

Silver Wedding Breakfast Menu £32.00 Per Head (price based on a minimum number of 60 guests)

Plus Sorbet Course or Tea & Coffee for £2.50pp

Choice of any two Entrees (1 Meat, 1 Vegetarian)

Leek & Potato Soup, Topped with Crispy Leeks, Accompanied with a Rustic Roll & Butter (VEGAN)

Brussels Pate, Served with Caramelised Red Onion & Grilled Ciabatta

Carrot & Coriander Soup, Topped with Crispy Carrot, Accompanied with a Rustic Roll & Butter (V)

Goat Cheese & Walnut Salad, with a Herby Dressing (V)

Tomato & Basil Soup, Topped with Flat Bread Croutons, Accompanied with a Rustic Roll & Butter (V)

Choice of any 2 Main Courses + 1 Vegetarian Option

Slow Roasted Belly Pork, Served with Apple Puree, Rich Gravy & Seasonal Vegetables (plus potato choice)

Sliced Topside of Beef, Served with a Yorkshire Pudding, Rich Gravy, Carrot Puree & Seasonal Vegetables (plus potato choice)

Breast of Chicken Stuffed with Mozzarella and Spinach, Served with a Creamy Herb Sauce, Carrot Puree, & Seasonal Vegetables (plus potato choice)

Vegan Wellington (VEGAN), Served with a Vegan Gravy, Vegan Stuffing & Seasonal Vegetables (plus potato choice)

Meat Free Herb, Mushroom, Garlic & Pepper Loaf, Topped with Gluten Free Breadcrumbs (VEGAN & GF)

Choice of Potatoes (please choose one)

Crushed Herb Infused Potato Cake, Creamy Leek Mash, Roasted Potatoes or Dauphenoise Potatoes

Choice of any 2 Desserts

Tarte au Citron, Served with a Fruit Coulis

Crème Brulee with a Shortbread Biscuit

Apple & Pear Crumble, Served with Vanilla Custard

Decadent Red Velvet Cheesecake

New York Vanilla Cheesecake, Served with a Strawberry Garnish

Children's 2 Course Meals – (Up to 14yo)

£13.95pp

Main Course (Served with Adult Starters)

Mini Cheeseburger & Relish with Fries

Vegetable Pasta Bake (V)

Sausage & Mash with Gravy

Chicken Goujon's with Tomato Sauce, Peas & Fries

Dessert

Chocolate Fudge Cake

Vanilla Ice Cream & Chocolate Sauce

Price includes the provision of cutlery, crockery & serving staff. Price quoted is based upon a minimum number of 60 guests and your venue having suitable facilities and within our catchment area. We will need to know your guests dietary requirements and meal choices in advance. For details of allergens contained in our menus, please follow the link to our allergen information or call us on 0292040003

Gold Wedding Breakfast Menu £38.00 Per Head (price based on a minimum of 60 guests)

Plus Sorbet Course or Tea & Coffee for £2.50pp

Choice of any two starters (1 Meat, 1 Vegetarian)

Spicy Butternut Squash Soup, Topped with Flatbread Croutons, Accompanied by a Rustic Bread Roll & Butter

Smokey Sweet Potato Soup, Topped with Crispy Garlic & Herb Croutons, with Thyme Oil, Accompanied with a Rustic Roll & Butter (V)

Salmon Pate, Served with Melba toast, Rocket Salad & Lemon

Warm Mushroom in a Cream Sauce on a Toasted Ciabatta, Served with Ribbon Vegetable Salad (V)

Roasted Red Pepper & Vine Soup, Topped with Single Cream & Roasted Cherry Tomatoes, Accompanied with a Rustic Roll & Butter (V)

Trio of Melon and Parma Ham, Served with a Rocket Salad & Sweet Honey & Mustard Dressing

Greek Style Stuffed Baby Peppers, Served with a Rocket Salad and Herby Vinaigrette (V)

Buffalo Mozzarella, Fresh Vine Tomato Drizzled with Basil Infused Olive Oil (V)

Home-Made Mushroom Pate, Served with Caramelised Red Onion, Rocket Salad & Melba Toast (V)

Choice of any 2 Main Courses + 1 Vegetarian Option

Slow Cooked Brisket of Beef, Served with a Rich Rosemary Gravy, Yorkshire Pudding, Pea Puree & Seasonal Vegetables (plus potato choice)

Sliced Slow Roasted Leg of Lamb, Served with a Rich Rosemary Gravy, Pea Puree & Seasonal Vegetables (plus potato choice)

Chicken Supreme, Cooked in a Creamy Mushroom Sauce, Served with a Pea Puree & Seasonal Vegetables (plus potato choice)

Bourbon Glazed Pork Belly, Served with a Rich Gravy, Apple Puree & Seasonal Vegetables (plus potato choice)

Spinach, Mushroom & Blue Cheese Tart, Served with a Tomato & Herb Sauce & Seasonal Vegetables (plus potato choice) (V)

