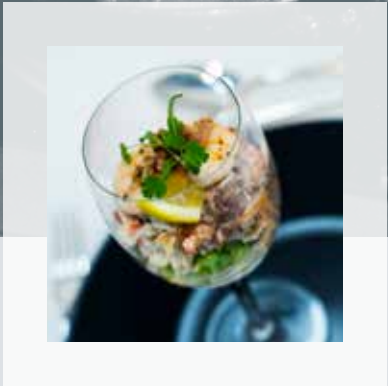




# Fairhursts

CATERING



CANAPE LIST AND SAMPLE MENUS

# SAMPLE CANAPE MENU

## *Meat Selection*

Carpaccio Canapés Horseradish Crème Fraîche  
Honey and Sesame Glazed Cocktail Sausages  
Ginger, Orange and Pork Belly Skewers  
Steak and Chips  
Mini beef Burgers with Mango and Chilli Relish  
Yorkshire Pudding with Roast Beef and Horseradish  
Sausage and Mash  
Ginger, Chicken Cakes, Coriander and Lime Mayonnaise  
Pork and Black Pudding Quail Scotch Eggs  
Cumin Lamb Kofta with Mint Yoghurt  
Cucumber, Blue Cheese Mousse and Pancetta  
Rosemary Muffin Smoked Ham and Peach Relish  
Roast Beef, Whole Grain Creme Fraiche, Poppy seed Tartlet

## *Fish Selection*

Smoked Salmon and Asparagus Roulade  
Grilled Scallop, Sweet Chilli, Creme Fraiche  
Salmon and Dill Cakes, Creme Fraiche Tartare  
Crispy Poppadoms with Citrus Ceviche  
Buckwheat Blinis, Sour Cream, Salmon Caviar  
Thai Lemon Crab Cake  
Lemon and Chilli Prawns Kebab  
Smoked Salmon, Salmon Mousse and Cucumber Relish  
Prawn and Crayfish Cocktail  
Deviled Crab Cakes, Tomato Remoulade  
Tandoori Prawns  
Bacon Wrapped Oysters and Spiced Roast Aubergine  
Beetroot Rosti, Smoked Trout and Horseradish

## *Vegetarian Selection*

Mini Cherry Tomato and Basil Galettes-  
Aubergine and Pine Nut Pizzette  
Wild Rice and Spring Onion Pancake with Mango Salsa  
Wensleydale Cheese, Leek, Apple Tartlet  
Chilled Spiced Chickpea Soup, Avocado Salsa  
Yorkshire Rarebit, Sun Dried Tomato Scone  
Falafel with Tzatziki  
Mini Red Onion Tart Tins  
Crispy Carrot, Spring Onion Cakes, Feta and Olives  
Queen Olive and Parmesan  
Parmesan, Rosemary Shortbread with Roast Cherry Tomatoes and Feta  
Parmesan and Sundried Tomato Palmiers  
Herbed Pita Crisps and Salsa Romesco

## *Something Sweet*

Tea Scones, Raspberry and Cream  
Heart Shortbread and Strawberry  
Triple Chocolate Biscotti with Hazelnuts  
Kiwi and Passion Fruit Pavlova  
Sticky Orange and Almond Cake with Pomegranate  
Chocolate Truffle Cake  
Cherry and Almond Frangipane Tart

# MEDIEVAL WEDDING BREAKFAST

## *Canapés*

Sausage and Black Pudding Rolls  
Smoked Trout on Crusty Bread  
Beef Fillet with Horseradish  
Ham Hock and Pea Tartlets  
Hens Egg with Honey and French Mustard  
Chicken Wings  
Welsh Rarebit  
Cockle and Bacon Tartlets  
Pigs and Apricots on Sticks  
Vegetable Pate  
Walnut Toast

## *Starters*

Holodets Terrine, Quail Eggs, Walnuts, Vinaigrette Carrot  
Beef Meatballs, Blini, Beef Jus, Parsley, Wild Mushroom  
Poached Chicken and Smoked Ham Pottage  
Pork, Bacon and Apple Pie, Sauerkraut and Pickle  
Smoked Salmon, Seafood Cocktail, Soured Cream

