

The Tudor Rose

£75.00 per person

Arrival Drinks

Sparkling Wine

Bucks Fizz

Elderflower Presse

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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 Breakfast **£15.00** per person  
(to include one glass and two top-ups)

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

Champagne or Sparkling Wine for Toasts **£9.50/ £8.50** per person

# *The Elizabethan*

*£95.00 per person*

## **Arrival Drinks**

Sparkling Wine

Pimms

Elderflower Presse

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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 **£9.50/ £8.50** per person

# *The Mermaid*

*£125.00 per person*

## **Arrival Drinks**

Champagne

Pimm's

Elderflower Presse

## **Selection of Canapes**

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## **Starters**

### **Beetroot & Citrus Cured Salmon**

*Cardamom Yoghurt, Pumpernickel & Watercress*

### **Mermaid Bouillabaisse**

*Smoked Haddock, Mussels, Cod & Homemade Bread*

### **Venison & Pork Belly Terrine**

*Pistachio, Spiced Pear Chutney & Toasted Sour Dough*

## **Main Courses**

### **Fillet of Beef Wellington**

*Truffle Mashed Potato & Red Wine Sauce*

*(Minimum of 10 persons. Beef prepared medium)*

### **Roasted Fillet of Haddock**

*Ratte Potato Mash, Parsley Oil & Champagne Sauce*

### **Lobster Thermidor**

*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**

*Mint & Champagne Sorbet*

### **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