

DRINKS SELECTION

Pre-Drinks

Sparkling Wine	£5.00 per glass
Champagne	£9.75 per glass
Bucks Fizz (with Sparkling Wine)	£5.00 per glass
Kir Royal	£9.00 per glass
Pimms	£4.50 per glass
Orange Juice	£1.60 per glass
Mineral Water (1 litre)	£4.50 per bottle

White Wine:

Chardonnay, Rue Des Amis France	£18.95
Sauvignon Blanc, Santa Helena Chile	£18.95
Chenin Blanc, Goldcoast South Africa	£22.50
Garganega-Pinot Grigio, Intorno Italy	£18.95
Riesling, The Naked Grape Germany	£29.50

Red Wines:

Shiraz, Alta Baliza Chile	£18.95
Malbec, Tamari Argentina	£26.50
Pinot Noir, Cosmina Romania	£18.95
Ermita de San Felices Rioja Seleccion Bodegas Santalba, Spain	£29.00
Merlot, Rue Des Amis France	£18.95

Rosé Wine:

Cabernet Sauvignon Rosé, Alta Baliza Chile	£18.95
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Sparkling Wine:

House Sparkling Wine	£24.00
El Miracle Cava Rosé Brut, Spain	£28.50

Champagne:

Paul Herald Blanc de Noirs Brut, France	£49.50
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OUR FULL WINE LIST IS AVAILABLE ON REQUEST. (Vintages are subject to change)

WEDDING BREAKFAST MENU

STARTERS

Leek & Sweet Potato Soup
Oven Roasted Tomato & Basil Soup
Caramelised Carrot & Coriander Soup
Pressed Ham Hock & Parsley Terrine, Piccalilli
Warm Smoked Haddock Fishcake, Tartare Sauce
Red Onion & Blue Cheese Tart, Seasonal Fruit Chutney
Smooth Chicken Liver & Brandy Pate, Onion Marmalade
Sugar Cured Salmon, Cucumber Salad, Horseradish Cream

MAIN COURSES

Roast Breast of Somerset Chicken
Please select your sauce from the following options (one sauce for entire event)
Oven Roasted Tomato Provencal Sauce, Mushroom Cream or Thyme Jus
Roast Topside of Marshall's Elm Farm Beef, Yorkshire Pudding, Gravy
Slow Roast Shoulder of Somerset Pork, Cider & Sage Jus
Baked Salmon Fillet, White Wine & Herb Cream Sauce
Seasonal Vegetarian Risotto, Parmesan & Rocket
Braised Breast of Lamb, Garlic & Rosemary Gravy
Roast Fillet of Sea Bass, Tarragon Cream Sauce
Bread Crumbed Bubble & Squeak Cake, Grain Mustard Sauce

ALTERNATIVE BUFFET MAIN COURSE

Carved Honey & Mustard Glazed Ham & Rare Roast Beef
Poached Salmon, Buttered New Potatoes
Selection of Vegetarian Quiches
Mixed Leaf Salad, Tomato & Mozzarella, Waldorf Salad, Cucumber & Feta, Roasted Pepper Cous Cous,
Turmeric Spiced Rice with Sultanas, Beetroot & Goats Cheese, Coleslaw, Carrot, Red Onion & Beansprout

DESSERTS

Glazed Lemon Tart, Seasonal Fruit Purée
Warm Chocolate Brownie, Fudge Sauce
Iced Raspberry Parfait, Lemon Salad
Baked Vanilla Cheesecake, Seasonal Fruit Compôte
Sticky Toffee Pudding, Butterscotch Sauce
Strawberry Delice, Lemon Sorbet
Green Tea Panna Cotta, Gingerbread
Warm Treacle Tart, Vanilla Ice Cream

3 Courses - £40.00 per person

Includes Coffee and Mints

Please select one starter, one main course and one dessert for the whole party. Alternatively, for a supplement of £5 per person, you may have a choice of 3 dishes for each course, provided a table plan & guests choices are supplied 21 days in advance. Place cards with guests choices on the reverse side must be provided on the day of the event. Special dietary requirements are catered for separately.

EVENING RECEPTION BUFFET MENUS

FINGER BUFFET MENU A - £9.50 (minimum of 10)

Selection of Sandwiches
Vegetable Crudités with Dips
Selection of Vegetarian Quiches
Chicken Goujons
Honey & Mustard Glazed Chipolatas
Nuts & Crisps

FINGER BUFFET MENU B - £13.50 (minimum of 10)

Our finger buffet A Option plus the following
Duck Spring Rolls
Vegetable Samosas
Breaded Plaice Fillets
Traditional Pork Sausage Rolls

SOMERSET FORK BUFFET MENU - £17.50 (minimum of 20)

Traditional Pork Pies, Sweet Pickle
Cheddar Stuffed Mushrooms
Ham Hock Terrine, Piccalilli
Selection of Vegetarian Quiches
Scotch Eggs
Selection of West Country Cheeses, Chutney, Crusty Bread
Chicken Liver & Brandy Pate, Red Onion Marmalade
Smoked Salmon, Caper Berries
Mixed Leaves
Burts Crisps with Dips

EVENING BARBECUE MENU - £15.00 (minimum of 20)

Burgers, Sausages, Fried Onions & Baps, Baked Potatoes, Mixed Leaf Salad Leaves,
Coleslaw, Selection of Sauces, Grated Cheddar Cheese
Full numbers in attendance must be catered for

ADDITIONAL CHOICES:

CHEESE PLATTER - £7.50 per person

Cave Aged Cheddar, Somerset Brie, Dorset Blue Vinny,
Home-made Apple Chutney, Grapes, Celery, Crusty Bread

SORBET COURSE - £4.95 per person

INTERMEDIATE FISH COURSE - £6.50 per person Smoked Mackerel & Horseradish Bruschetta

CANAPE MENU - £7.50 (Please select 5 canapés from the menu)

Chicken Liver Parfait, Onion Marmalade on Toast
Vol au Vent of Crayfish Tails & Bloody Marie Rose
Cheddar Stuffed Mushrooms
Rare Roast Beef & Horseradish
Parma Ham & Mozzarella Wraps
Beetroot & Goats Cheese Blinis
Smoked Salmon & Cream Cheese Rye Toasts
Mozzarella, Cherry Tomato & Basil
Mini Salmon & Caper Fishcakes
Vegetable Samosas

PRICES ARE PER PERSON