

Please select one dish from each course from your preferred Menu. All Main Courses are served with a selection of Market Vegetables and Potatoes.

# *Menu Selection 1*

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## STARTERS



Veloute of Leek and Potato Soup  
with Olive Bread

Goats Cheese and Sun-dried Tomato Roulade  
Basil and Balsamic Dressing

Pressed Terrine of Smoked Chicken and Baby Leeks  
White Balsamic and Tomato Vinaigrette

Roquefort Pear and Rocket Salad  
Rosemary and Thyme Oil



## MAIN COURSES



Char-grilled Roast Chicken Supreme on a  
Spring Onion Mash with a Light Red Wine Jus

Roast Scotch Salmon with Herbed Baby  
New Potatoes  
Lemon & Coriander Butter

Roast Loin of Pork with Glazed Apple  
Fondant Potato and a Cognac and Sage Sauce



## DESSERTS



Dark Chocolate Truffle Cake  
with White Chocolate Sauce

Orange and Cointreau Delice with Citrus Coulis

Fruit Tartlets with Vanilla and Ginger Cream



## COFFEE



Coffee and Turkish Delight

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# *Menu Selection 2*

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## STARTERS



Roast Plum Tomato and Basil Soup  
with Herb Croutons

Traditional Prawn Cocktail

Sliced Galia Melon served with a compote  
of Seasonal Fruits

Red Lentil Soup flavoured with Smoked Bacon



## MAIN COURSES



Roast Sirloin of Beef served with Mini Herb  
Puddings, Fondant Potato,  
Roast Vegetables and Dark Sherry Sauce

Poached Salmon on a Chive Mash  
served with a Dill Cream Sauce

Supreme of Chicken stuffed with a  
Red Pepper and Basil Mousse



## DESSERTS



Bailey's Parfait with Orange Coulis

Lemon Cheesecake with a Raspberry Sauce

French Apple Flan with Cinnamon Cream

Dark and White Chocolate Mousse  
garnished with Petit Four



## COFFEE



Coffee and Fudge

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# *Menu Selection 3*

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## STARTERS



Traditional Scotch Broth flavoured with Thyme

Tomato and Buffalo Mozzarella Salad  
with Herb Salad and Basil Oil Dressing

Scottish Smoked Salmon served with  
Brown Bread & Lemon Wedges

Traditional Caesar Salad with Smoked Bacon



## MAIN COURSES



Roast Rack of Lamb with a Rosemary and  
Redcurrant Jus.

Maize-fed Chicken on a Wholegrain Mustard  
Mash served with White Wine Sauce

Roast Fillet of Beef with Caramelised Onions  
Pomme Anna Potatoes and Dark Sherry Sauce



## DESSERTS



Chocolate Cage filled with Dark Chocolate  
Mousse with Tuille Biscuit

Mousse Cassis with Sauce Anglaise

Passion fruit Delice with a Fruit Coulis



## COFFEE



Coffee and Tablet

# Wine Selection

## *Wine Package A*

1 glass of Berri Estates, Cuvee Brut, Australia on arrival  
2 glasses of either Chardonnay – Semillon, Riddle S.E Australia  
or Cabernet – Merlot, Riddle S.E Australia with meal  
1 glass of Berri Estates, Cuvee Brut, Australian with toast

## *Wine Package B*

1 glass of Berri Estates, Cuvee Brut, Australia on arrival  
2 glasses of either Pinot Grigio Trentino L'Aristocratico Ca'Montini  
or Domaine de Seuil, Merlot Cabernet Sauvignon, Bordeaux  
1 glass of Berri Estates, Cuvee Brut, Australian with toast

# Evening Catering Selection

## *Tea & Coffee 1*

served with own Wedding Cake

## *Tea & Coffee 2*

and 1 Round of Sandwiches per person

## *Evening Buffet A*

Selection of Sandwiches  
Skewered Cajun Chicken and selection of Dips  
Savoury Cheese Lattice  
Cherry Tomato and Mozzarella Cheese Kebabs

## *Evening Buffet B*

Assorted Mini Filled Rolls  
Selection of Pakoras and Dips  
Mini Pork Pies with Chutney  
Jalapoes and Dips

## Menu & Wine Selection Prices

	With Wine Package A	With Wine Package B
<i>Menu Selection 1</i>	£55.00	£59.00
<i>Menu Selection 2</i>	£58.50	£62.50
<i>Menu Selection 3</i>	£63.00	£67.00

## Evening Catering Selection Prices

<i>Tea &amp; Coffee 1</i>	£1.75
<i>Tea &amp; Coffee 2</i>	£4.75
<i>Evening Buffet A</i>	£6.50
<i>Evening Buffet B</i>	£7.00

All prices are per person and include VAT.

## Additional Venue Hire

<i>Additional Venue Hire for Ceremony</i>	£600.00
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Rates applicable until 31 August 2009.