

Wedding & Function Menu Options

Starters

Plump Norwegian Prawns

Served on a bed of seasonal leaves with yoghurt chilli dressing

£4.95

Chefs Own Ardennes Pate

Served on mixed leaves with cranberry compote and warm toast

£4.50

Button Mushrooms (V)

Button mushrooms in garlic and white wine sauce

£4.95

Goats Cheese and Beef Tomato (V)

Baked beef tomato topped with goats cheese, finished with chive and balsamic dressing

£4.95

Rosettes of Oak Smoked Salmon

Accompanied by potato-chive salad, lime and coriander dressing

£5.95

Quenelles of Honeydew Melon (V)

With raspberry coulis

£4.50

Soups

Tomato Pepper Soup (V)

A rich combination of tomato & finely diced peppers

Broccoli and Stilton (V)

Puree of broccoli soup with stilton and toasted almonds

Leek and Potato (V)

A thick creamy chicken/or vegetable broth with paysanne of leeks and potato

French Onion & Sage Soup

A thin broth flavoured with lemon grass, coriander & yellow chilli

Vegetable and Sweet Potato Soup (V)

A thick tomato soup finished with macedoine of vegetables and sweet potato

Cream of Celeriac & Potato Soup(V)

A thick creamy celeriac soup, finished with fresh parsley

Cream of Carrot & Coriander Soup(V)

A thick creamy carrot soup, enhanced by coriander

All at £5.25

Main Courses - Meat

Roast Sirloin Of Beef

Complimented by a rich burgundy and wild mushroom sauce

£15.95

Rosemary Roast Saddle of Lamb

Stuffed with pine-nut and apricot farce with a rich rosemary jus

£15.50

Baked Rack of Lamb

Accompanied by a sauce of mint, garlic and redcurrant

£15.95

Roast Loin of Pork

Stuffed with prunes, accompanied by caramelised apple and cider sauce

£13.95

Fillet of Beef Wellington

Seared fillet of beef, wrapped in brioche with mushroom duxelle, baked and complimented by a rich madeira sauce

£17.50

Vegetarian Dishes

Mushroom 'Stroganoff'

Saute of button mushroom with brandy, paprika and lemon juice, finished with cream and a timblale of rice

£12.50

Goats Cheese 'Lasagne'

Layers of pasta verdi with spinach, aubergine, plum tomatoes and herbs

£12.50

Nut Roast

A traditional nut roast, complimented by a wild mushroom sauce

£12.95

Potato Cakes

Potato & Vegetable caked, served on a tangy tomato salsa

£13.50

Main Courses - Fish

Salmon 'Cafe de Paris'

Darne of salmon accompanied by a tomato, herb and red onion butter

£14.95

Cod 'Mornay'

Baked cod, served on a cheese sauce with a herb crust

£ 14.95

Tuna 'Emmanuel'

Chargrilled tuna steak presented on a spicy tomato mango and coriander salsa

£ 14.95

Paupiettes of Lemon Sole 'Haubert'

Poached sole, finished with prawn sauce and tomato concassé

£15.95

Fillets of Plaice 'Grosvenor Hotel'

Poached fillets of plaice, stuffed with crab, presented on a vermouth and scallop roe veloute

£12.95

Poultry

Chicken 'Grosvenor Hotel'

Pan-fried breast of chicken stuffed with Dijon butter, presented on a grain mustard and honey veloute

£14.50

'Duck 'Piquante'

Peppered roast breast of duck in a sweet plum sauce, with black cherries and brandy

£15.95

Duck A L'Orange

Caramelised breast of duck with a light Cointreau and mandarin jus

£15.95

Supreme of Chicken

stuffed with ricotta cheese & spinach, complimented by a wild mushroom & brandy sauce

£15.50

Vegetables

Fine Green Beans

finished with butter & breadcrumbs

Beetroot

with onion and butter

Carrots

Orange glazed/ with tarragon/ creamed with Swede

Cauliflower or Broccoli

Cheese sauce/ hollandaise/ polonaise (with grated egg, parsley and bread crumbs)

Honey Roast Parsnips

Leeks

Cooked in a white wine, cardamon and cream sauce

Ratatouille

A mix of aubergine, capsicum, courgettes, onions and tomatoes, blended in a garlic and tomato sauce

Mashed swede & carrot

with nutmeg and butter

Panache of Vegetables

A colourful mix of sliced carrot, courgette, swede with baby corn, mange tout, cauliflower & broccoli (served as one vegetable)

Choose any three vegetables & one type of potato or two potatoes & two vegetables

All vegetables are freshly prepared

Potatoes

Roast Potatoes

complimented by caramelised onions

Roast Potatoes

with herb and pepper

Roast new potatoes

glazed butter & garlic

Boiled new potatoes

with butter and parsley

Mashed potatoes

with spring onion

Deep Fried Potatoes

with paprika

Boiled New Potatoes

with fresh mint

Cold Desserts

Fresh Fruit Salad

£4.95

Choux Buns

With creme chantilly and Chocolate Sauce

£4.95

Sherry Trifle

£4.95

Banoffee Pie

A sweet biscuit base topped with bananas, toffee and coffee cream

£5.50

Strawberry Roulade

A light Vanilla sponge filled with fresh strawberries and Grand Mariner

£4.95

A Selection of Luxury Ice Creams and Sorbets

£4.75

A Selection of Local and Continental Cheeses

£5.95

Tiramisu Italian Trifle

with mascarpone cheese

£4.75

Hot Desserts

Apple , Rhubarb & Cinnamon

Crumble with thick Devonshire custard

£4.75

White Chocolate & Mandarin Bread and Butter Pudding

£4.75

Sticky Toffee Fondant pudding

£4.75

Black Cherry or Malibu and Pineapple Crepes

£4.95

All warm desserts served with either Creme Anglaise or Double Cream

Fresh Filtered Ground Coffee £1.50

Drinks with the Meal

We can serve any wine you desire, however we do stock some excellent house wines which are available at £2.95 per glass or £13.95 per 75cl bottle

The Toast

Sparkling wines are available at a range of prices.

