

Food & Drink Prices...

Special Occasion Tariff

The Hotel must provide all of the catering for the day and we request that the same menu is set for all your guests. Special diets can be catered for but the Hotel must be advised in advance.

Menus –

Choose one dish from each course shown on the following:

~ Budget Menu	£17.50
~ Menu A	£21.00
~ Menu B	£25.00
~ Menu C	£29.95

Light Evening Buffet Menu: From £6.50

Drinks Packages:

~ Package Number 1	£10.50
~ Package Number 2	£12.00
~ Package Number 3	£15.50

Guest Accommodation:

~ Double rooms bed & breakfast	£38.00	per person
~ Single rooms bed & breakfast	£50.00	per person

Disco Hire:

~ Hotel Disco for a period of 4 hours	£180.00
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Deposit:

~ Non returnable or transferable	£350.00
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Drinks Packages

Package 1:

- ~ Glass of House Wine or Fruit Cup on Arrival
- ~ 2 glasses of either Red or White House Wine to be served with the meal
- ~ 1 Glass of "Pink Pink Fizz" for the Toast

Package 2:

- ~ Glass of Bucks Fizz or Fruit Cup on Arrival
- ~ 2 glasses of either Red or White House Wine to be served with the meal
- ~ 1 Glass of "Pink Pink Fizz" for the Toast

Package 3:

- ~ A glass of fruit garnished Pimms or Fruit Cup on Arrival
- ~ 2 glasses of either Red or White House Wine to be served with the meal
- ~ 1 glass of Champagne for the Toast

Supplying Your Own Wine:

We would be happy to store your own wine or champagne – chill it if necessary –and serve it on demand. The corkage charge would be £12 per bottle.

Evening Entertainment

Our Resident DJ will entertain your guests from 8pm until Midnight in the Garden Room.

Alternative Entertainment can be arranged at an additional cost. The bar will be closed at 11.30pm



Menus...

Menu A

Starter

Lentil and Potato Soup
Cream of Tomato and Basil Soup
Cream of Vegetable Soup
Fan of Seasonal Melon with a Wild Berry Compote
Homemade Chicken Liver and Brandy Pate with Cumberland Sauce and Melba Toast
Traditional Prawn Cocktail dressed in a Marie Rose Sauce and served with Brown Bread and Butter

Main Courses

Roast Scottish Beef with Yorkshire Pudding, Horseradish Sauce and Roast Gravy
Baked Fillet of Salmon topped with a Herb Crust accompanied by a Lemon and Chive Butter
Pan-fried Breast of Fresh Chicken filled with Apricot and Somerset Brie enriched with a Creamy White Wine Sauce
Grilled Pork Loin Steak topped with Caramelised Apple Ring served with a Cider and Coarse Grain Mustard Sauce infused with Sage
Caramelised Red Onion Chutney and Goat's Cheese Filo Tart with a Basil Pesto Dressing

Desserts

Baked New York Style Cheesecake topped with Fresh Strawberries
Profiteroles coated with Hot Chocolate Sauce
Lemon and Lime Syllabub with Rossini Curls
Fresh Fruit Salad
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Coffee and Mints

Menu B

Starter

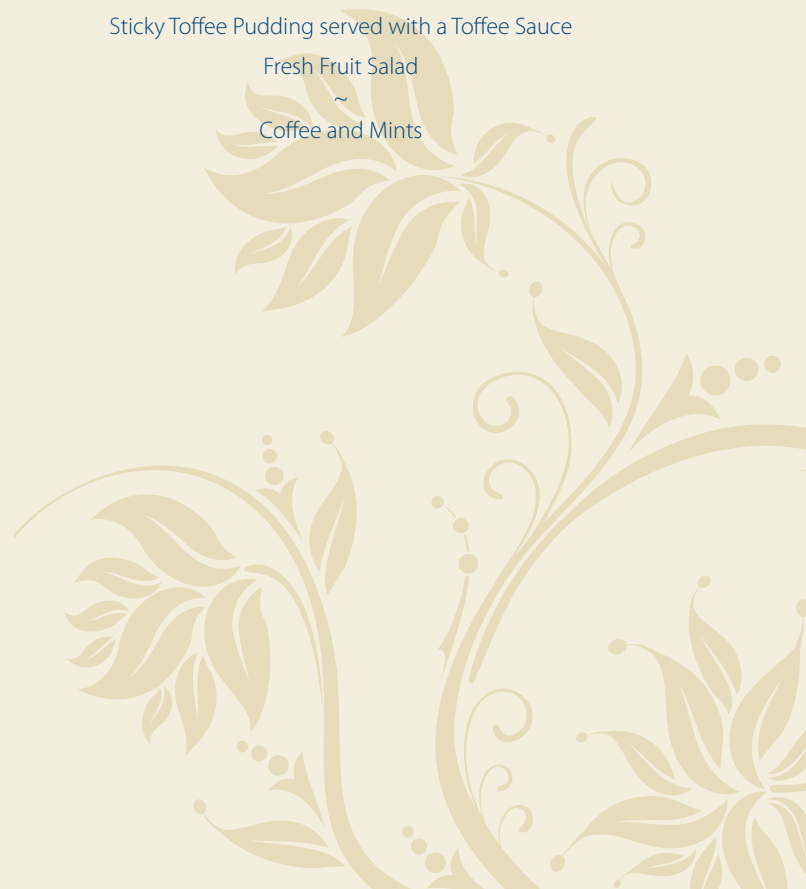
Cream of Celery and Stilton Soup
Carrot and Coriander Soup
Butternut Squash and Lentil Soup
Cream Of Asparagus Soup
Rose of Chilled Galia Melon accompanied by a Fresh Strawberry and Orange Coulis laced with Cointreau
Smoked Chicken Caesar Salad with Garlic Croutons

