

## Wedding & Function Menu Options

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### 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**