



Catering Packages

The following catering packages have been designed for your special day. All food is sourced locally and prepared from the finest and most fresh produce available.

The price includes not only the catering package but also everything else you may need which ensures there are no hidden extras.

The price is based on a minimum of 100 guests and includes the following. Your own wedding co-ordinator, chef's, waiting staff, cutlery, crockery, linen table cloths, linen napkins, cake stand & knife, table stands & numbers, set up & clear down, site visits, management team and of course all the help and advice you may need.

These menu choices are only a guide. We can change the catering package to meet with your specific requirements & budget.

Canapés

Menu 1

Mini pork & leek sausages rolled in honey & mustard
Tempura king prawns with a sweet chilli dip
Balsamic roasted new potatoes with red onion & mozzarella
Thai chicken on lemongrass skewers
Char-grilled vegetable & feta crostini

Menu 2

Glazed spicy meatballs
Crispy duck, cucumber & spring onion pancakes with plum dip
Lime & chilli rosti topped with smoked salmon, sour cream & chives
Mini tomato, pesto & feta tartlets
Fig, roquefort & red onion crostini
Baby Yorkshire puddings filled with rare roast beef & horseradish mash

Menu 3

Chicken satay skewers
Tempura battered monkfish with a thick cut chip & minted pea puree
Prawn & smoked salmon fish cake topped with a garlic aioli
Char-grilled asparagus wrapped in filo pastry with a balsamic dressing
Filo tartlet with a Thai beef fillet salad
Tortilla spoons filled with a mango, red onion & lime salsa
+ 1 other of your choice from menu 1 or 2

Starters

Fresh Salmon, Smoked Salmon & Monkfish Terrine
served on a baby spinach, roasted pumpkin & red pimento salad
topped with toasted pine-nuts, garnished with crayfish tails
& served with a saffron & mango sauce

Warm Confit of Duck & Cranberry Tart
served on a rocket, baby spinach & mizzuna salad
topped with pine-nuts & roasted saffron pears

Award Winning Inverawe Organic Smoked Salmon
served with muslin wrapped lemons, baby capers, wild rocket,
fresh ground black pepper & rustic wholemeal bread

Thai Salmon & Crab Fish Cakes
flavoured with coriander, chillies, lemongrass & ginger
served on a mango & vegetable salad
with a sweet chilli dressing & crispy noodles

Antipasto Platter
A selection of cured meats Parma ham, bressola & mortadella
char-grilled artichokes grilled aubergine & roasted red pimento,
fresh figs & pink melon with olive & thyme ciabatta

Grilled Chicken Fillets
with soya & honey, served on fruity couscous
with a lime & coriander dressing

Smooth Chicken Liver Pate
with a Seville orange chutney & toasted brioche bread

Beef Tomato & Buffalo Mozzarella Salad
topped with grilled chorizo sausage
& raspberry balsamic dressing

Crab & Avocado Gateaux
topped with crème fraiche & chives,
with a spiced chilli vinaigrette

Confit of Duck
served on a bed of sweet potatoes
with an orange and green chilli salsa

Scallops baked in the shell
with Pernod, leeks & cream topped with crisp filo pastry
(£2.00 supplement)

Warm Spinach, Pine-nut & Stilton Tart
with an orange & raspberry salad & warm pear dressing

Char-grilled Vegetable Gateaux
topped with Parmesan wafer with red pepper & balsamic reduction

Red Onion, Fig and Goats Cheese Tart
with a summer herb salad

Main Course

Breast of Corn Fed Chicken
filled with mozzarella, Parma ham & sun blushed tomatoes, served with a basil sauce

Pan-fried Breast of Corn Fed Chicken
cooked with tiger prawns and leeks flamed with brandy and finished with cream

Char-grilled Corn-Fed Chicken
with wild mushroom, shallot, bacon & red wine sauce

Roasted Chicken Breast
filled with a lemon & mascarpone stuffing with a light chicken gravy

Whole Boneless Baby Poussin
with a lemon & thyme stuffing and a red wine sauce
(£1.00 supplement)

Pan-fried Seabass
with scallop and squid risotto, with a coriander & tomato butter sauce

Roast Cod
wrapped in courgettes
served on red onion, with a pepper and tomato sauce

Fillet of Monkfish
filled with Parma ham, basil and mozzarella coated in a crisp lemon crumb
(£1.00 supplement)

Duck Confit
with a blackcurrant & red wine sauce

Duck Breast (cooked pink)
and served with an orange and red wine jus
(£1.00 supplement)

Braised Lamb Shanks
slowly braised shanks cooked with tomatoes, onions and lemon
flavoured with olives and rosemary

Lamb Fillet
with a sweet brioche crust and a port wine sauce
(£3.00 supplement)

