

Wedding Breakfast Menus

MENU 1

Starters

Chicken Liver Parfait
with tomato chutney & crusty bread

Fan of Galia Melon with Kiwi & Mint Compote
served with a poached raspberry sauce

Roast Mediterranean Soup
with thyme croutons

Main Courses

Seared Salmon
with parsley & lemon crust, champagne & chive butter sauce

Breast of Chicken
Filled with Somerset brie, wrapped in Parma ham with Rosemary sauce

Pan Fried Pork Loin Steak
apple & mustard compote, honey finished jus

Plum Tomato, Rocket & Walnut Risotto (v)

Desserts

Chocolate Mousse with Rum
hazelnut praline

Caramelised Lemon Tart
with mascarpone cream

Baked Ginger Pudding
with butterscotch sauce

3 Courses at £24.95 per person

MENU 2

Starters

Warm Goats Cheese & Caramelised Shallot Tartlet
lemon herb salad & toasted pine nuts

Smoked Salmon & Poached Fennel Salad
Dijon vinaigrette, horseradish crème fraiche

Plum Tomato Soup
with basil oil

Main Course

Roasted Fillet of Hake
with crispy pancetta, parsley & crème fraiche sauce

Roast Beef
with Yorkshire pudding, horseradish cream & traditional roast gravy

Baby Leek & Wild Mushroom Mille Feuille
lemon sauce

Breast of Chicken
saffron sauce, & slow braised leeks

Dessert

Raspberry Crème Brulee
Pecan nut biscotti

Vanilla Cheesecake
fresh blackberries & blackberry sauce

Dark Chocolate & Mint Terrine
mint syrup

3 courses at £27.50 per person

MENU 3

Starters

- Timbale of Smoked Trout
crème fraiche, pink grapefruit, chive oil
- Pressed Duck Confit & Foie Gras Terrine
onion marmalade & sweet butter brioche
- Cream Of Leek & Potato Soup

Main Course

- Rack of Lamb
with herb & mustard crust & redcurrant sauce
- Medallions of Fillet Beef
with caramelised onions & red wine jus
- Pasta Tossed with Wild Mushrooms
toasted pine nuts & sun blushed tomatoes, glazed with West country goats cheese

Desserts

- Baileys Panacotta
with Amoretti biscuits
- Rich Chocolate & Mascarpone Tart
with hazelnut praline
- Summer Pudding
with poached summer berries & clotted cream

3 Courses at £29.95 per person

Cheese

A selection of 3 local cheeses, celery, grapes & biscuits
£5.50

or

A cheese board as above for 8 people to share
£39.95

Evening Buffets

BUFFET 1

Selection of Local Cheeses

Choice of home made pate & terrines

Home-made Breads

Assortment of Pickles, chutneys & relishes

Marinated pickled onions, in wholegrain mustard seeds

Selection of olives

Savoury biscuits

£9.95 per person

BUFFET 2

Honey Baked Ham & Smoked Turkey

Selection of Fresh, Smoked & Cured Seafood

Handmade Breads

Hot Minted New Potatoes

Mixed Leaves

Selection of Marinated Olives

Pasta Salad

Coleslaw

Honey & Apricot Cous Cous Salad

Selection of Sauces, Dressings & Pickles

£14.95 per person

BUFFET 3

Chicken in a Mild Thai Coconut Cream Sauce

Mediterranean Vegetable Casserole

Beef Braised in Red Wine, Mushrooms & Tomato Sauce

Lemon & Herb Rice

Hot Minted New Potatoes

Vegetables of the Season

Mixed Leaves

Selection of Hand Made Breads

£16.95 per person



CANAPÉ SELECTOR

Chicken Skewers & Satay Dip

Vegetable Spring Rolls

Spinach, Feta & Filo Parcels

Blue Cheese & Mushroom Crostinis

Prawn & Avocado Salsa

Chicken Liver Parfait & Quince Paste

Beef with Horseradish mousse

Smoked Salmon & Cream Cheese Pin Wheel

Sun Blushed Tomato Tartlets

Choose any 3 at £4.95 per person

Choose any 4 at £6.45 per person

Choose any 5 at £7.50 per person

Choose any 6 at £7.95 per person



BBQ

Chargrilled Beef Burgers

Ginger & Chilli Marinated Tuna Steaks

Traditional Sage & Pork Sausages

BBQ Crevettes Marinated in Lime & Coriander

Halluomi Cheese, Courgette & Red Onion Skewers

Chicken Drumsticks Marinated in Honey, Soy Sauce & Sesame Seeds

BBQ Minute Steaks rubbed with Thyme & Sea Salt

All served with Mixed Leaves, Relishes, Sauces, Dips & a Selection of Breads

2 Items - £9.95 per person

4 Items - £13.95 per person

6 Items - £16.95 per person

Drinks Packages

PACKAGE 1

Reception Drink – a choice of either Pimms with cucumber, mint & apple or Bucks Fizz (125ml) or fruit juice

Meal – Two glasses of house wine (175ml)

Toast – 1 Glass of Sparking Wine (125ml)

£15.50

(upgrade Sparking Wine to House Champagne for an additional £3.00)

PACKAGE 2

Reception Drink – a choice of either Pimms with cucumber, mint & apple or Bucks Fizz (125ml) or fruit juice

Meal – Two glasses of wine selected by our restaurant manager to compliment your meal (175ml)

Toast – 1 glass of chilled sparkling wine (125ml)

£17.50 per person

(upgrade Sparking Wine to House Champagne for an additional £3.00)

PACKAGE 3

Reception Drink – 1 glass of chilled Rosé Chamagne (125ml)

Meal – Two glasses of house wine (175ml)

Toast – 1 glass of chilled House Champagne (125ml)

£21.50

(upgrade House Wine to restaurant manager's selection to compliment your meal for an additional £2.00)

CORKAGE

Should you wish to supply your own drinks the following corkage charges will apply:

Wine (per 75cl)	£12.00
Sparkling Wine (per 75cl)	£16.00
Champagne (per 75cl)	£20.00

Accommodation Rates

If you wish to celebrate your marriage with a wedding breakfast and evening event, we require that the hotel and all 18 bedrooms are taken exclusively for the night of the wedding.

Bed and Farmhouse Breakfast

£90.00 per Farmhouse Room for the night of the wedding

£110 per Period Room for the night of the wedding

£130.00 per Victorian Room for the night of the wedding

Should your guests wish to stay longer, we can offer a preferred rate.

Bed and Farmhouse Breakfast

£100 per room, per night, for a two or more night stay

As a gift to the Bride and Groom, the Bishop's Suite, being the largest of our rooms, is offered complimentary on the night of the wedding.