

Marquee Wedding Menus

Bronze Wedding Breakfast Menus

£45 per person

Minimum of 40 guests

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre ordered.

Starters

A selection of rolls served warm with butter

Sweet Potato, Chilli & Coconut Soup
With Shaved Coconut & Basil Oil.
Leek & Potato Soup with Herb Croutons.
Tomato, Mozzarella & Basil Bruschetta
On a rocket salad.
Rustic Pate with Focaccia Melba Toast &
Red Onion Chutney.
Salad of Prawn & Baby Gem with a Marie
Rose Sauce.
Warm Leek & Gruyere Tart
With a Micro Herb Salad & beetroot Glaze.
Seasonal Melon with a Panache of Summer
Fruits and Wild Berry Coulis.

Mains

Traditional Sausage & Mustard Mash with a
Caramelised Onion Chutney.
Seared Breast of Chicken with Crisp Roast
Potatoes, Seasonal Vegetables & a
Champagne & Tarragon Cream.
Slow Roast Belly of Pork with a Creamy
Cider Sauce.
Beer Battered Cod & Chips with Mushy
Peas.
Slow Cooked Beef & Ale Pie Topped with a
Crisp Puff Pastry Top. Summer Risotto With
Rocket, Asparagus & Peas.

Char Grilled Supreme of Chicken Nicoise
With a Olive Oil & Lemon Dressing.
Baked Vegetable Strudel with a Creamy
Basil Sauce Strips of Seasonal Vegetables
Lightly Seasoned and Bound in Filo Pastry

Desserts

Chocolate Sensations, Duo of Chocolate
and Raspberry
Vanilla Crème Brûlée with Fresh Berries
Salted Caramel Profiteroles
Classic Glazed Lemon Tart with Chantilly
Cream and Fresh Strawberries
Individual Eton Mess layers of Meringue,
Strawberries, Chantilly Cream and Drizzled
with Coulis
Vanilla Cheesecake Topped with a Wild
Berry Compote
Treacle Tart served Warm with Channel
Island Clotted Cream or Vanilla Ice Cream

Beverages

Selection of tea and coffee to include;
English Breakfast, Earl Grey, fruit and
herbal infusion and coffee

A fine selection of international or local
cheeses served with artisan crackers and
grapes (supplement of £4.10 per person
plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of
£1.35 per person plus VAT at the prevailing
rate)



Silver Wedding Breakfast Menus

£49.00 per person

Minimum of 40 guests

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre ordered.

Starters

A selection of rolls served warm with butter

Crisp Puff Pastry Disc Topped with Sunblush Tomatoes, Caramelised Shallots & Parmesan.
Leek & Gruyere Tart with Micro Herb Salad, Basil Oil, Balsamic Syrup & Beetroot Syrup.
Crispy Aromatic Duck in Filo
Served on a Bed of Spring Onion, Cucumber & Carrot with a Sweet Chilli Jam
Rustic Pate with Focaccia Melba Toast & Red Onion Chutney.
Salad of Prawn & Baby Gem with a Marie Rose Sauce.
Warm Leek & Gruyere Tart
With a Micro Herb Salad & beetroot Glaze.
Seasonal Melon with a Panache of Summer Fruits and Wild Berry Coulis.

Mains

Seared Breast of Chicken with a Wild Mushroom & Tarragon Cream, Fondant Potatoes & Seasonal Vegetables.
Roast Loin of Pork with Crispy Crackling & Apple Sauce, Roast Potatoes & Roasted Vegetables with a Cider Gravy.
Herb Crusted Salmon with Crushed New Basil Potatoes & Seasonal Vegetables served with a Tomato & Red Pepper Coulis.

Roast Beef with Yorkshires & Honey Roast Parsnips, Crispy Roast Potatoes & Seasonal Vegetables with a Traditional Beef Jus.

Slow Cooked Rump of Lamb, Leek Mash & Seasonal Vegetables served with a Red Wine & Port Jus.

Wild Mushroom Risotto with Asparagus & Roast Butternut Squash, Garnished with a Parmesan Crisp.

