

# Traditional Wedding Banquet

You can make your very own menu from the following selection of starters, main courses and desserts. Please select the same starter, main and dessert for all your adult guests to ensure the highest standard of quality service and success.  
(please ask if you have any special dietary requirements)

## Starters

Tomato & Basil Soup

Cream of Leek & Potato Soup

Chicken Liver Parfait  
*Toast & red onion Confit*

Melon with Strawberries & Sorbet

Plum Tomato, Red Onion & Mozzarella Salad

Warm Goat's cheese, Sun blushed Tomato & Olive Tart

## Main Courses

Chicken Supreme  
*Roasted vegetables, sauté potato & lemon sauce*

Roast Loin of Pork  
*Cracking, roast potatoes & vegetables*

Traditional Roast Sirloin of Beef  
*Yorkshire Pudding & Onion Gravy*

Traditional Roast Turkey,  
*Chipolatas Wrapped In Bacon, Sage & Onion Stuffing & Cranberry Sauce*

Seared Salmon Supreme  
*New potatoes, green beans & white wine garlic sauce*

## Vegetarian

Leek & mushroom Risotto

Aubergine Filled With Lemon Scented Cous Cous and Red Pesto Dressing

# *Traditional Wedding Banquet*

## Desserts

Vanilla cheesecake, Chantilly cream & berry compote

Chocolate brownie & chocolate ice cream

Summer berry pannacotta

Ginger crème brulee & shortbread

Strawberries & cream

Gallone's famous Ice Cream

Followed by Coffee & Mints

From £34.95 per person

Some of the dishes on this menu may also contain nut products or food substances to which you may be allergic.

We will be happy to provide further information on request. Some food may contain ingredients produced from genetically modified Soya, maize or both.

## Younger Guests

*(Between 2 and 12 years old)*

½ size portion of the adult main course

Please select the same meal for your younger guests. A limited number of highchairs are available and should be requested in advance. For babies, we can warm food and bottles as required.

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## **Evening Buffet**

*We have two options for buffets either a finger buffet or hot buffet*

### **Finger buffet**

*£9.95 per person*

*The finger buffet comes with mixed sandwiches & a chosen five items from the list below, any extra items will be charged at £1.75 per item per person.*

- Chilli & lime marinated chicken wings
- Honey & mustard glazed cocktail sausages
- Med vegetable skewers
- Mixed Quiches
- Vegetable spring rolls
- Onion bajis & samosas
- Margarita Pizza's
- Lamb Koftas
- Hand cut fries
- Sausage rolls
- Mini fishcakes
- Chicken Caesar wraps

### **Hot Buffet**

*£14.95 per person*

All will include rice & crusty bread & a choice of three dishes from the below choices

- Lasagne
- Chilli
- Chicken Balti
- Vegetable Madras
- Beef bourguignon
- Braised chicken & dumplings
- Cottage pie
- Fish pie

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## ***Additional Courses***

*A selection of supplements to make your special day that little bit different and more memorable.*

### **Sorbets**

Cheese Board

*A selection of English and Continental Cheeses with Celery, Grapes and Biscuits*

Petit Fours Instead of Mints

Local Rustic bread, olive oil & balsamic vinegar

Canapés

*We can serve any of the following Canapés for you and your guests to enjoy with your reception drinks.*

### **Selection 1**

*£3.95 per person*

Mini Quiches

Mini Exotic Fruit Kebab

Tomato Mousse

### **Selection 2**

*£4.95 per person*

Smoked Salmon and Prawn Mousse

Mini Bruschetta

Honey and Arran Mustard roasted new Potatoes

### **Selection 3**

*£5.95 per person*

Tiger Prawns wrapped in Parma Ham

Ratatouille Vegetable Tartlets

*Oriental duck roulade*

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## Hot & cold sit down menu

### To Begin (served)

*Select the same the starter for all your adult guests*

Tomato & Basil Soup

Cream of Leek & Potato Soup

Chicken Liver Parfait

*Toast & red onion Confit*

Melon with Strawberries & Sorbet

Plum Tomato, Red Onion & Mozzarella Salad

Warm Goat's cheese, Sun blushed Tomato & Olive Tart

### From the Buffet

Rosemary Scented Lamb Cutlets

*With Rissole Potatoes And Minted Jus*

Honey Baked Ham with Ginger and Apricot Chutney

Strip loin of Beef with a Black Pepper Crust

Courgette and Aubergine Lasagne

Selection of Assorted Salads and Warm New Potatoes

### Desserts from the buffet

Exotic Fruit Salad with Minted Crème Fraiche

Baileys Cheesecake

Chocolate Brownie

Sticky banana pudding with warm fudge sauce

Freshly Brewed Coffee and Mints

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## Drinks Packages

*The following drink packages have been designed to assist you in your selection. Please choose the same drink package for all your adult guests.*

### Drinks package A

*£19.95 per person*

One glass of Bucks Fizz or Pimms per person on arrival  
Two glasses of House wine per person with the meal  
A glass of Sparkling wine per person for the toast

### Drinks package B

*£24.95 per person*

Two glasses of Bucks Fizz, Pimms or Peach Bellini  
Two glasses of house wine per person with the meal  
A glass of sparkling wine per person for the toast

### Drinks package C

*£29.95 per person*

As Package B, replacing Sparkling wine with Champagne.

## Additional Drinks

Bucks Fizz/ Pimms/ Peach Bellini/ Mulled Wine  
Champagne  
Orange Juice/ Fruit Punch  
Mineral Water – Sparkling or Still

*Please ask for our exclusive wine list for all other available wines*