

Weddings Tailor – Made

From £105.00 per person

Please choose one option from each of the following categories to make up your package.

Champagne for your Reception Drinks :- 2 glasses

Roland Bauchet Brut NV	£20.00 per person
Bauchet Rose Brut NV	£24.00 per person
Veuve Clicquot, Yellow Label NV	£26.00 per person

A Selection of Hot and Cold Canapés

4 choices	£ 9.00 per person
6 choices	£12.00 per person

Wedding Breakfast

You will be invited in three months prior to your wedding date to discuss your menu with our Head Chef who will bespoke your menu individually for you.

In order to ensure complete success of your wedding it is essential that the same menu is chosen for all of your guests. We are sorry that we cannot offer a choice of dishes for each course, but every assistance will be given to provide for religious and dietary requirements.

3 Courses (Starter, Main and Dessert)	£44.00 per person
4 Courses (Starter, Fish, Main and Dessert)	£52.00 per person
5 Course Tasting Menu (Starter, Fish, Main, Dessert, Cheese)	£56.00 per person
Children under 2	Free of charge
Children aged 2 – 12	£20.00 per child

Optional Courses:-

Amuse	£5.00 per person
Sorbet	£5.00 per person
Pre – Dessert	£5.00 per person

Wine – Half a bottle of White or Red (We regret we are unable to accommodate Corkage)

Selection 1	£15.00 per person
Selection 2	£18.00 per person
Selection 3	£20.00 per person

Champagne for your Toast – 1 glass

Roland Bauchet Brut NV	£10.00 per person
Bauchet Rose Brut NV	£12.00 per person
Veuve Clicquot, Yellow Label NV	£13.00 per person

Mineral Water – Half a bottle of Still or Sparkling

Still or Sparkling	£2.00 per person
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Freshly Brewed Coffee and Petit Fours	£5.00 per person
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Service Charge

Up to 40 Guests	£300.00
41 – 60 Guests	£500.00

Hot and Cold Canapes

Tartar of Beef Fillet en Croute

Lemon Sole Goujons Tartare Sauce

Toad in the Hole Onion Marmalade

Buckwheat Blini, Avruga Caviar

Mini Tomato and Mozzarella Pizzas Topped with Basil

Wedding Breakfasts

3 Courses

Terrine of Smoked Salmon Bound with Anchovy Butter served with Cucumber and Mint Raita and Onion Bread

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Roasted Breast of Guinea Fowl with Bacon Lardoons and Silver skin Onions Port and Lime Jus

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Crème Brulee with Brandy Soaked Raisins

4 Courses

Salad of Roasted Quail with Toasted Brioche Marinated Green Beans and a Hazelnut Dressing

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Cranberry with Peach Schnapps Sorbet

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Fillet of Angus Beef Wellington, Creamed Shallots and Chateaux Potato

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Dark Chocolate Tart White Chocolate Sorbet

5 Courses

Parfait of Chicken Livers and Foie Gras Homemade Toasted Brioche

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Orange & Chardonnay Sorbet

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Roast Rack of Cornish Lamb with a Herb Crust Dauphinoise Potato and Rosemary Jus

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Summer Pudding with Clotted Cream

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Selection of Artisan Cheeses served with Pickled Walnut Bread and Pear Chutney

Evening Buffets

£8.50 per person

A Selection of Bacon and Sausage Rolls served with bowls of Chunky Chips

£15.50 per person

Chicken Bois Boudin

Duck and Apple Spring Rolls

Pork and Apricot Sausage Rolls

Chicken Kebabs with Coconut and Peanuts

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Meringue with a Red Fruit Cream