Cauliflower Steak, Served with Chimichurri Sauce & Seasonal Vegetables (plus potato choice) (VEGAN)

Roasted Mediterranean Vegetable Tart, Served with a Rich Herb & Tomato Sauce, Seasonal Vegetables (plus potato choice) (V)

Choice of Potatoes (please choose one)

Roasted Potatoes, Dauphenoise Potatoes, Creamy Leek Mash, Raclette Potato Bakes, New Potatoes Roasted in Garlic & Rosemary

Choice of any 2 Desserts

Vanilla Pannacotta with a Very Berry Sauce

Delicious Lemon Posset, Served with Shortbread

Lotus Biscoff Cheesecake, Served with a Fruit Coulis

Key Lime Pie, Topped with Fresh Cream

Decadent & Rich Chocolate Lovin' Spoon Cake, With Fresh Cream & Raspberry

Stacked Cookies & Cream, with a Fruit Coulis

Mamma's Tiramisu – The Dessert of Legend

Children's 2 Course Meals – (Up to 14yo) £13.95pp

Main Course (Served with Adult Starters)

Mini Cheeseburger & Relish with Fries

Vegetable Pasta Bake (V)

Sausage & Mash with Gravy

Chicken Goujon's with Tomato Sauce, Peas & Fries

Dessert

Chocolate Fudge Cake

Vanilla Ice Cream & Chocolate Sauce

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Platinum Wedding Breakfast Menu £45.00 Per Head (price based on a minimum number of 60 guests)

Plus Sorbet Course or Tea & Coffee for £2.50pp

Choice of any two Entrees (1 Meat, 1 Vegetarian)

Butternut Squash, Artichoke and Feta Salad, Dressed with Mustard Vinaigrette (V)

Smoked Salmon Mousse, Served with Melba toast and a Rocket Salad

Ham Hock, Served with a Rocket Salad, Piccalilli & Rustic Bread

Mediterranean Roasted Pepper with Olive & Goat Cheese, Served on a Bruschetta (V)

Broccoli & Goat Cheese Soup, Topped with Flatbread Croutons, Accompanied with a Rustic Roll & Butter (V)

Padron Pepper Salad with Vegan Cheese Shavings (VEGAN)

Parsnip & Pear Soup, Topped with Fried Parsnip Shavings & Accompanied with a Rustic Roll Butter (VEGAN)

Choice of any 2 Main Courses + 1 Vegetarian Option

Slow Roasted Sirloin of Beef, Served with a Red Wine & Port Jus, Yorkshire Pudding, Celeriac Puree, Seasonal Vegetables (plus choice of potato)

Slow Roasted Lamb Shank, Served with a Red Wine & Port Jus, Celeriac Puree, Seasonal Vegetables (plus choice of potato)

Supreme of Chicken, Cooked in a Masala Wine & Mushroom Sauce, Celeriac Puree, with Seasonal Vegetables (plus choice of potato)

Salmon Fillet in a Rich Creamy Tarragon Sauce, Celeriac Puree, with Seasonal Vegetables (plus choice of potato)

Decadent Savoury Glamorgan Bake, with Leek, Welsh Cheese, Wholegrain Mustard, Celeriac Puree, Served with Seasonal Vegetables (plus potato choice) (V)

Butternut Squash, Caramelised Red Onion & Spinach Pithivier, Celeriac Puree, Served with Seasonal Vegetables (plus choice of potato) (V)

Spiced Roasted Purple Romesco Steak, Served with Seasonal Vegetables (plus choice of potato)

Choice of Potatoes

Roasted Potatoes, Dauphenoise Potatoes, Creamy Leek Mash, Raclette Potato Bakes, New Potatoes Roasted in Garlic & Rosemary, Spinach & Blue Cheese Potato Bakes, Potato Au Gratin,

Choice of any 2 Desserts

Poached Fruits with Chantilly Cream

Cappuccino Crème Brulee, Served with Cigar Wafer Biscuit

Raspberry & White Chocolate Cheesecake, Served with a Fruit Coulis

Cookies & Cream Bash, Served with Thick Clotted Cream

Baileys Cheesecake, Served with Thick Cream

Cheese & Biscuits

Trio of Desserts – With Tarte Au Citron, Chocolate Brownie & Profiteroles

Children's 2 Course Meals – (Up to 14yo) £13.95pp

Main Course (Served with Adult Starters)

Mini Cheeseburger & Relish with Fries

Vegetable Pasta Bake (V)

Sausage & Mash with Gravy

Chicken Goujon's with Tomato Sauce, Peas & Fries

Dessert

Chocolate Fudge Cake

Vanilla Ice Cream & Chocolate Sauce

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Gold Wedding Breakfast Menu £38.00 Per Head (price based on a minimum of 60 guests)

Plus Sorbet Course or Tea & Coffee for £2.50pp

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