

The Tudor Rose

£50.00 per person

Arrival Drinks

Red & White Wine

Fruit Juice

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Starters

Ham Hock Terrine

Piccalilli & Toasted Ciabatta

Vichyssoise Soup

Truffle Oil

Potted Rye Bay Fish

Mixed Leaves & Sour Dough

Main Courses

Corn-Fed Chicken Supreme

Mustard Mashed Potato, Wild Mushrooms, Gravy

Braised Shoulder of Lamb

Fennel & Rosemary Potato Gratin, Red Wine Jus

Pan Fried Trout Fillet

Potato Spinach Cake, Lemon Butter Sauce

All Main Courses Served with a Selection of Seasonal Vegetables

Desserts

Passion Fruit Cheesecake

Blackberry Coulis

Chocolate Brownie

Vanilla Pod Ice Cream

Lemon Posset

Raspberry Compote & Fresh Mint

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Coffee and Petits Fours

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

Available upon request

Cheese & Biscuits **£5.50** per person

Canapes **£5.50** per person

Evening Buffet **£14.00** 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 **£8.50/ £6.50** per person

The Elizabethan

£74.00 per person

Arrival Drinks

Sparkling Wine

Fruit Punch

Orange Juice

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Starters

Crab Tian

Avocado, Cucumber & Citrus Dressing

Wild Mushroom Soup

Tarragon Crème Fraiche & Rocket

Crispy Duck Salad

Beansprouts, Coriander, Chilli & Thai Dressing

Main Courses

Braised Barbeque Beef Cheek

Champ Mashed Potato & Jus

Mermaid Fish Pie

Salmon, Cod, Smoked Haddock & Watercress Salad

Pan-Fried Guinea Fowl

Potato Gratin, Red Pepper Sauce, Black Olive & Basil Tapenade

All Main Courses Served with a Selection of Seasonal Vegetables

Desserts

Classic Sherry Trifle

Fresh Cream

Vanilla Crème Brulee

Raspberry Shortbread

Seasonal Fruit Crumble

Crème Anglaise

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Coffee and Petits Fours

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

Wine

A glass of house red or white wine to be served with starters
and replenished with the main course

Available upon request

Cheese & Biscuits **£5.50** per person

Canapes **£5.50** per person

Evening Buffet **£14.00** per person

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

Champagne or Sparkling Wine for Toasts **£8.50/ £6.50** per person

The Mermaid

£95.00 per person

Arrival Drinks

Champagne

Pimms

Fruit Juice

Selection of Canapes

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Starters

Crayfish & Brown Shrimp Cocktail

Gem Lettuce & Marie Rose

Smoked Haddock & Clam Chowder

Home-made Bread

Rabbit & Corn-Fed Chicken Terrine

Pistachio, Apricot Chutney & Toasted Sour Dough

Main Courses

Fillet of Beef Wellington

Truffle Mashed Potato

(Minimum of 10 persons. Beef prepared medium)

Line Caught Sea Bass

Three Bean & Chorizo Cassoulet, Rocket & Parmesan

Lobster Thermidore

Hand Cut Parmesan & Truffle Fries, Local Leaves

(½ Lobster per person)

All Main Courses Served with a Selection of Seasonal Vegetables

Desserts

Raspberry & Champagne Eton Mess

Baby Mint

Chocolate & Orange Fondant

Clotted Cream Ice Cream

Selection of Local Cheese

Biscuits & Fruit Chutney

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Coffee and Petits Fours

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

Wine & Drinks

A glass of house red or white wine to be served with starters
and replenished with the main course and dessert.

Non-alcoholic alternatives available.

Bottled still & sparkling water on the tables

Glass of Champagne served for Toasts

Evening Finger Buffet

A Selection of Cocktail Sandwiches

Miniature Beef Burgers

Sausage Rolls

Chicken Goujons

Filo Prawns

Vegetable Quiche

Cheese & Fruit Platter