

# Wedding Menus

When selecting your menu we ask you to choose one starter, main course and dessert for your party, multi choice menus are not available. Our Chef will be more than happy to discuss bespoke menus with you.

## Starters

Chilled sweet melon and seasonal fruits (v)	£5.75
Our homemade chicken liver, duck and orange pate with chutney & toasts	£5.95
Cajun spiced chicken breast on Caesar salad	£6.50
Heritage tomato, basil and mozzarella salad (v)	£6.75
Smoked salmon carpaccio	£7.25
Prawn and smoked salmon marie rose	£7.25
Warm roasted onion & gruyere cheese tart, honey cup mustard dresses leaves	£7.25
Homemade soups served with crusty petit pain	£5.50
Our popular choices below	
Cream of farmhouse vegetable soup (v)	
Tuscan Minestrone (v)	
Cream of leek and potato (v)	
A veloute of chicken and sweetcorn	
Cream of tomato and roasted red pepper soup with fresh basil (v)	
(Our Chef will be happy to prepare any different soup at the bride & groom's request)	

## Intermediates

Sorbet course	£5.25
Choice of citrus, sloe gin or blackcurrant & kirsch	
Soup (As second course), choice as above	£3.95

## Mains

Roast Breast of Turkey	£17.95
Chipolata sausage, sage & onion ball, rich roast gravy, pommes fondant and fresh vegetable medley	
Breast of Chicken Royal Huntsman	£17.95
Tomato rich white wine and mushroom sauce scented with tarragon, pommes fondant and fresh vegetable medley	
Roast Breast of Chicken Anglaise	£17.95
Breast of chicken wrapped in bacon served with sage and onion stuffing, rich roast gravy, rosemary roast potatoes and vegetable medley	
Fresh Salmon Fillet, Poached Egg and Asparagus	£19.75
Steamed Salmon, freshly poached egg and asparagus, glazed with a warm butter hollandaise, served minted new potatoes	
Fresh Seabass Fillet	£19.75
Rolled around roasted Mediterranean vegetables, served with a fresh tomato and basil sauce and pommes fondant	
Seared Medallions of Pork Loin	£19.75
With a cider and apple cream sauce, sautéed apple, pommes fondant and fresh vegetable medley	

Rump of Weardale Lamb	£21.95
Carved over roasted Mediterranean vegetables, with a marsalla jus, vegetable Gratin and dauphinoise potatoes	

Roast Sirloin of Beef	£21.95
Served with Yorkshire pudding and rich roast gravy, pommes fondant and fresh vegetable medley	

## Vegetarian Mains

Roasted Mediterranean Vegetable Torte	£16.95
Served on fresh tomato and basil sauce	
Caramelised Onion and Mature Cheddar Cheese Tart	£16.95
Served on fresh tomato and basil sauce	
Spinach, Mushroom and Pepper Parcel	£16.95
Served on a tomato and herb infusion	
Root Vegetable, Cranberry and Goats Cheese Nut Roast	£17.95
Served on a thyme scented vegetarian gravy	
All vegetarian main courses are served with a vegetable medley and pommes fondant	

## Desserts

Strawberry and Cream Cheesecake	£5.75
Lemon Tart	£5.75
Tiramisu Torte	£5.75
Decadent Chocolate Fudge Cake	£5.75
Baileys Cheesecake	£5.75
Toffee Pecan Cheesecake	£5.75
Chocolate Truffle Torte	£5.95
Mango Charlotte Torte	£5.95
Our Patisseries Fresh Seasonal Glazed Fruit Tart	£6.50
A Warm Apple Crumble Tart, with creamy dairy custard	£6.50
Chef's Ultimate Sticky Toffee Pudding	£6.75
A Trio of Mini Desserts	£6.95
(Mini lemon cheesecake, mini chocolate truffle, mini strawberry shortbread)	
A Selection of Farmhouse Cheeses, Biscuits & Homemade Chutney	£60.00
Served to the centre of each tables (serves 10)	
Freshly brewed Coffee served with Chocolate Mints	£2.50
Freshly brewed Coffee served with Petit Fours	£4.25

## Children's Menu Options £11.00 per child

Melon and Fruit Cup	
Garlic Bread Slices	
Homemade Chicken Dippers and Chips	
Sizzling Sausages, Chips & Beans	
Dairy Ice Cream	
Chocolate Fudge Cake	
(If you would prefer, the children can have a half portion of the adult meal. This will be charged at half the price of your chosen Wedding Breakfast. All children to have one set menu)	

# Evening Wedding Menus

We ask you to choose a set menu for all guests  
(All guests must be catered for)

## BUFFET SELECTOR MENU

Assorted freshly cut sandwiches  
(including vegetarian option)

Pizza bruschetta (v)

Herb roast potatoes (v)

Vegetable samosas (v)

Quiche

Garlic bread (v)

Tortillas and salsa (v)

Wings of fire

Potato wedges and dips (v)

Chicken goujons

Mini vegetable spring rolls with sweet chilli dipping  
sauce (v)

Mini Cornish pasties and pickle

Scampi tartare

Coleslaw & potato salad (v)

Choose any 5 items      2017: £12.50 | 2018: £13.50

Choose any 7 items      2017: £14.50 | 2018: £15.50

Choose any 6 items from above & one from below  
2017: £17.60 | 2018: £18.50

Mild chicken curry with rice

Chilli with rice

Why not supplement your Evening Buffet or  
Sandwich buffet with one of the following:

Mixed salads

Caesars salad

Greek salad

Pasta salad

2017: £3.90 | 2018: £4.00 per person

We are conscious of all customers with allergies,  
please speak to your wedding coordinator to discuss  
dining requirements of any of your guests to discuss  
alternatives or amendments to each dish. All special  
dietary requirements must be ordered in advance  
and may not be able to be catered for on the day.

Slow Cooked Hickory Smoked Pulled Pork Rolls  
Memphis dry rub pork shoulder, slow and gentle roasted  
over hickory smoke for 18 hours till meltingly tender, pulled  
and stacked into a soft flour roll with chipotle barbecue  
sauce. Selection of relishes.

Hot Beef Baguettes

Hot sliced beef in rich gravy served with freshly baked  
baguettes, for guests to fill with sautéed onions, creamed  
horseradish and mustards to taste

Hot Pork Baguettes

Hot sliced pork in rich gravy served with freshly baked  
baguettes, for guests to fill with sautéed onions, apple  
sauce, stuffing and mustards to taste

Hot Sausage Baguettes

Hot sausages in rich gravy served with freshly baked  
baguettes, for guests to fill with sautéed onions, pickles  
and mustards to taste

Quorn Sausage Baguettes (V)

Hot vegetarian sausages in rich gravy served with freshly  
baked baguettes, for guests to fill with  
sautéed onions, pickles and mustards to taste

When added to buffet selector Menu

2017: £8.70 | 2018: £9.20 per person

Also available in place of Selector menu with a  
choice of Potato wedges or chips

2017: £12.30 | 2018: £13.00 per person

## Add a dessert to your evening buffet

Chocolate profiteroles

Mini sweet petit fours

Mini sugared doughnuts

Mini mixed muffins

2017: £5.70 | 2018: £6.00 per item, per person

Chocolate fudge cake

Black Forest gateau

Coffee & mandarin gateau

Fruit topped cheesecakes

2017: £30.90 | 2018: £33.00

per gateau serves 16 guests