



## A LA CARTE MENU

3-COURSE MEAL £27.50 PER PERSON

### STARTER SELECTOR

PLEASE SELECT **TWO** STARTERS FROM THE FOLLOWING DISHES:

Caesar Salad  
with parmesan croutons

Pearls of Assorted Melon  
with a cassis sorbet

Warm Bacon and Tomato Salad  
with a balsamic dressing

Chicken and Mushroom Terrine  
with a grain mustard mayonnaise

Mushrooms in a Filo Pastry Cup  
with a chive cream sauce

Wensleydale Cheese and Grape Salad  
with a red wine dressing

Classic Prawn Cocktail

Chicken Liver Pate  
with an onion relish and melba toast

Mozzarella and Tomato  
baked on puff pastry with pesto dressing

Smoked Salmon and Prawn Roulade  
wrapped in spinach with a lemon crème fraiche

Chanterelle Melon  
with a lemon sorbet

Prawn Salmon and Melon Cocktail  
with a light crème fraiche

#### Choices of Soup

Tomato, Mushroom and Thyme, Leek and Potato, Vegetable, Minestrone,  
Plum Tomato and Red Pepper, Broccoli and Stilton



## WEDDING BREAKFAST MENU

### MAIN COURSE SELECTOR

PLEASE SELECT **ONE** MAIN COURSE FROM THE FOLLOWING DISHES:  
WE WILL OFFER A VEGETARIAN ALTERNATIVE

#### Roast Topside of Beef

Yorkshire puddings and roast gravy

#### Roast Leg of Pork

with apple, sage and onion stuffing and roast gravy

#### Roast Leg of Lamb

with a rosemary stuffing on a redcurrant sauce

#### Breast of Chicken

with a sage and onion stuffing and roast gravy

#### Fillet of Salmon in White Wine

with a leek and dill cream sauce

#### Fillet of Cod with a Parmesan and Dill Crust

with a lemon cream sauce

#### Breast of corn-fed Chicken stuffed with Rosemary and Garlic

with a tomato sauce and roasted sweet potatoes

#### Medallions of local Beef

with a Madeira sauce and roasted chateau potatoes

#### Roast Saddle of Lamb with an Apricot and Basil Stuffing

with a tomato and lamb jus with garlic and rosemary roasted new potatoes

#### Breast of Chicken

wrapped in pastry with a mushroom and thyme sauce

#### Salmon and Prawn Roulade

with a Bouillabaisse (shell fish) sauce (£1.50 extra)

#### Roast Sirloin of Beef

with a rich roast jus and Yorkshire puddings (£1.50 extra)

#### Roasted Mediterranean Vegetable Pitivier

with a tomato and basil sauce

#### 3 Cheese mixed Peppers and Courgette Lasagne

#### Root vegetables in a light Curry Sauce

with a timbale of rice

#### Aubergine and Cumin Cake

with a sun blush tomato and blue cheese sauce

#### Button and Oyster Mushroom Stroganoff and a Tarragon Sauce

with a timbale of rice



## WEDDING BREAKFAST MENU

### DESSERT SELECTOR

PLEASE SELECT **TWO** DESSERTS FROM THE FOLLOWING DISHES:

Apple and Cinnamon Crumble  
with traditional custard

Sticky Toffee Pudding  
with a fudge sauce and traditional custard

Lemon Tart  
with a strawberry sauce

Triple Chocolate Terrine  
with a coffee bean sauce

Mixed Berry Pavlova  
with chantilly cream and a fruit coulis

Blackcurrant Torte  
with a light anglaise

Pears in White Wine  
baked on puff pastry with a sweet sherry anglaise

Brandy Snap Basket and Vanilla Bean Ice Cream  
with oranges in a caramelised syrup

Chocolate Chip Crème Brule  
with shortbread biscuits

Strawberry and Raspberry Vanilla Bean Cheesecake  
with a mango sauce

Baked Apples and Pistachio  
on a puff pastry base with a calvados cream

Chocolate Tart  
with an orange and mint sauce

Cheeseboard  
available at an extra cost of £1.50 per person