

## Wedding Packages

Both packages include linen for 1 table per 10 people, all crockery, cutlery and glass ware. 2 glasses of table wine per person, one glass of reception drink, tea/coffee, all staff set up service and clear away and a mandatory cash bar.

Package A £28.00 per person ( minimum 50, minimum 70 for hog roast)

Choice of 4 canapés

Choice of 6 finger foods items and sandwiches or

Cold cuts and quiche and selection of salads or

hog roast with salads or hot vegetables.

3 tiered wedding cake or dessert

Package B Hot table service. £34.00 per person ( minimum 50)

### Choice of 1 starter

Pearl mozzarella, cherry tomatoes, basil and baby leaf salad

Smoked salmon and crayfish salad with lemon dressing

Chicken liver parfait with a brioche

Beetroot and gruyere tart on a bed of rocket

Roasted figs with goats cheese and crisp parma ham crisp

### Choice of 2 main course

Roast beef ,Yorkshire pudding and roast potato

Beef burgundy with mash potato

Chicken breast with marsala wine and cream ( Quorn option available)

Seared tuna with lime and chilli

Slow cooked pork belly with leek and cider

Roast pork or turkey with stuffing

Lamb chump with redcurrant sauce

Roasted Mediterranean vegetable tart

All served with fresh seasonal vegetables and crushed rosemary and garlic new potatoes.

### Choice of 1 dessert or mini trio

Fresh Cream and strawberry Victoria sponge

Strawberry, raspberry or mixed berry Pavlova,

Lemon posset with lavender shortbread

Chocolate brownie with raspberry sauce

Fresh strawberry cheesecake

Fresh fruit salad

Mixed berry roulade with blackcurrant sauce

(ask to discuss substitutions)