Desserts

Assiette of Dessert,
3 Mini Desserts on Plate.
Summer Fruit Pavlova with a Wild Berry Coulis.
Triple Chocolate Mousse with Popping Candy.
Warm Chocolate Brownie with Vanilla Bean Ice Cream.
Apple & Cinnamon Crumble and White Chocolate Ice Cream.
Raspberry Panacotta

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and coffee

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £4.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £1.35 per person plus VAT at the prevailing rate)

Gold Wedding Breakfast Menus

£55.00 per person

Minimum of 40 guests

Please choose 1 Starter, 1 Main and 1 Dessert, alternatively you can offer your guests a choice of 2 for each course to be pre ordered.

Starters

A selection of rolls served warm with butter

Lobster Bisque, Creamed Lobster with hints of Fennel & Pernod.

Mini Wedding Breakfast,

“Fried Quails Egg, Crispy Pancetta, Local Cumberland Sausages, Slow Roasted Vine Tomatoes, Woodland Mushrooms & Fried Ciabatta”

Carpaccio of Beef with Capers & Shaved Parmesan.

Thai Salmon & Crab Cakes with a Micro Herb Salad and Sweet Chilli Sauce.

Sautéed Field Mushrooms in a Garlic & Chive Cream Cheese Sauce served in a Filo Pastry Nest Topped with Crispy Pancetta.

Marinated Roasted Provençale Vegetables with a Ragstone Goats Cheese & Red Pepper Dressing.

Mains

Roasted Fillet of Kentish Beef with Hasselback Potatoes, Chantanay Carrots & Asparagus served with a Enriched Red Wine Jus.

Herb Crusted Rack of Lamb served Pink with Dauphinoise Potatoes, Seasonal Vegetables and a Red Currant & Mint Jus.

Loin of Marinated Tuna with Wild Mushrooms & Caper Dressing, Stir Fried Vegetable Spaghetti & Rice.

Roasted Fillet of Sea Bass with Crushed Basil & Olive Potatoes on a Ratatouille with Asparagus.

Seared Breast of Corn Fed Chicken Stuffed with Asparagus & Sun Blush Tomatoes Wrapped in Parma Ham served with a Champagne & Tarragon Cream.

Mediterranean Chargrilled Vegetable Stack with Slow Roasted Tomato & Basil sauce.

Desserts

Sticky Toffee Puddings with Caramel & Vanilla Bean Ice Cream.

Dark Belgium Chocolate Fondant served Warm with a Vanilla Sauce.

Assiette of Dessert.

Raspberry Crème Brullee with Raspberry Sorbet.

Warm Fine Apple Tart served with Vanilla Bean Ice Cream & Toffee Sauce.

Deconstructed Eton Mess.

Lemon Posset with Raspberry Shortbread.

Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and coffee

A fine selection of international or local cheeses served with artisan crackers and grapes (supplement of £4.10 per person plus VAT at the prevailing rate)

Selection of 2 petit fours (supplement of £1.35 per person plus VAT at the prevailing rate)



BBQ Menu

BBQ Wedding Breakfast £45.00 per person

BBQ Evening Buffet with no beverages £35 per person

Minimum of 40 guests

Please choose 4 from the BBQ and 2
Desserts (all Salads included)

From the BBQ

A selection of sourdough and Ciabatta rolls
served warm with butter

Pork ribs with garlic and rosemary BBQ
sauce

Coriander and lemon marinated tuna and
king prawn skewer

Masala marinated lamb shoulder slow
cooked then char-grilled

Rib-eye steaks with Malden sea salt
cracked black pepper

Butterflied Southern Cajun chicken fillet
served with yogurt and mint

Bamboo skewers of sea bass with lemon
and dill

Blackened salmon fillets topped with mirin
and soy

Pork cutlets with thyme and sage butter

Skewers of sweet potato yellow peppers
with chilli and lime salsa

Chermoula marinated courgette and red
onion kebabs with cherry tomatoes

Free range chicken breasts with roasted
corn chilli and coriander butter

Lemon thyme and cracked black pepper
mushrooms with olive oil

Salt and pepper marinated strips of beef on
bamboo skewers finished with BBQ sauce

