

# Wedding Reception Menus

## Welcoming Reception Drinks

Select two alcoholic and one non-alcoholic drink option

Bucks Fizz  
Classic Pimms No.1  
Sparkling Wine  
Chilled Lager (½ pints)  
Caribbean Rum Punch  
Mulled Wine  
Winter Pimms

Fresh Orange Juice  
Traditional Lemonade  
Non-Alcoholic Fruit Punch  
Hot Chocolate

## Canapes

Please select either the hot or cold option below

### COLD/SUMMER CANAPES:

*Catering for up to 50 or 80 guests*

Pastry cases filled with -  
Prawns with a lemon and dill mayonnaise  
Coronation Chicken and fresh parsley  
Goats Cheese and onion marmalade  
Fig chutney and blue cheese  
Crostoni topped with -  
Smoked Salmon & Cream Cheese  
Duck Pate garnished with peppers  
Brie and grape  
Mozzarella cheese wrapped in Parma ham  
Giant Olives and Feta cheese  
  
Strawberries to dip in sugar.

### HOT/WINTER CANAPES:

*Catering for up to 50 or 80 guests*

Pigs in Blankets  
King Prawns in filo pastry  
Sausage rolls  
Chicken Satays  
Scampi  
Onion rings  
Sesame Toast  
Spinach and Mushroom tart  
Sweet potato and goats cheese samosas

All of the above served with dips

Hazelnut & cinnamon pinwheels  
Baby Tartes au Chocolate  
Miniature Lemon meringue pies or  
Miniature Mince Pies (available during December)

## The Wedding Feast

**First Course** – You may select two of the following starters

Traditional Prawn Cocktail  
Selection of Homemade Soups  
Melon Boats (Segmented melon with fresh fruits)  
Ardennes Pate with Onion Marmalade and Hot Toast  
Button Mushrooms in a Cream and Garlic Sauce  
Smoked Salmon with Watercress  
Fresh Pineapple with Liqueur and Exotic Fruits  
Brushetta with Goats Cheese and Fresh Basil

### Main Course

For a 'Served' main course select one of the following  
(available for a maximum of 80 guests)

Traditional Served Roast, with Accompaniments  
Poached Chicken Breast, served in a white wine sauce  
Rack of Lamb, served with a red wine sauce  
Braised Steak, served in a Mushroom and Onion Sauce  
Poached Salmon, served with a Hollandaise Sauce  
Chicken Breast wrapped in Parma Ham and stuffed with Mozzarella Cheese and Pesto  
Roasted Vegetables wrapped in Filo Pastry (vegetarian alternative)

Served with New or Roasted Potatoes and a selection of Seasonal Vegetables

For a 'Carvery Style' main course please select two of the following Roasts  
(available for a maximum of 60 guests)

Traditional Roast Beef, served with Yorkshire pudding and horseradish sauce  
Traditional Roast Turkey, served with sausages wrapped in bacon, stuffing and cranberry sauce  
Traditional Roasted Leg of Lamb, with mint sauce  
Traditional Roast Pork, crackling and apple sauce  
Nut Roast Cutlets (Vegetarian alternative)

Served with Roasted Potatoes and a selection of Seasonal Vegetables

## Wedding Buffet

(available for a maximum of 60 guests)

**Cold meats** – Beef, Turkey, Ham and Poached Salmon  
Homemade Vegetarian Quiche  
New or Baked Potatoes  
Rice Salad, Pasta Salad, Coleslaw, Waldorf Salad, Potato Salad  
Green Salad, Fresh Beetroot, Tomatoes and Cucumber  
Selection of Dressings

**Dessert** – please select a choice of two from the following

Raspberry Pavlova  
Profiteroles with a Hot Chocolate Sauce  
Apple Crumble and Custard  
Kent Strawberries and Double Cream (available during May to September)  
Lemon Torte  
Banoffee Pie  
Hot Chocolate Brownies and Devonshire ice-cream  
Strawberry Cheesecake

**Followed by Tea, Coffee and Chocolates**

We would be happy to discuss any special requirements,  
including vegetarian and dietary needs.