

# *The Tudor Rose*

*£80.00 per person*

## **Arrival Drinks**

Sparkling Wine

Bucks Fizz

Fruit Juice

~~~

## **Starters**

### **Dry Cured Ham**

*Glazed Watermelon, Rocket, Parmesan, Pomegranate Molasses*

### **French Onion Soup (v)(vg)**

*Gruyere Croute*

### **Smoked Trout**

*Beetroot, Horseradish, Watercress, Citrus Crème Fraiche*

## **Main Courses**

### **Corn-Fed Chicken Supreme**

*Fondant Potato, Sauteed Spinach, Sauce Bonne Femme*

### **Beef Bourguignon**

*Creamed Potato, Cavolo Nero*

### **Pan Roast Hake**

*White Wine & Mussel Chowder, Dill Oil*

All Main Courses Served with a Selection of Seasonal Vegetables

## Desserts

### Eton Mess

*Chantilly, Passionfruit Ice Cream*

### Dark Chocolate & Hazelnut Tart (v)(vg)(gf)(df)

*Maple Granola, Orange Sorbet*

### Poached Conference Pear (v)(vg)

*Madagascan Vanilla Ice Cream, Chocolate Sauce*

~~~

## 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 **£11.00** per person

Canapes **£7.50** per person

Evening Buffet **£18.50** per person

Wine with the Wedding Buffet **£17.50** 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*

*£100.00 per person*

## **Arrival Drinks**

Sparkling Wine

Pimms

Fruit Juice

~~~

## **Starters**

**Hot Smoked Salmon**

*Warm Potato Salad, Watercress*

**Confit Duck & Prosciutto Terrine**

*Seasonal Leaves, Chilli, Lime, Sesame, Croutes*

**Celeriac Veloute (v)(vg)**

*Ashmore Cheddar Crostini*

## **Main Courses**

**Stout & Black Treacle Braised Beef Cheek**

*Colcannon, Glazed Carrot*

**Thyme & Lemon Baked Pollock**

*Braised Little Gem, New Potatoes, sauce vierge*

**Maple Glazed Duck Breast**

*Dauphinoise Potato, Sauteed Spinach, Juniper Jus*

All Main Courses Served with a Selection of Seasonal Vegetables

## Desserts

**Malibu Roast Pineapple (v)(vg)**

*Toasted Coconut, Mango Sorbet*

**Apple & Blackberry Crumble (vegan)**

*Vanilla Ice Cream*

**White Chocolate & Raspberry**

*Queen of Puddings*

~~~

## 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 **£11.00** per person

Canapes **£7.50** per person

Evening Buffet **£18.50** per person

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

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

# *The Mermaid*

*£130.00 per person*

## **Arrival Drinks**

Champagne

Pimms

Fruit Juice

## **Selection of Canapes**

~ ~ ~

## **Starters**

### **Beetroot Cured Salmon**

*Grapefruit, Citrus Yoghurt, Cucumber, Dill*

### **Smoked & Pickled Beetroot (v)(vg)**

*Goats Cheese Mousse, Roast Walnuts, Honey & Lemon*

### **Sticky Teriyaki Pork**

*Pickled White Cabbage, Sesame, Sweet Potato Puree*

## **Main Courses**

### **Fillet of Beef Wellington**

*Truffle Mashed Potato, Honey Roast Root Vegetables, Red Wine Sauce*

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

### **Roast Local Cod Loin**

*Braised Iceberg & Cornish Crab, Crustacean Sauce*

### **Slow Roast Pork Belly**

*Savoy Cabbage & Bacon, Fondant Potato, Madeira Sauce*

All Main Courses Served with a Selection of Seasonal Vegetables

## **Desserts**

### **Madagascan Vanilla Cheesecake**

*Poached Strawberries, Champagne Sorbet*

### **Passion Fruit Panna Cotta**

*Roast Pineapple, Toasted Coconut, Mango Sorbet*

### **Caramel Chocolate Mousse**

*Pistachio Granola, Salted Caramel Sauce*

~~~

## **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

Prawn Crevettes

Vegetable Quiche

Cheese & Fruit Platter