

wedding menu

Included in price: All tables will be dressed with white tablecloths, coloured napkins and balloon decorations of your choice. Your wedding reception may take place in our private function room or in our conservatory restaurant.

Three course meal: £17.95 per head

Starters:

Homemade soup -

Served with fresh crusty bread and butter (your choice of soup)

Fan of melon -

Garnished with fresh fruit and ginger syrup

Chef's pate -

Served with melba toast

Traditional prawn cocktail -

Succulent juicy prawns topped with tangy marie rose sauce

Main course:

Roast beef with Yorkshire pudding -

Served with all the trimmings

Poached chicken breast -

Served with a creamy mushroom sauce

Roast pork-

Served with apple sauce and stuffing

Desserts:

Profiteroles-

Served with chocolate sauce

Selection of gateaux-

Served with fresh cream

To finish:

Tea or Coffee

Please contact Sharon Herron for further details, who will be more than happy to assist with your wedding requirements.