An excellent sparkling wine, hard to tell from champagne, is available at £2.95 per glass. For those interested in the real thing- House champagne at £5.90 per glass is great value.

Wedding Day Drinks

Drinks On Arrival

Sherry Â£2.50 per glass

Bucks Fizz (Sparkling wine and fresh Orange Juice) £3.50 per glass

Summer Punch (a refreshing combination of fruits and wine made to our own recipe) **£2.95 per glass**

Rum Punch (A combination of dark rum, malibu, orange juice and our own secret ingredient. Can be served hot or cold) **£3.50 per glass**

Non Alcoholic Punch £1.95 per glass

Pimms (Pimms and Lemonade, garnished with Cucumber and Mint) **£3.95per glass**

Champagne from £5.90 per Glass

Champagne Cocktail from £6.00 per glass

Corkage

Customers wishing to provide their own wines etc, corkage is charged as follows:

Per 75cl Bottle of wine £8.00

Per 75cl Bottle of Sparkling Wine £10.00

Per 75cl bottle of Champagne £15.00

Gratuities

Gratuities are left to our customers discretion. No service charge is included in these prices

Buffet Menus

Finger Buffet No.1

A selection of Sandwiches

A selection of light bites

£5.50 per head

Finger Buffet No.2

Sausage Rolls

A selection of Vol a Vents

Cheese and Pineapple

Garlic Bread

£9.95 per head

Hot and Cold Finger Buffet No.3

As buffet no 2 plus

Mini Samosas

Various Quiches

Jacket Wedges (hot)

A selection of hot chinese canapes together with various dips

£12.95 per head

Fork Buffet No.1

Please choose any two meats from the following:

Roast Beef, Honey Baked Ham, Roast Turkey, Roast Pork

Cheese and Onion Lattice

A selection of quiches

Vegetable samosas

Mixed bean, rice, potato, mixed green leaves, tomato, cucumber and onion salads

Coleslaw

Petit Pain and Butter

£16.95 Per Head

Fork Buffet No.2

Please choose any three meats from the following:

Roast Beef, Honey Baked Ham, Roast Turkey, Roast Pork

A selection of Quiches
Deep fried goujons of Plaice
Coronation Chicken
Vegetable Samosas
Pasta, Mixed Bean, Rice, Potato, Mixed Green leaves, tomato, Cucumber and Onion Salads
Coleslaw
Petit Pain and Butter
£18.50 per head

Carved Meat Buffet No.1

Breast of Turkey, Sliced Ham, Sliced Pork, Sliced Beef. All carved at the buffet
Selection Of Quiches
Garlic Bread
Vegetable Samosas
Breaded Prawns
Breaded Mushrooms
Coachmans Pie
Chicken Goujons
Pasta, Mixed Bean, Rice, Potato, Mixed Green Leaves, Toamto, Cucumber & Onion salads
Coleslaw
Chinese Spring Rolls
Petit Pain
Sesame Toast
£21.50 per head

If you should not find a buffet to suit, please do not hesitate to arrange a meeting with the Chefs, to discuss an alternative menu

Barbeque Menus

American Chicken and BBQ Ribs
Spare ribs in BBQ sauce
Honey & Mustard Marinated Chicken
Jacket Potato
Corn On The Cobb
Mixed Salad, Coleslaw salad, Rice Salad, or Fresh Sliced Watermelon
£16.50 per person
Succulent American style burger
Mixed Kebabs
Minute Steak in a Garlic Marinade
Minted leg of Lamb steak
Chicken pieces in a Chinese Marinade

Jacket Potato
Mixed Salad, Coleslaw, Rice salad, Potato Salad, Waldorf Salad
Apple pie and Chocolate Gataeu

£18.95 per head

Cajun Style Tuna Steak
Corriander and Lime Marinated Salmon
Peppered Shark Steak
Brochette of Tiger Prawns
Haddock and Smoked Cheese Medallions

Garlic Crevettes

Jacket Potato

Coleslaw

Mixed Salad, Rice Salad, Potato Salad, Waldorf Salad

Fresh Fruit Salad

Lemon and White Chocolate Torte

£19.95 per head

Minute Steak

Minted Leg of Lamb Steak

Chicken Pieces in a Chinese Marinade

Cajun Style Tuna Steak

Peppered Shark Steak

Brochette of Tiger Prawns

Garlic Crevettes

Jacket Potato

Coleslaw

Mixed Salad, Rice Salad

Potato Salad, Waldorf Salad

Fresh Fruit Salad

Lemon & White Chocolate Torte

£22.95 per head

Carvery

A Choice of Two Starters

Quenelles Of Honeydew Melon

Chefs homemade Soup

Chicken Liver Parfait

Selection Of Fruit Juices

A Choice of two meats, one fish, and a vegetarian option

Traditional Roast Turkey with all the trimmings

Roast Beef

Roast Pork

Roast Lamb
Fishermans Pie
Steamed Salmon
Baked Cod
Pasta and Vegetable Bake
Vegetable stir fry
Served with Seasonal vegetables and potatoes

A choice of two desserts

Bread and Butter Pudding
Apple Crumble
Fresh Fruit Salad
Blackcherry and Kirsch Gataeu
Strawberry Cheesecake

£22.95 per person