

Individually Priced Wedding Menus

CANAPÉS

A Selection of assorted Canapés for £4.00 per person

Mini Yorkshire pudding with Beef and Horseradish
Tomato, Pesto & Cheddar Bruschetta
Smoked Salmon & Cream Cheese Blini

SOUPS

Cream of Leek & Potato
Cream of Vine Ripened Tomato & Basil
Broccoli & Stilton
Carrot, Lentil & Coriander
Cream of Mushroom

All £5.95 per person served with homemade bread

STARTERS

Chicken Liver Parfait accompanied with a Caramelised Onion Chutney £6.50
Fantail of Seasonal Melon served with a Wild Berry Compote £6.50
Cocktail of Atlantic Prawns and Pineapple topped with Marie Rose Sauce £6.90
Apple & Wensleydale Cheese Salad with toasted Pine Nuts £6.95

INTERMEDIATE SORBET COURSE - £3.95 PER PERSON

Lemon, Orange, Cassis, Mango, Champagne

MAIN COURSES

Roast Top Side of Beef served with a Yorkshire pudding and Roast Gravy £23.00
Supreme of Chicken served with a Creamy Mushroom & White Wine Sauce £23.00
Loin of Pork with home-made Stuffing £23.00
Oven Baked Fillet of Salmon topped with a White Wine & Prawn Cream Sauce
£23.00

VEGETARIAN OPTIONS

These are available in place of your main course for any Vegetarian guests you may have. Vegetarian options are priced at your chosen main course price.

Tomato and Roasted Red Onion Tart Tatin
Wild Mushroom Stroganoff served with a Timbale of Saffron Rice
Mille Feuilles of Goats Cheese & Mediterranean Vegetables with a Tomato & Basil
Sauce
Roasted Vegetable Wellington with Red Pepper Sauce

DESSERTS

Banoffee Pie served with Chocolate Sauce
Profiteroles served with Chocolate Sauce
Sticky Toffee Pudding with lashings of toffee sauce
Lemon Tart with whipped cream
Mixed Berry Cheesecake on a fruit coulis
Rich Chocolate Brownie with Chocolate Sauce

All at £6.50 per person

TEA/COFFEE

Coffee & Mints £2.50
Coffee & Petit Fours £4.50

CHILDREN'S MENU – UP TO 12 YEARS OLD

Children over 12 years are classed as adults

All served with Chips & Beans or Vegetables & Potatoes

Chef's Home-made Soup
Fantail of Seasonal Melon
Garlic Bread with cheese

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Cheese & Tomato Pizza  
Chicken Nuggets  
Bangers & Mash  
Tomato & Basil Pasta (\*does not come with any side orders)

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Trio of Ice-Creams (Chocolate, Strawberry & Vanilla)
Chocolate Fudge Gateaux
Fresh Fruit Salad

£25.00

DRINKS PACKAGES

DRINKS PACKAGE 1 - £21.00 PER PERSON

Arrival drink - choose two options from a choice of:
Manor House Punch, Bottled Beers, Bucks Fizz

Glass of House Red or White Wine served with the Wedding Breakfast

Glass of Sparkling Wine for the Toast

DRINKS PACKAGE 2 - £26.00 PER PERSON

Arrival drink - choose two options from a choice of:
Manor House Punch, Bottled Beers, Bucks Fizz

2 Glasses of House Red or White Wine served with the Wedding Breakfast

Glass of Sparkling Wine for the Toast

ARRIVAL DRINKS

Drinks by the Glass
Glass of Bucks Fizz £7.00
Glass of Pimms £6.50
Glass of Champagne £11.95
Glass of House Wine £7.00

Sparkling Wine £26.95
Champagne £49.95
House Wines £21.95

SOFT DRINKS

Jugs of Fresh Orange Juice £15.00
Still or Sparkling Mineral Water £4.50

BUFFET MENUS

Menu One - £17.95 per person

Platter of Sliced Cold Meats (Ham and Beef)
Hot Buttered New Potatoes
Tossed Salad
Coleslaw
Choice of Hot Dish – choose from Lasagne, Beef Goulash,
Pasta Bolognese
Garlic Bread

Menu Two - £17.95 per person

Lasagne
Garlic Bread
Chips
Chicken Curry
Rice
Naan Bread
Tossed Salad, Coleslaw

Menu Three - £17.95 per person

Dressed Scottish Salmon
Platter of Sliced Cold Meats (Ham and Beef)
Hot Buttered New Potatoes
Tossed Salad, Coleslaw
Tomato & Onion Salad
Gala Pie
Assorted Quiches
Garlic Bread

Menu Four - £17.95 per person

Burgers
Sausages
Veggie Burgers & Sausages
Marinated Chicken
Tossed Salad
Coleslaw
Jacket Potatoes
Bread Buns
Dip

EVENING BUFFET MENUS

A selection of Assorted Sandwiches
Chicken Goujons with a BBQ Dip
Vegetable Samosas & Onion Bhajis
Spring Rolls with a Plum Sauce
Vegetable Kebabs
Potato Wedges with a Garlic Dip
Garlic Bread with Cheese
Pepperoni & Four Cheese and Red Onion Pizza Slices
Fish Goujons with a Tartar Dip
A Selection of assorted Wraps
Deep Fried Brie with a Cranberry Dip
Spiced Chicken Wings
Tomato & Mozzarella Bruschetta
Mini Yorkshire Puddings with Roast Beef
Fruit Skewers with a Yoghurt Dip
Mini Chocolate Éclairs
Chocolate Brownie
Lemon Tart
Profiteroles with a Chocolate Dip

SALADS

Potato Salad
Coleslaw
Tossed Salad
Rice Salad
Pasta Salad
Tomato, Basil & Feta Salad

£16.95 per person

Please select five options plus two salads
(Additional items can be added at £2.75 each)