



Wedding Menu Selector

We kindly ask that you select one dish from each course and allocate a set menu for your guests or you may choose two options from each course, one vegetarian and one non vegetarian dish and allows guests to choose between the two dishes you have selected.

T – Topaz Package, E – Emerald Package, D – Diamond Package (no supplements)

STARTERS

- Cream of Tomato Soup (E, D)
Finished with a basil cream
- Cream of Leek and Potato Soup (E, D)
Finished with chives
- Cream of Red Lentil Soup (E, D)
Finished with soft herb puree cream
- Minestrone Soup (E, D)
Finished with soft herbs
- Quenelles of Chicken Liver Pate (E, D)
With an orange and red currant compote
- Bocconcini Mozzarella and Beef Tomato Salad (v) (E, D)
Finished with a pesto oil and baby chard salad
- Honey Glazed Goat's Cheese Tartlet (v) (E, D)
With caramelised fig and red onion chutney
- Duo Melon Tower (v) (E, D)
With a wild berry compote
- Traditional Prawn Cocktail (£2 supplement per person) (E, D)
With classic Marie rose sauce and shredded iceberg lettuce bound with cucumber ribbon
- Smoked Salmon Parcel (£3 supplement per person) (E, D)
Filled with prawns and cream cheese

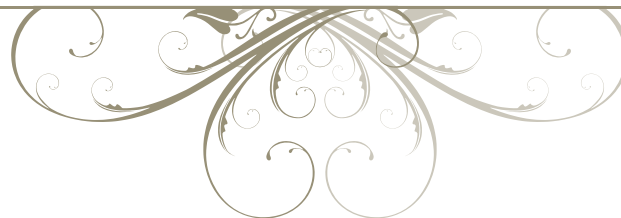
MAIN COURSE

- Pan Fried Supreme of Chicken (T, E, D)
On a crushed new potato cake with a forestiere sauce
- Cider Braised Loin of Pork (T, E, D)
With traditional roast potatoes and a cider jus
- Pan Fried Duck Breast (E, D)
With a redcurrant and Seville orange jus and sautéed new potatoes
- Roast Sirloin of Beef and Yorkshire Pudding (£4 supplement per person) (E, D)
With a red wine jus and duck fat roasted chateaux potatoes
- Braised Rump of Beef (£3 supplement per person) (E, D)
On sweet potato and spring onion mash with a confit of shallots and mushrooms
- Seared Fillet of Sea Bass (E, D)
Lyonnaise potatoes and finished with a basil cream
- Poached Fillet of Salmon (E, D)
With a tarragon butter sauce and sauté new potatoes
- Herb Crusted Fillet of Cod (T, E, D)
On roasted fennel and cherry tomatoes with soft herb roasted new potatoes
- Open Spinach and Red Pepper Lasagne (v) (E, D)
With sauté new potatoes
- Pumpkin Ravioli (v) (T, E, D)
Sautéed with a sage butter

DESSERTS

- Profiteroles (T, E, D)
With chocolate sauce and strawberries
- Lemon Tart (T, E, D)
With vanilla ice cream
- Trio of Chocolate Truffle Torte (T, E, D)
With pouring cream
- New York Based Cheesecake (T, E, D)
With a strawberry compote
- French Apple Tart (served warm) (T, E, D)
With a vanilla sauce
- Chocolate Crunch Pyramid (T, E, D)
With chocolate coulis
- Fresh Fruit Salad (T, E, D)
With pouring Cream

We are happy to answer any questions regarding allergens. Please contact your Wedding co-ordinator for details.





Evening Finger Buffet

Please select: 4 items for Topaz package, 6 items of Emerald or Diamond packages

CHOICE OF

- Freshly Cut Sandwiches
- Honey and Thyme Chicken Drumsticks
- Hot and Spicy Chicken Wings
- Quiche Lorraine
- Mini Pork Pies with Pickle
- Sausage Rolls
- Duck Spring Rolls with Hoisin Dipping Sauce
- Coconut Breaded Butterfly King Prawns with Sweet Chilli Sauce
- Goujons of Plaice with a Lemon Mayonnaise
- Whole Tail Breaded Scampi with Tartare Sauce and Lemon
- Cream Cheese Filled Jalapeño Peppers (v)
- Margherita Pizza Slices (v)
- Vegetable Pakora (v)
- Onion Bhaji (v)
- Vegetable Spring Rolls (v)
- Spiced Coated Chunky Potato Wedges (v)
- Soft Herb Roasted New Potatoes with a Chive Crème Fraiche Dip (v)
- Sweet Potato Fries (v)