Main Courses

Rump of English Lamb roasted with Rosemary and Garlic served with a Rich Red Wine Jus
Baked Supreme of Chicken accompanied by a Wild Mushroom and Madeira Cream Sauce
Grilled Darne of Halibut topped with a Brown Shrimp Butter finished with Poached Fresh Asparagus
Beef Bourguignon gently braised in a Red Wine, Field Mushroom and Baby Onion Sauce served with Pilaff Rice
Mushrooms in a Cream and Brandy Sauce, sprinkled with Chives and served on a Bed of Savoury Rice

Desserts

Fresh Strawberry Eton Mess
Triple Belgian Chocolate and Praline Torte
Tiramisu with Caramel and Coffee Sauce
Sticky Toffee Pudding served with a Toffee Sauce
Fresh Fruit Salad
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Coffee and Mints



Menus...

Menu C

Starter

Leek and Stilton Soup

Plum Tomato and Roasted Red Pepper with Basil Pesto Soup

Minestrone topped with Grated Parmesan Soup

Traditional French Onion Soup topped with a Cheese Crouton

A Moist Smoked Rainbow Trout and Wild Mushroom Pate accompanied by an Apricot and Red Onion Chutney and Melba Toast

Poached Fresh Asparagus wrapped in Pancetta served with a Fresh Tarragon and Olive Couscous drizzled with a Balsamic Glaze

Baked marinated Buffalo Mozzarella served on Toasted Brioche topped with Beef Tomato Petals and Chives

Main Courses

Honey Roasted Breast of Magret Duckling served with a Fresh Fig and Walnut Stuffing and Rich Red Wine Jus

Baked Rack of Lamb brushed in Coarse Grain Mustard accompanied by a Redcurrant and Cider Sauce

Fillet of Beef enriched with Caramelised Baby Onion and Port Wine Jus and set on Smooth Pate Crouton

Grilled Fillet of Sea Bass served with a Blueberry and Sweet Chilli Salsa topped with Crispy Leeks

Mixed Vegetable and Pecan Stroganoff served with Wild Rice and Parsnip Curls

Desserts

White Chocolate and Raspberry Box

Strawberry and Champagne Panacotta with Fresh Mint and Ginger Syrup

Choux Pastry Swans filled with Fresh Strawberry Cream set on a Blackcurrant and Cassis Coulis

Hot Black Cherries laced with Kirsch topped with Vanilla Pod Ice Cream

Fresh Fruit Salad

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Coffee and Mints

Budget Menu

Starter

Cream of Tomato and Basil Soup

or

Fan of Seasonal Melon served with a Raspberry Coulis

Main Course

Roast Turkey served with Bacon Roll, Chipolata Sausage, Sage and Onion Stuffing and Roast Gravy

or

Baked Fillet of Salmon served with a Cream and Watercress Sauce

Desserts

Lemon and Lime Syllabub

or

Fresh Fruit Salad

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Coffee and Mints

Light Evening Buffet Menu

A Selection of Assorted Sandwiches with Salad Garnish

Savoury Potato Crisps

Sausage Rolls

Individual Scotch Eggs

Cherry Tomato and Mozzarella Cheese Kebabs

Cocktail Sausages

Celery Sticks with Hummus and Olives

The following can be added to the Buffet at 50p per item:

Chicken Drum Sticks

Savoury Filled Vol au Vents

Homemade Bacon, Tomato and Onion Quiche

Spicy Chicken Wings

Mixed Fresh Vegetable Crudités with a Garlic and Herb Mayo Dip

Pizza Slices