Salads

Caesar salad with crunchy ciabatta croutons
shaved parmesan

Moroccan cous cous with chic peas dried
apricot and chermoula dressing

Asian slaw with sweet chili dressing and
toasted sesame seeds

Mediterranean carrot salad with toasted
coriander and cumin

Fresh sliced beef tomato, wild rocket
drizzled with pine nut pesto

Sliced red onion with fresh herbs and a
white balsamic vinaigrette

Summer garden green salad with fresh
tomato cucumber and French dressing

Minted potatoes

Selection of sauces

Desserts

Baked lemon and berry cheesecake

Tiramisu, layers of heavenly coffee, cream
and biscuit served with pouring cream

Individual Eton mess layers of meringue,
strawberries, Chantilly cream and drizzled
with coulis

Fresh fruit skewers dipped in Belgian
chocolate

Chocolate brownies served with Channel
Island cream

Fresh fruit salad drizzled with a vanilla and
star anise syrup

Beverages

Selection of tea and coffee to include;
English Breakfast, Earl Grey, fruit and
herbal infusion and filter coffee



Simple Evening BBQ

Burgers & Hotdogs
Spicy Jacket Wedges & Mixed Salad
**£15.00 per person in conjunction with
one of the Wedding Breakfasts above**

Hot & Cold Fork Buffet

£42.00 per person

Minimum of 40 guests
Please choose 2 Hot, 2 Cold and 2
Accompaniments & 3 Salads,
The price also includes a dessert buffet.

Hot Main Dishes

Chinese Stir Fried Beef with Vegetables
Greek Style Lamb with Mint Yoghurt
Chicken Korma
Baked Salmon Supreme with a Dill
Mayonnaise
Turkey A La King
Beef Bourguignon
Sweet & Sour Pork
Chicken Smitane
Tomato, Onion & Cheese Strudel

Finger Buffet Selection


£35.00 per person

Minimum of 40 guests
Please choose 1 Starter, 1 Main and 1
Dessert, alternatively you can offer your
guests a choice of 2 for each course to be
pre ordered.

Meat & Poultry

Mini Kiev's
BBQ Coated Cocktail Sausages
Mini Indian Samosas
Cocktail Chicken Satay
Chicken Livers Wrapped in Bacon
Spicy Chicken Wings

Fish & Seafood



Accompaniments - Hot Main Dishes

Pilaff Rice
Saffron Noodles
Buttered Noodles
Herbed Pasta
Minted New Potatoes
Provencal Potatoes

Cold Main Dishes

Coronation Chicken
Honey & Mustard Roast Gammon
Flare Roast Strip loin of Beef
Smoked Chicken with Tarragon Mayonnaise
A Selection of Smoked Assorted Fish
Cheese & Vegetable Terrine
Poached Salmon
Char grilled Marinated Chicken
Roast Turkey with Cranberry

Salads for Hot or Cold Buffets

Mixed Green Salad
Florida Coleslaw
Waldorf
Beef Tomato & Basil
Traditional Potato Salad

Spit Roast

£35.00 per person

Price based on minimum 80 adult guests (Evening only)

Please choose 1 from the spit and 2 desserts (All salads included)

From the Spit

Whole roasted free range pig and crackling

Whole Lamb with Rosemary & Garlic
Topside of beef slow roasted with sea salt and cracked black pepper

Tempura Prawns
Smoked Salmon Selection
Oriental Fish Satay
Goujons of Sole with Tartar Sauce
New Zealand Green Lip Mussels with
Cream Cheese
Dublin Bay Prawns with Dips

Vegetarian

Mini Mexican Quiche
Spinach & Feta Goujons
Cheese & Onion & Pepper Rolls
Vegetable Dim Sum
Vegetable Satay
Garlic Mushrooms

Pastries

Cocktail Sausage Rolls
Stilton & Broccoli Quiche
Assorted Vol Au Vents
Turkey, Pork & Cranberry Pie
Assorted Mini Pancake Rolls
Mini Yorkshire Puddings with Cocktail
Sausages



From the Buffet

Summer garden salad with fresh tomatoes & cucumber
Cous Cous with roasted vegetables
Tomato, Mozzarella & basil salad
Chunky Coleslaw
Caesar salad with crunchy croutons and shaved parmesan
Minted new potatoes
Floured Baps
Apple Sauce & Stuffing

Buffet Dessert

Profiteroles
With a dark chocolate sauce
Fresh fruit salad
Eton Mess
Chocolate Challenge
Lemon Zest Tart
Kentish Strawberries & Cream

All prices include VAT at the current rate of 20%