

Main Courses

Roast Loin of Pork Served on a baked stuffed apple with sage and onion seasoning	£14.95
Chicken Breast wrapped in Parma Ham With a white wine and basil cream sauce	£16.25
Roast Turkey with Chipolata Sausage With bread sauce and sage and onion seasoning	£15.95
Roast Sirloin of Beef Served with a giant homemade Yorkshire Pudding	£17.95
Chicken Breast stuffed with Sun Dried Tomatoes With a goat's cheese finish	£16.95
Roast Leg of Lamb Carved over Boulangere potatoes with a redcurrant and mint jus	£15.95
Medallions of Beef With a stilton, hollandaise and Port wine jus	£22.95

If any member of your party has a food allergy or a particular dietary requirements, details must be given in writing four weeks prior to the wedding.

**Multi choice menu's (maximum of 2 choices per course) will be charged at the higher price item for the final cost of the menu.
Full pre-orders for all guests are required in writing four weeks prior to the wedding.*

Fish

Escalope of Scottish Salmon With a prawn and dill sauce	£14.45
Baked Haddock Fillet With a red onion crust and served on a roasted red pepper coulis	£13.95
Pan Fried Sea bass With steamed vegetables in a sesame oil and teryaki sauce	£16.95
Poached Loin of Cod In a white wine and parsley cream sauce	£14.95

Vegetarian Options

Roasted Mediterranean Tartlet With a salsa relish	
Asparagus and Mushroom Strudel With a blue cheese sauce	
Baked Stuffed Pepper With a sun dried tomato cous cous	

your special day