Roast Saddle of Lamb
stuffed with spinach, apricots and pancetta served with a light lamb jus.
(£1.00 supplement)

English Rump of Lamb
roasted with rosemary & garlic with an orange, basil & red wine sauce
(£1.00 supplement)

Roast Fillet of English Beef
with a rich red wine jus
(£3.00 supplement)

Prime Fillet of Scotch Beef
flavoured with thyme and garlic
with a truffle & Chianti red wine sauce
(£3.00 supplement)

Accompaniments

Potatoes

(Please choose one option to accompany your main course)

Crushed new potatoes with butter & spring onion

Dauphinoise potatoes

Roast potatoes

Baby new potatoes with rock salt, shallots & rosemary

Parisienne potatoes

Fondant potatoes

Irish champ

New potatoes with mint butter

Rocket & Parmesan mash

Coarse grain mustard mash

Vegetables

(Please choose one option to accompany your main course)

Medley of seasonal vegetables

Roasted carrots & swede

Savoy cabbage & crispy pancetta

Green beans, sugar snaps and baby carrots

Ratatouille

Honey glazed parsnips, sautéed broccoli

Sautéed broccoli, spinach & shallots

Dessert

Cream Filled Profiteroles
topped with a warmed brandy and rich chocolate sauce

Chocolate Mousse
clotted cream & sweet chilli dressing

Warm Double Chocolate Fudge Brownie
topped with cream & chocolate sauce

Chocolate & Raspberry Tart

Lemon & Lime Cheesecake
served with Grand Marnier cream & summer berry compote

Italian Tiramisu
with summer berries

French Apple & Mango Tart Tatin
with Crème Anglaise

Vanilla Crème Brulee

Banoffi Pie Tart
with banana toffee, cream & butterscotch sauce

Lemon & Sultana Baked Cheesecake
with passion fruit syrup

Rhubarb, Pear & Ginger Crumble
With an amoretti & fresh vanilla custard

White Chocolate Bread & Butter Pudding
Glazed with a whisky marmalade
With a fresh vanilla custard

Cheese

Long Clawson Stilton & Tour de Maze Brie,
Mrs Kirkhams Lancashire, traditional mature cheddar
(£1.50 dessert supplement)

Cheese Course

Long Clawson Stilton & Tour de Maze Brie,
Mrs Kirkhams Lancashire, traditional mature cheddar
(£4.25 as an additional course)

Fresh Filter Coffee & Chocolate Truffles

EVENING RECEPTION

Evening Buffet A - Cold Finger Buffet

Selection of pizzas, served on crispy ciabatta
Barbequed chicken wings
Tomato, basil & mozzarella tarts
Sausage & sage pinwheels
Mini ham & mushroom quiche

Evening Buffet B - Cold Fork Buffet

Grilled Cajun chicken served with chilli & ginger noodles
Poached salmon fillets marinated in coconut milk, ginger & lemongrass topped with Thai spices a red pepper crust
Greek salad - tomato, red onion, cucumber, basil, feta cheese & olive
Pappardelle, fennel, radicchio, pea & feta cheese salad with a lemon & dill dressing
Roasted Mediterranean vegetable salad with sweet potato, broccoli & pesto
Homemade coleslaw

Evening Buffet C - Cold Knife & Fork Buffet

Sugar baked glazed ham, served with a peach & fig compote
Roast sirloin of beef cooked medium with an olive & pesto crust
Char-grilled Cajun chicken Caesar salad
Goat's cheese, red onion & fig tart
New potato salad bound with coarse grain mustard mayonnaise
Tomato, mozzarella & Parma ham salad
Strawberry & raspberry Pavlova filled with cream

Evening Buffet D - Whole Glazed Pig served on the spit & Buffet (Based on 100 or more guests)

Bread rolls, apple sauce & stuffing
Selection of vegetarian quiches
Char-grilled pasta salad
Tomato, mozzarella & Parma ham salad
Roasted new potatoes with rosemary & rock salt
Lemon & lime citrus tart

Evening Buffet E - Barbeque & Buffet

Home made beef burgers flavoured with coriander
Salmon & courgette kebabs flavoured with lemon & dill
Home made pork & leek sausages rolled in honey & mustard
Lamb & pepper kebabs flavoured with chili, garlic & rosemary
Home made coleslaw
Corn on the cob
Grilled filled mushroom burgers with a red pepper jam
Rich chocolate terrine served with sweet chili syrup & summer berries
Cheese platter

Evening buffet F - Hot Fork Buffet

Thai green chicken curry cooked in a coconut and chilli broth flavoured with lemongrass, ginger and coriander with Thai rice
Seafood paella, prawns, mussels and squid cooked with saffron, garlic and chorizo finished with white and herbs
Char-grilled vegetable moussaka with rosemary potatoes and a rich tomato sauce
Crispy duck, poached pear & raspberry salad with a plum dressing
New potato, artichoke & tomato salad
Paw-paw, mango & kiwi couscous salad flavoured with lime
Brie, peach & Parma ham salad
Warm triple chocolate fudge brownie with chocolate sauce & cream

DRINKS PACKAGE A

Includes 3 drinks per person with a choice of 3 drinks from the following list:

Reception Drink

Sparkling Spanish wine - Roger Goulart, Brut Reserva, Cava

Sparkling pink Australian wine - Angas, Brut Rose, Premium Cuvee.

