

## Canapés on arrival

### Menu

#### Select three from each course

##### Choice of soups

Prawn cocktail with Marie rose sauce and fresh lemon  
Chicken liver & thyme paté, confit red onions, wholewheat melba toast  
Smoked mackerel parfait, fine herbs, pickled cucumber, rye bread  
Ham hock & parsley terrine, caramelised apple, pesto bread crostini  
Confit chicken & leek terrine, tomato chutney & sourdough  
Smoked salmon, prawn cocktail, tomato, crab & brandy mayonnaise

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Roast of your choice (chicken, pork, lamb) served with stuffing and roasting gravy  
Roast ribeye, Yorkshire pudding & caramelised onion gravy  
Baked gammon, mustard seed and white wine velouté  
Baked herb crusted salmon fillet, buttered kale, tomato & white wine sauce  
Stuffed chicken breast with smoked mozzarella, basil pesto & sun blush tomato  
Roasted hake fillet, crab potato cake, sauce vierge  
16 hour braised and roasted feather blade of beef, bordelaise jus  
Slow cooked lamb shoulder, petit pois, baby onions, potato & rosemary terrine  
Mushroom & spinach wellington, roasted tomato ragout  
Roasted vegetable & walnut tart, basil & lemon pesto  
Leek & mushroom stroganoff

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Lemon meringue roulade, glazed berries & lemon balm  
Selection of cheesecakes with accompaniments  
Treatle tart with chilled vanilla anglaise, raspberry & orange chantilly  
Treatle sponge with custard  
Chilled lemon tart with stem ginger cream  
Triple chocolate brownie with cocoa chantilly, raspberry textures  
Sticky toffee pudding with butterscotch sauce  
Dark chocolate delice  
Key lime pie with sherbet biscuit crumb

### Evening BBQ Style Buffet

Select six main items and three side/salad options from BBQ Menu

**60 day guests | 80 evening guests**  
**2019 - £8250 | 2020 - £8750**

**80 day guests | 100 evening guests**  
**2019 - £9995 | 2020 - £10495**

Both Orchid Packages: extra day guests £75 pp | extra evening guests £27 pp



## Menu

### Select two from each course

Choice of soups

Prawn cocktail with marie rose sauce and fresh lemon

Chicken liver & thyme paté, confit red onions, wholewheat melba toast

Goat's cheese & beetroot tart, dressed rocket, balsamic & honey glaze

Smoked mackerel parfait, fine herbs, pickled cucumber, rye bread

Ham hock & parsley terrine, caramelised apple, pesto bread crostini

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Roast of your choice (chicken, pork, lamb) served with stuffing and roasting gravy

Blade of beef, caramelised red onion & tarragon jus, yorkshire pudding

Roast gammon with wholegrain mustard & white wine velouté

Baked herb crusted salmon fillet, buttered kale, tomato & white wine sauce

Poached chicken supreme, mushroom & leek velouté

Roasted hake fillet, crab potato cake, sauce vierge

Mushroom & spinach wellington, roasted tomato ragout

Thai style vegetable curry with jasmine rice

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Lemon meringue roulade, glazed berries & lemon balm

Selection of cheesecakes with accompaniments

Treacle tart with chilled vanilla anglaise, raspberry & orange chantilly

Treacle sponge with custard

Lemon tart with stem ginger cream

Triple chocolate brownie with cocoa chantilly, raspberry textures

Sticky toffee pudding with butterscotch sauce

## Evening Buffet

Selection of sandwiches

Lincolnshire sausage & pickle sausage rolls

Spiced lamb koftas

Selection of salad

Thai style chicken satay

Quiches

or

BBQ - £650 supplement (for 80 guests)

£800 supplement (for 100 guests)

**20 day guests | 50 evening guests**

**2019 - £2995 | 2020 - £3500**

**60 day guests | 80 evening guests**

**2019 - £6250 | 2020 - £6750**

**80 day guests | 100 evening guests**

**2019 - £7750 | 2020 - £8250**

All Rose Packages: extra day guests £65 pp | extra evening guests £22 pp



# Tulip Package

## Menu

Select one option from each course

Choice of soup

Seasonal melon with glazed berries & minted yoghurt

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Poached chicken supreme, mushroom & leek velouté

Mushroom & green pea risotto with mascarpone & shaved parmesan

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Treacle sponge with homemade vanilla custard

