



## Starters

Goats Cheese Mousse with a Beetroot puree & Apple Jelly

Mango & Brie Parcels with Mango salsa and Rapeseed Oil

Duck and Orange Pate served with Crusty Bread and Fruit Chutney

Mushroom and Stilton Pepper Pot

Seared Mackerel on a Bed of Risotto topped with Samphire

Butternut Squash, Feta and Mint Tart with Baby Leaves and Balsamic

Duo of Salmon – Salmon Parcel filled with Trout Mousse and a Salmon and Dill fishcake with Panko Crumb and Chill Jam

## Main Courses

Trio of Chicken – Thigh, Drumstick and Breast with a Polenta and Leek Cake and Chicken Gravy

Duo of pork – Slow Roasted Pork Belly and Pork Fillet wrapped in Serrano Ham with Sweet Potato Dauphinoise and Pork Jus

Slow Roasted Blade of Beef Colcannon Mash with a Bourguignon Sauce

Pan Fried Cod with Wilted Baby Spinach, Chive Potatoes and Dill Sauce

Herb Crusted Lamb Lollipop and Pressed Lamb Shoulder served with a Lamb Jus & Pea Puree served with Parmentier Potatoes

Vegetable Wellington served with a Piquant Tomato Sauce

Host a Roast - Traditional Roast with Trimmings, Roast Potatoes and Sauces – Choice of Beef, Pork or Lamb





## Desserts

Homemade Crème brulee with a Shortbread Heart – A Selection of flavours available

Sticky Toffee pudding with salted caramel ice cream

Duo of Chocolate- Salted Caramel, Chocolate Millionaires Cube and a White Chocolate Sicilian Lemon and Crème Fraiche Sphere

White Chocolate and Raspberry Cheesecake Heart with a Raspberry Liqueur Centre

Berry Eaton Mess topped with Fruit Glazed Meringue

Chocolate Orange Bomb with Kissel

Coffee & Chocolates

£45.00 per person Inc vat





**Wedding Breakfast BBQ Menu**

**Starter**

Mango and Brie Parcels with Mango Salsa and Rapeseed Oil

**BBQ**

Farmhouse Pork sausage served in a fresh hotdog roll  
Beef and caramelized red onion burger served in a fresh bap  
Moroccan grilled chicken with lemon

**Salad option**

Tossed Mixed Salad with Spring Onions, Tomatoes & Cucumber  
Caesar salad  
Homemade Coleslaw  
New Potatoes

**Served with:**

Various Sauces, Relishes & Mustards

**Dessert**

Chocolate Orange Bomb served with Kissel

Coffee & Chocolates

£45.00 per person Inc vat





## Evening food

### Hot Roast Baps £7.50 PP inc vat

Soft white rolls filled with your choice of British back bacon, scrumptious sausage, and succulent roast pork or beef; no matter how heartily your guests partake of their wedding breakfast, after a bit of a breather and a couple of drinks, there is always room for a hot savoury bap!

### Hot Bowl Food £10.75 PP inc vat

You're Favourites in a Bowl

Beef Stew – Staffordshire Beef Stew with Fresh Herb Dumplings  
Moroccan Lamb – served with Couscous and Pitta Breads with Lime Yoghurt Dressing

Luxury Fish Pie with Creamy Mash topping

Black Bean Beef Oriental style with Egg Noodles & crispy Mange Tout  
Creole Chicken Fried Rice with Spicy Sausage, Onion, Peppers and a hint of Tabasco

Spicy Mexican Beef Chilli with Tomatoes and Fresh Chillies served with Rice  
Sweet and Sour Pork, Fresh pineapple & Chilli on a bed of Rice

Spaghetti Bolognaise with Freshly Grated Parmesan

Bangers and Mash – Speciality Sausages served with Creamy Buttered Mash and Red Onion Gravy

### Vegetarian Options

Wild Mushroom Stroganoff and Rice

Pad Thai - South East Asian Vegetables, Ginger & Noodles

Vegetable Curry with Coconut and Green Chilli served with Basmati Rice and a Mint Yoghurt Dressing