ADDITIONAL ITEMS

at £4.75 per person

- Mint and Garlic Marinated Lamb Kebabs with Mint Yogurt
- Sweet Chilli King Prawn Skewers
- BBQ Baby Rack Ribs
- Salt and Pepper Calamari with Garlic Aioli Dip
- Salmon Kebabs
- Honey and Mustard Cocktail Sausages
- Teriyaki Chicken Pieces

SNACKS

at £10.00 per bowl

- Crisps
- Tortilla Chips
- Prawn Crackers
- Mini chilli Crackers
- Peanuts

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SALADS

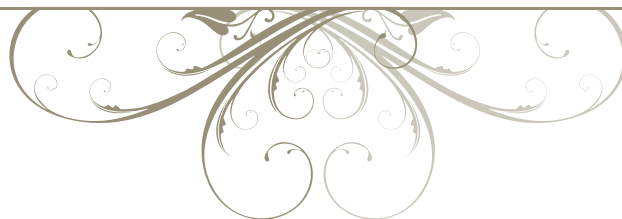
at £25.00 per bowl

- Caesar Salad
- Rainbow Coleslaw Salad
- New Potato Salad finished with a wholegrain Mustard Dressing
- Rustic Mixed Leaf Salad
- Tomato and Basil Penne Pasta Salad

MINI DESSERTS

at £4.75 per person

- Profiteroles
- Lemon Tart
- Chocolate Fudge Cake
- Baked Vanilla Cheesecake
- Fresh Fruit Platter
- Chocolate Brownie
- Carrot Cake





Childrens Menu

We kindly ask that you select **one** dish from each course and allocate a set menu for younger guests, with the exception of special dietary requirements. Children may also select 1/2 portions from the chosen adults menu.

STARTERS

Cheese Ciabatta Garlic Bread (v)

Crudités and Dips (v)

Tomato Soup with Bread and Roll (v)

Melon with Orange Segments (v)

MAINS

Tomato and Basil Penne Pasta (v)

Mini Margarita Pizza (v)

Fresh Breast of Chicken Goujons

Mini Beef Burger with Bun

(All served with Chunky Chips, Garden Peas or Baked Beans)

DESSERTS

Fresh Fruit Salad

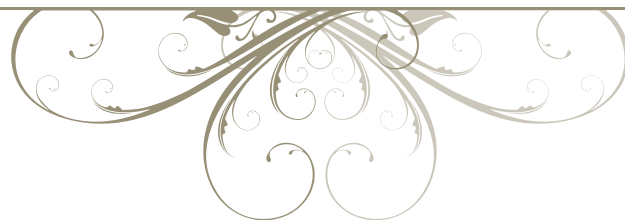
Chocolate Brownie with Vanilla Ice Cream

Cookies and Ice Cream

Profiteroles and Chocolate Sauce

£11.95 per Child (For children under 12 years of age) Children under 5 years eat **FREE** from the above menus.

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Additional Extras

ADDED DRINK EXTRAS

House Wines £18.95 per bottle

Prosecco £21.15 per bottle

House Champagne £31.95 per bottle

Tea & Coffee £2.00 per person

Jugs of Orange Juice/Apple Juice £7.50 per jug

Bottles of Still/Sparkling Water (750ml) £4.50 per bottle

Bottle Buckets:

5 x Budweiser NRB 330ml £20.50 per bucket

5 x Heinekin Premier NRB £20.50 per bucket

3 x WKD & 3 x Smirnoff Ice 275ml @ £24.00 per bucket

3 x Cidre Cider 500ml & 3 x Budweiser 330ml
@ £26.55 per bucket

6 x Bottles of Pepsi, Diet Pepsi 300ml or J20's 275 ml
£13.30 per bucket

Our Full Wine List and Bar Tariff
are available on request

ADDED FOOD EXTRAS

Canapés:

3 items £5.50 per person (Menu available on request)

5 items £7.50 per person (Menu available on request)

Finger Buffet:

4 items @ £11.50 per person
(75% of evening numbers need to be catered for)

6 items £17.00 per person
(75% of evening numbers need to be catered for)

Midnight Treats: Bacon Brioche Bun, Ham & Cheddar
Cheese Toasties or Hot Dogs £5.95 per person

Cheese Platter (including mixed crackers & pickles)
£4.50 per person

OTHER EXTRAS

Toastmaster from £200.00

Dance floor £50.00

DJ (until 12 midnight £300.00 and until 1pm £400.00)

White Chair Covers with your choice of coloured sash from
£1.60 per cover (Esta's Chair covers)

MARRIAGE CEREMONY

Room hire prices

Penhurst Suite £295.00

Arundel Suite £500.00

The Registrar fees are not included in our costs.

