

## Canapés

*Choose from our canapé package, select 3 different canapés for £6 per head or 4 different canapés for £7.50 per head*

*Mini fish and chips*

*Ham hock and pickle*

*Leek and black pudding tart with mustard mash*

*Shropshire blue Welsh rarebit*

*Vietnamese tiger prawn rice paper roll*

*Mini roast beef Yorkshire pudding with wasabi*

*Potted shrimp en croute*

*Beetroot Salmon, pea crumpet, horseradish cream*

*Smoked chicken with sweet corn relish*

*Goat's cheese and sweet cherry tomato*

*Mini haggis and taties*

*Mini tornado of beef with mushroom duxelle*

*Ginger, lemon and lime scallops*

*Basil and tomato risotto ball*

## *Wedding Selector Menu*

*Design your own Wedding Breakfast using our selector menu.  
A sample of our most popular dishes are shown below. Please contact us for the full range of options.*

### ***To Start***

- Smooth chicken liver parfait, house chutney, toasted brioche and garden leaves -  
£8.50*
- Baked goats cheese, with balsamic reduction, rocket, sun-blushed tomatoes and red  
onion salad - £7.50*
- Pan fried cod and smoked haddock fish cake, tartar sauce and crisp garden leaves -  
£8.50*

### ***Mains***

- Roast breast of corn fed chicken, sage and onion mash, buttered carrots, braised  
cabbage and sage jus - £12.50*
- Pancetta wrapped pork loin, fondant potato, green beans, wild mushrooms, and a  
port wine sauce - £12.00*
- Roast sirloin of Shropshire beef, served pink with Yorkshire pudding, roast potatoes  
and seasonal vegetables, roast gravy - £15.50*

### ***To Finish***

- Chocolate brownie with vanilla cream and chocolate sauce - £7.00*
- Lemon cheesecake with blackcurrant compote and fresh mint - £7.00*
- Manchester tart with vanilla cream and chocolate sauce - £7.00*

*Wedding Breakfast Package 1 - £25.00*

*Choose one item from each section*

*Artisan Bread rolls with churned butter*

***Starter***

*Roasted parsnip soup scented with cumin, finished with cream & toasted croutons*

*A trio of cut seasonal melon with exotic fruits, berry's and raspberry coulis*

*Roasted red pepper & vine tomato soup finished with cream and herb croutons*

***Main***

*Pan roasted breast of corn fed chicken, sage, onion & chive mash, buttered carrots, braised cabbage and sage jus*

*Pan seared fillet of Scottish Salmon with Pearl barley and chorizo risotto, saffron cream sauce*

*Roast Loin of pork with crispy crackling, Bramley apple sauce, sea salt and rosemary roast potatoes, seasonal vegetables & Roast gravy*

***Dessert***

*Sticky Toffee Pudding with Toffee Sauce and pouring cream*

*White Chocolate Crème Brulee with homemade cookies*

*Bramley Apple Crumble Tart, vanilla custard and freshly whipped cream*

*Fair trade coffee with petit fours*

## Wedding Breakfast Package 2 - £30.00

*Choose one item from each section*

*Artisan Bread rolls with churned butter*

### ***Starter***

*Pan fried cod and smoked haddock fish cake, tartare sauce and crisp garden leaves*

*Cedar baked salmon & beetroot cured salmon with pickled cucumber, horseradish cream & green pea crumpet, red amaranth & truffle oil*

*Smooth Chicken Liver parfait, house chutney, toasted brioche and garden leaves*

### ***Main***

*Slow braised blade of beef, dauphinoise potatoes, buttered cabbage and braising juices*

*Pan roasted Welsh salt marsh rump of Lamb, champ potatoes, soft onions, pea puree and Rosemary jus*

*Pan roasted duck breast & slow cooked Confit with caramelized cider potato, Vichy carrots, smoked bacon & green beans, red currant scented Jus*

### ***Dessert***

*Lemon Pannacotta served in a stem glass, fruit compote and homemade biscuits*

*Classic Sherry trifle with wild British strawberry*

*Dark Chocolate torte, vanilla cream, cherry compote*

*Fair trade coffee with petit fours*

*Wedding Breakfast Package 3 - £40.00*

*Choose one item from each section*

*Artisan Bread rolls with churned butter*

***Starter***

*Pan seared hand dived Tandoori scallops, coconut & coriander dahl, apple foam*

*Finley sliced Beef Fillet Carpaccio, pickled vegetables, spiced leaves and parmesan shavings*

***Main***

*Roasted Venison Loin, broccoli and stilton puree, buttered Ceps, Anna potato, red wine jus*

*Steamed fillet of sea bream with a nage of Cornish oyster, tomatoes, fried baby courgettes, herb gnocchi, white veloute*

***Dessert***

*Baileys White chocolate crumble cheese cake with Brandy cream*

*Brandy snap millefeuille, wild raspberry Chantilly cream, passion fruit coulis*

*Fair trade coffee with petit fours*

## *Evening Buffet Menu*

*Griddled British Back bacon on crusty rolls with a selection of relishes and ketchup*

*With triple cooked, spiced jacket wedges with dipping sauces - £6.00*

*Hog Roast - A whole British slow cooked pig served with Bramley apple compote, herb stuffing, condiments and sauces accompanied with a warm new potato salad, with garden herbs, lemon and butter, Celeriac remoulade and mixed green salad - £15.00*

*A selection of assorted sandwiches on artisan breads rolls and wraps, Spiced Lamb kofta & mini flat bread with pickled Cucumber Tzatziki, Mini Smoked haddock & spring onion fish cake, Thai Scotch egg, Satay dipping pot and Mini Beef burgers with homemade burger relish - £15.50*

*A selection of bowl foods are also available- please enquire for further details*

## Reception Drinks Menu

*Pimms reception menu - £4.00 per head*

*Two refreshing drinks per guest; a combination of Pimms and lemonade served on ice finished with garden mint, strawberries, orange and cucumber*

*Bucks fizz reception menu- £6.00 per person*

*Two traditional drinks per guest; a delightful blend of sparkling wine and freshly squeezed orange juice*

*Champagne reception menu -£8.00 per person*

*Two classic arrival drinks for each guest; perfectly chilled flutes of house champagne*