Selection of Mini Desserts

Upgrade cost for your day guests at £15 per person | £22 per evening guest

### **BBQ Evening Buffet**

Cucumber, sliced tomato, mixed leaves

Waldorf salad, coleslaw, cous cous

Selection of breads and rolls

### **From the BBQ**

Piri Piri Chicken Pieces

Pork and Parsley Sausages

21 Day Aged Scottish Beef Burger with Caramelized Onions and Emmenthal Cheese

Moorish Red Pepper and Salmon Kebabs

Loaded Pita Breads with Chunky BBQ Flavoured Vegetables and Tzatziki Dressing

Sweet Potato Fries

Corn on the Cob with Honey Butter

Selection of Mini Desserts

Upgrade cost for your day guests at £20 per person | £25 per evening guest