Pimms cocktail - A traditional Pimms and lemonade but with an additional splash of Gin, Bacardi and Ginger ale.

Bellini Cocktail - Sparkling wine, peach juice & peach schnapps.

Kir Royal - Sparkling wine & cassis.

Bucks Fizz - Sparkling wine & orange juice.

Includes orange juice and mineral water.

Wine & Water With Wedding Breakfast

Based upon a table of 10 guests – 4 bottles of wine from the following list and 3 bottles of mineral water

Red Wine

1. Merlot, Salvalai Estate, Italy
2. Cabernet Sauvignon, Los Sarmientos, Chile
3. Shiraz, Compass Point, Australia

White Wine

1. Pinot Bianco, Salvalai Estate, Italy
2. Chenin Blanc, Riesling, (Medium) Piedra Luna, Argentina
3. Sauvignon Blanc, Los Sarmientos, Chile
4. Unoaked Chardonnay, Compass Point, Australia

Toast

Sparkling Spanish wine - Roger Goulart, Brut Reserva, Cava

DRINKS PACKAGE B

Includes 3 drinks per person with a choice of 3 drinks from the following list:

Reception Drink

Champagne - Leblanc Colombier Cuvee, Celeste Brut

Pimms cocktail - A traditional Pimms and lemonade but with an additional splash of Gin, Bacardi and Ginger ale.

Bellini Cocktail - Champagne, peach juice & peach schnapps.

Kir Royal - Champagne & cassis.

Bucks Fizz - Champagne & orange juice.

Includes orange juice and mineral water.

Wine & Water With Wedding Breakfast

Based upon a table of 10 guests – 4 bottles of wine from the following list and 3 bottles of mineral water

Red Wine

1. Shiraz, De Leuwen Jagt, South Africa
2. Grenache, Cote 66, Roussillon Villages, France
3. Rioja, Criaza, Vinedos Eguiluz, Spain
4. Pinot noir, Quarry Road Estate, New Zealand

White Wine

1. Colombard Sauvignon, Cote de Gascoigne, France
2. Pinot Gris, Quarry Road Estate, New Zealand
3. Pinot Grigo, Grave del Friuli, Italy

Toast

Champagne - Leblanc Colombier Cuvee, Celeste Brut

DRINKS PACKAGE C

Includes 3 drinks per person with a choice of 3 drinks from the following list:

Reception Drink

Champagne – Veuve Clicquot, Yellow Label, France

Pimms cocktail - A traditional Pimms and lemonade but with an additional splash of Gin, Bacardi and Ginger ale.

Bellini Cocktail - Champagne, peach juice & peach schnapps.

Kir Royal - Champagne & cassis.

Bucks Fizz - Champagne & orange juice.

Includes orange juice and mineral water.

Wine & Water With Wedding Breakfast

Based upon a table of 10 guests – 4 bottles of wine from the following list and 3 bottles of mineral water

Red Wine

1. St Emilion Grand Cru, Chateau Vieux Pelletan, France
2. Chateauneuf du Papa, La Petite Bastide, France
3. Rioja Gran Reserva, Biurko Gorri, Spain

White Wine

1. Sauvignon Blanc, Sacred Hill, New Zealand
2. Chablis 1er Cru, Colombier, France
3. Pouilly Fume, Patrice Moreux, France

Toast

Champagne – Veuve Clicquot, Yellow Label, France

PRICE LIST

Canape Menus

Canapé Menu 1	£7.00
Canapé Menu 2	£8.00
Canapé Menu 3	£9.00

Wedding Breakfast

Your choice of 3 course meal, accompaniments, fresh coffee and truffles
(not including any supplements)

£37.00

Cheese Course	£4.25
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Evening Buffet Menus

Evening Buffet A	£8.50
Evening Buffet B	£11.50
Evening Buffet C	£13.00
Evening Buffet D	£15.00
Evening Buffet E	£18.00
Evening Buffet F	£22.00

Children's Menus

This includes soft drinks throughout the reception and wedding breakfast, canapés plus a half portion of the three course wedding breakfast
(Evening buffet charges not included)

£17.00

Drinks Packages

Drinks Package A	£19.50
Drinks Package B	£27.50
Drinks Package C	£34.50