Citrus fruit panna cotta with berries and citrus curd

## Evening

Hot bacon & sausage buns

**50 day guests | 70 evening guests**  
**2019 - £3995 | 2020 - £4500**

Extra day guests £55 pp | Extra evening guests £6.50 pp



# Lily Package

## Menu

Select one option from each course

Roasted tomato & red pepper soup, basil crème fraîche  
Prawn cocktail with marie rose sauce and fresh lemon  
Chicken liver & thyme paté, confit red onions, wholewheat melba toast

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Roast of your choice (chicken, pork, gammon, lamb) served with stuffing and roasting gravy

Baked salmon fillet, crushed potato & caper cake, tomato butter sauce

Root vegetable crumble, grain mustard cream

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Lemon meringue roulade, glazed berries & lemon balm  
Vanilla bean cheesecake, dark chocolate ganache & candied hazelnuts

Treacle sponge with homemade vanilla custard

## Evening Buffet

Selection of Sandwiches  
Lincolnshire sausage rolls

Spiced potato wedges

Pizza selection

Chicken drumsticks

Selection of salads

or

BBQ (£650 supplement)

**60 day guests | 80 evening guests**  
**2019 - £5250 | 2020 - £5750**

Extra day guests £60 pp | Extra evening guests £19 pp



# Evening BBQ Style Buffet

Available with a supplement on Lily & Rose Packages, standard on Orchid package

Select six main items and three side/salad options

## Meat

Beefburgers  
Chicken drumsticks  
Sausages  
Gammon steaks  
Salt & pepper ribs  
Lamb koftas  
Bbq pulled pork

## Fish

Honey & soy salmon  
Prawn & salmon skewers  
Thai ginger seafood skewers  
Tuna steak (supplement applicable)  
Swordfish steak (supplement applicable)

## Vegetarian

Quorn sausage burgers  
Halloumi skewers  
Vegetarian sausages  
Lemon polenta  
Pesto mushrooms  
Spiced bean burgers

## Sides and Salads

Spinach & barley salad  
Moroccan couscous  
Quinoa salad  
Tomato, red onion & coriander  
Tuna, dill & pepper salad  
Potato & herb salad  
Corn on the cobs  
Roasted new potatoes  
Cheddar & spring onion potato skins  
Coleslaw

All served with seasonal salad leaves, fresh breads and accompaniment sauces

# Childrens Menu

Soup as wedding  
Seasonal melon & orange cocktail  
Garlic bread  
Vegetable sticks with dip  
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Chicken goujons with peas  
Haddock goujons with garden peas  
Pesto pasta with tomato & vegetable ragout  
Macaroni cheese  
Cheese and tomato pizza with coleslaw  
Roast gammon with tomato, peppers and cucumber  
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Ice cream cone with chocolate flake  
Fresh fruit salad  
Marshmallows with chocolate & fruit dip  
Ice cream

# Canapés

**Select three from below**

Thai style chicken satay

Honey & mustard chipolatas

Goat's cheese & basil crostinis

Tempura king prawns

Mini duck spring rolls

Roasted pepper & feta tartlets

Mini thai fish cakes

Chicken liver paté crostini

Baby loaded jackets

# Vegetarian/Vegan/Gluten Free Menu

Various menu options are already vegetarian, vegan and gluten free - however a more comprehensive list is detailed here

Selection of soups

Seasonal melon with glazed berries and mint yoghurt  
Roasted beetroot tart with rocket & honey, toasted sesame  
Kale, quinoa & avocado salad  
Roasted pepper & artichoke crostini, smoked oil dressing

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Mushroom & spinach wellington, roasted tomato ragout  
Charred aubergine & pepper pasta  
Roasted vegetable & walnut tart, basil & lemon pesto  
Thai style vegetable curry with jasmine rice  
Sweet potato & chickpea ragout  
Leek & mushroom stroganoff

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Dark chocolate fudge brownie  
Coconut or soya milk pannacotta  
Date & almond flapjacks  
Summer berry Eton mess  
Ice creams and sorbets

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Buffet (selection to choose from)  
Avocado & pesto sandwiches  
Vegan pizza  
Crudités and dips  
Onion bhajis  
Stuffed vine leaves  
Falafel  
Cream cheese & cucumber rye breads