Vegetarian Sausages served with Creamy Buttered Mash Potato and Red Onion Gravy

Roast Mediterranean Vegetable Tomato Risotto with White Wine and Herbs





## Sensational Spreads

### **The Great British Cheeseboard £7.50 PP**

Wensleydale, Stilton, Brie, Red Leicester & a Mature Farmhouse Cheddar served with a variety of Chutneys, Crisp Celery & a selection of Savoury Biscuits

### **Ploughman's Platter £10.75 PP**

Savoury Cheddar & Crumbly Lancashire Cheeses accompanied with Thick Cut Ham, Coleslaw, a dab of Mustard and Sweet Silverskin Onions  
Served with hand raised Pork Pie, Peppery Radishes, Celery, Sweet Apple & Hunks of Rustic Bread & Butter

### **Farmhouse Platter £10.75 PP**

Country Style Ardennes Pate, Spiced Wild Mushroom Pate & a Smooth Duck Liver Pate served with a selection of Rustic Breads, Fruit Chutneys, Stuffed Olives & Individual Rounds of Soft Goats Cheese

### **Mediterranean Slate £10.75 PP**

Buffalo Mozzarella, Sweet Peppers stuffed with Soft Cheese, Marinated Stuffed Olives, Prosciutto, Salami Milano, Slivers of Chargrilled Red Pepper and Pecorino Cheese served with a Selection of Rustic Breads with Garlic, Red Chilli, Lemon & Extra Virgin Olive Oil







***Chargrilled Delights Evening BBQ Sample Menu***

*All BBQ's accompanied with a Selection of 'Sauces, Mustard and Relish':*

*6oz Burger served in Burger Buns:  
Signature Beef Burger*

*Sausage served in Sausage Buns:  
Pork & Leek Sausage*

*Side Options:  
Sun Roasted Tomato & Pasta Salad  
Coleslaw*

*Choose 1 x Potato Options:  
Spicy Potato Wedges*

*Vegetarian Options Available on Request*

*£13.25 PP*





### **Build your own Taco £13.25 PP**

Build your own 'Taco Table' served up in our very own environmentally friendly Nacho trays

Enjoy a taste of Mexico with Build your own 'Taco Table', our freshly cooked Spicy Ground Beef with Paprika and fresh Chillies served in a soft taco shell is a perfect way to create a party atmosphere. Add in some Nachos accompanied with Guacamole, Sour Cream, Tomato Salsa and topped off with Mexican style Cheesy Nacho Sauce to get everyone in the mood for a Salsa.

### **Chinese inspired Cantonese Chicken and Noodles £13.25 PP**

Our Sizzling Crispy Cantonese Style Chicken with fresh Pineapple and Chilli with Egg Noodles freshly cooked in view of your guests by our Chef, served with flair and flavour is a great way to add some spice to your evening and all served up in Noodle Style Boxes to create an authentic feel.

### **Asian Szechuan Spicy Beef with Noodles £13.25PP**

Tantalise your taste buds with the aromatic flavours of Szechuan Spicy Beef and Egg Noodles, cooked by our chef for all your guests to see and enjoy, served in Noodle Style Boxes to replicate the Chinese culinary

### **Doughnut Wall**

Delicious delectable doughnuts displayed in a fun and colourful way on our love heart shape doughnut wall, from pink sprinkles to chocolate chips this will certainly be a hit with your guests. Choose from 50 to 100 doughnuts and display during your drinks reception or alongside your evening food.

50 x Doughnuts - £125

75 x Doughnuts - £160

100 x Doughnuts - £210

Add

Add some mini sugared doughnuts for your guests to pimp their own with a selection of sauces, sprinkles and syrups and not to mention some popping candy to tantalize those taste buds.

50 x Large Doughnuts and 150 Mini Doughnuts - £210

75 x Large Doughnuts and 225 Mini Doughnuts – £295

100 x Large Doughnuts and 300 x Mini Doughnuts - £395

