

RECEPTION DRINKS...

Drinks will be held either in the manicured gardens or in Calico Café Bar. Whilst the Calico Café Bar is available to your guests throughout the day it is not sold on a private basis.

Listed below are some of our suggestions, priced by the glass. We would recommend that you allow two glasses per guests during the drinks reception and photographs.

1. Champagne	House Champagne	£9.35
	Bucks Fizz	£9.35
	Kir Royale	£9.75
2. Sparkling Wine	Sparkling Wine	£4.75
	Bucks Fizz	£4.75
3. Traditional	Pimm's & Lemonade	£3.75
	White Wine Punch	£4.55
	Sherry	£2.20
	Glass of Wine	£4.55
	Winter Pimms	£3.75
	Mulled Wine	£4.55
4. Non alcoholic fruit punch		£3.50

WINE AND TOASTS...

Choose from our selected list of Champagnes and quality wines, which are charged for by the 75cl bottle unless specified otherwise. A "corkage" facility is not available.

CANAPÉ SELECTION...

Smoked Salmon, Chive & Cream Cheese Pinwheels
Coconut Crusted Fishcake with curried Mayonnaise
Caramelized Goats Cheese with Tapenade
Skewered Chicken Sate with Peanut Sauce
Mini Lamb Kofta with Raita
Leek & Stilton Mini Quiche Tartlets
Parma Ham wrapped Asparagus Spears
Crostini of Beef Carpaccio with Black Olive Tapenade
Mini Duck and Hoisin Spring Rolls
Stilton Pannacotta with Fig compote
Cherry Tomato and Bocconcine with Pesto
Celery barquettes with Mascarpone and parmesan

4 = £7.25

5 = £8.75

6 = £9.90

BANQUETING MENUS...

Select a three course menu from the Starters or Soups, Main Courses and Desserts Below at £36.00 per person (unless supplement applies)

If you wish to personalise your menu we are more than happy to arrange a meeting with our Head Chef to discuss your requirements and to create a menu for your special day.

Starters

Caramelised Red Onion Tartlet topped with Glazed Goats Cheese and Rocket Leaves

Rosette of Honey Dew Melon with Mixed Forest Berries and Lemon Sorbet

Poached Salmon, Crème Fraiche and Dill Terrine with a Cucumber Salad and a Lemon Emulsion

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Ham Hock and Parsley Terrine with Piccalilli and Toasted Ciabatta Croutes

Smooth Chicken Liver Parfait with a Orange Marmalade and Toasted Brioche

Soups

(Can be served instead of the above starters or as an intermediate course at a supplement of £4.50)

Lightly Curried Roast Parsnip Soup with Coriander Croutons

Tomato & Vegetable Broth with Goats Cheese Ravioli

Asparagus Veloute with Parma Ham Lardons

Leek and Potato Soup with Thyme Croutons

Main Courses

Supreme of Chicken filled with a Leek & Thyme Mousse, White Wine and Shallot Cream Sauce, Selection of Seasonal Vegetables and New Potatoes

Roast Sirloin of Beef with Yorkshire Pudding and a Madeira Jus, Selection of Seasonal Vegetables and Roasted Potatoes - **Supplement £2.50 per head**

Pan Fried Rump Of Lamb with a Port, Tarragon and Diced Tomato Sauce, Selection of Seasonal vegetables and Gratin Potatoes

Roasted Duck Breast with a Cherry and Rosemary Jus, Selection of Seasonal Vegetables and Parmentiere Potatoes

Supreme of Salmon topped with a Herb Crust with a White Wine and Shallot Sauce, Selection of Seasonal Vegetables and Parsley Crushed New Potatoes

Vegetarian Options

Field Mushroom, Shallot & Spinach Strudel
Roasted Mediterranean Vegetable Tart with a Goats Cheese Crumble Topping
Spinach & Ricotta Tortellini
Creamy Vegetable Lasagne

Desserts

Warm Dark Chocolate Brownie with a White Chocolate Ice-Cream and Chocolate Sauce

Mango Panna Cotta with a Mango Coulie

Tangy Lemon Tart with Vanilla Ice-Cream

Bakewell Tart with Clotted Cream and A Mixed Berry Compote

White Brandy Chocolate Terrine with Basil Marinated Raspberries

Dessert is Followed by Coffee and Petit Fours

Banqueting Buffet Menu...

We offer a range of options from all time favourites to something out of the ordinary.

Light Buffet

Selection of Closed Sandwiches & Wraps
Beef Meatballs in a Tarragon & Tomato Sauce
Treble Cheese Pizza Bite
Brie & Broccoli Puffs
Ciabatta Garlic & Herb Bread
BBQ Chicken Wings
Filo Prawn Tails
Cheese & Bacon Loaded Potato Shells
Cheddar Stuffed Jalapeño Peppers
Mini Duck Cracker Spring Rolls
Wild Alaskan Salmon Goujons with Herb & Garlic
Onion Bhaji's

7 items	£15.90
9 items	£19.50
11 items	£23.00

Hot Buffet

Choose two of the following main courses:
Cottage Pie
Lasagne
Chicken Curry with Pilau Rice
Vegetable Lasagne
Chilli Con Carne with Jacket Potatoes
Vegetable Curry and Pilau Rice
All served with Garlic Bread and Mixed Salads
£15.90 per guest

Opera Buffet

Selection of wraps, open and closed sandwiches
Seafood platter
Meat platter
Fresh seasonal salad leaves
Chicken in a mild curry sauce with basmati rice
or
Grilled salmon darnes with a saffron and prawn sauce and new buttered
potatoes
Lamb kofta with mint yoghurt dressing
Buffalo Mozzarella and tomato salad with basil oil

Glazed lemon tart
Profiteroles with a chocolate sauce
A selection of local cheeses served with water biscuits
£28.00

Carved Buffet

(minimum numbers 40)

Fanned Melon; Seasonal Berry Compote

or

Smooth Chicken Liver Parfait; Pumpkin & Raisin Chutney; Spiced Red Wine Syrup

or

Home Made Tea Cured Salmon; Dressed Watercress & Rocket Salad; Lemon Emulsion
(Choose one Starter for All)

Roast Sirloin of Beef; Yorkshire pudding; Red Wine Jus

or

Garlic & Rosemary Stuffed Leg of Lamb; Thyme Jus

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Roasted Loin of Pork with a Apricot & Sage Centre; Wholegrain Mustard Cream

Selection of Vegetables

Buttered New Potatoes

Mixed Leaf Salad with Dressing

Buffalo Mozzarella & Tomato Platter; Balsamic Dressing

Seafood Platter

Pasta Salad

Coleslaw

Rice Salad

Bread Rolls

Plum, Orange & Toasted Almond Crumble; Crème Anglaise

Dark Chocolate Truffle; Berry Coulis

Cheeses & Biscuits

Coffee & Petit Fours

£39.00