



The Tudor Rose

£50.00 per person

Arrival Drinks

Red/White Wine
Pitchers of Beer/ Lager
Orange Juice

Menus

Beetroot, Apple and Ginger Risotto

Shaved Parmesan

Breast of Guinea Fowl

*Potato Mille-Feuille, Wild Mushroom Fricassee
Savoy Cabbage*

Lemon Posset

Peppermint Meringue & Mixed Berries

Coffee and Petits Fours

Kentish Blue and Broccoli Soup

Crème Fraiche

Braised Short-rib of Winchelsea Beef

Chive Mash Potato, Leeks & Port Jus

Baked Vanilla Cheesecake

Fruit Compote

Coffee and Petits Fours

Local Goats' Cheese, Pear and Walnut Salad
Honey & Dijon Mustard Dressing

Poached Fillet of Salmon
Champ Potato, Tender-Stem Broccoli & Lemon Butter

Dark Chocolate Fondant
Raspberry Coulis, Vanilla Ice Cream

Coffee and Petits Fours

**You are welcome to choose from the above menus,
however, our Head Chef would be delighted to meet with you
to discuss a personal menu of your choice.**

Available upon request

Canapes **£4.50** per person

Evening Buffet **£12.00** per person

Wine with the Wedding Buffet **£12.00** per person
(to include one glass and two top-ups)

Bottled Water for tables **£4.50** per bottle

Champagne or Sparkling Wine for Toasts **£6.50/ £5.50** per person



The Elizabethan

£74.00 per person

Arrival Drinks

Sparkling Wine
Punch / Mulled Wine
Fruit Juice

Menus

Crab, Smoked Salmon and Tarragon Roulade

Horseradish Crème Fraiche & Pickled Raisins

Roast Loin of Local Pork

*Roast Potatoes, Black Pudding, Glazed Carrots
Apple Sauce and Crackling*

Vanilla Crème Brulee

Earl Grey Biscuit

Coffee and Petits Fours

Local Smoked Mackerel Pate

Lemon and Watercress

Roasted Free-Range Chicken Breast

Dauphinoise Potato, Nutmeg Spinach & Pancetta

Seasonal Crumble

Crème Anglaise

Coffee and Petits Fours

Crispy Confit Duck Leg Salad

Watermelon, Feta Cheese, Coriander and Chilli

Pan-Fried Fillet of Local Sea Bass

*Crushed Potato Cake, Kale, Poached Egg
Hollandaise Sauce*

Raspberry Trifle

Fresh Cream

Coffee and Petits Fours

You are welcome to choose from the above menu,
however, our Head Chef would be delighted to meet with you
to discuss a personal menu of your choice.

Wine

Red or White Wine served with the starter
and a top-up with the main Course.

Available upon request

Canapes **£4.50** per person

Evening Buffet **£12.00** per person

Bottled Water for tables **£4.50** per bottle

Champagne or Sparkling Wine for Toasts **£6.50 / £5.50** per person



The Mermaid

£95.00 per person

Arrival Drinks

Champagne

Pimms

Orange Juice

Canapes

Menus

Ham Hock and Rabbit Terrine

Home-Made Piccalilli & Melba Toast

Beef Tournedos Rossini

Potato Gratin, Madeira Sauce

Mixed Berry Mille-Feuille

Chantilly Cream & Shortbread

Coffee and Petits Fours

Potted Rye Bay Fish

Burnt Lemon Butter, Local Leaves & Toast

Rump of Romney Marsh Lamb

Fondant Potato, Green Beans, Aubergine & Thyme Jus

Plum and Almond Tart

Vanilla Ice-Cream

Coffee and Petits Fours

Smoked Mozzarella and Vegetable Roulade

Pickled Mushrooms & Parsnip Crisps

Roasted Fillet of Monkfish

Thyme Gnocchi, Samphire, Provencal Sauce

Profiteroles with Chocolate Sauce

Fresh Cream

Coffee and Petits Fours

You are welcome to choose from the above menu, however, our Head Chef would be delighted to meet with you to discuss a personal menu of your choice.

Wine and Drinks

A glass of wine served with starter and replenished with main course and dessert.

Non-alcoholic alternatives available.

Bottled water on tables.

Glass of Champagne served for Toasts.

Evening Buffet

Cocktail Sandwiches

Assorted Vol-au-Vents

Mini Vegetable Quiches

Sausage Rolls

Chicken Goujons

Fruit Kebabs

Should you have any particular items you would like to be served with the buffet, we would be happy to discuss this with you.