## *Main Menu*

Beer Braised Lamb Shanks with Dates  
Honey and Mustard Baked Salmon  
Hen in a Pot, Cinnamon and Almonds  
Cormarye Pork Loin, Sage and Onion  
Ox Cheeks, Braised Onions, Button Mushrooms

## *Vegetables*

Spiced Cabbage, Apple and Cinnamon  
Ginger and Honey Carrots  
Roasted Potatoes in Goose Fat  
Braised Garden Peas  
Round Cheese Loaves with Chutney

## *Dessert*

Apple Pie with Figs, Raisins and Spices  
Poached Pears, White Wine, Posset  
Bread and Butter Pudding, Dried Fruit and Custard  
Buttermilk Panacotta and Berry Coulis  
Dark Chocolate and Ale Sponge with Malted Cream

## 2 COURSE SAMPLE COLD BUFFET

Pressed Ox Tongue with Caper and Parsley Vinaigrette  
Honey Roast Ham with Wholegrain Mustard  
Roast Salmon Cut of Dales Beef with Horseradish Crème Fraiche  
Fresh Scottish Salmon with Smoked Salmon with Watercress Mayonnaise  
Roast Chicken Breast in Lemon Sauce with Green Grapes  
Ham Hock Terrine and Piccalilli  
Smoked Roast Ham with Mango Salsa  
Raised Pork Pies with Pease Pudding  
Hot and Sour King Prawns, Peppers and Onion  
Roast Loin of Pork  
Anti Pasti, Parma Ham, Salami, Pepperoni, Chorizo with Cheese and Olives  
Spinach, Mascarpone Cheese and Asparagus and Roasted Pine Nut Roulade  
Flakey Pastry, Sausage Meat Plait, Apple, Sage and Onion  
Wensleydale Cheese and Leek Quiche  
Classic Whole Dressed Scottish Salmon, Prawn, Lemon and Cucumber  
Chicken Liver Pate Celeriac Remoulade  
Pulled Guinea Fowl, Apricots and Coronation Sauce  
Corn Beef and Sauerkraut Pie

## SALAD SELECTION

Greek Salad, Olives, Red Onion, Feta and Mint  
Yellow Pepper Caesar Salad  
Potato and Walnut Salad  
Couscous Grilled Summer Vegetables and herbs  
Grilled Spicy Sweet and Sour Aubergines  
Roasted Sweet Peppers and Sage  
Runner Beans with Hazelnut Butter  
Mixed Leaf Salad, Mozzarella, Mint, Peach and Prosciutto  
Minted, Cucumber and Cherry Tomato Salad  
Curried Coleslaw, Sultanas, Apricot and Coriander  
Mediterranean Fire Tomato Salad, Spring Onion, Basil and Balsamic  
Orzo and Pesto Salad  
Classic Tabbouleh, Cucumber, Parsley, Mint and Tomato  
Lentils Salad, Green Vegetable and Goats Cheese  
Red Cabbage Slaw, Pecan, Apple and Beetroot  
Thai Noodle Salad, Coriander, Ginger and Lime  
Fried Halloumi, Lime and Caper Vinaigrette  
New Potato Salad, Gherkins, Chives and Sour Cream  
Selection of Rustic Bread Rolls  
Beetroot Salad, Oil, Lemon and Garlic

## 2 COURSE SAMPLE HOT BUFFET

(Choose from the buffet dessert menu)

Chicken Chasseur, Mushroom, Brandy, Tomato and Tarragon  
Cordero a La Barbacoa en Adobo – Mexican Slow-cooked Lamb in Banana Leaf  
Cottage Pie, Minced Beef, Onion and Mushroom with Cheesy Mash  
Slow-braised Shoulder of Lamb with Onions, Thyme and Balsamic  
Slow Cooked Pulled Pork Adobo  
Homemade Minced Beef Lasagne, Tomato and Parmesan  
Lamb Tagine, Sultanas, Apricots and Honey  
Slow Braised Beef Cheek Ragù  
Steak and Black Sheep Ale Pie, Mushroom and Puff Pastry  
Lamb Moussaka, Aubergine, Tomato and Cheese  
Guinea Fowl, Prawn and Chorizo Paella  
Roast Chicken, Yorkshire Ham and Leek Bake  
Marinated and Grilled Salmon, Parmesan and Herb Crust  
Wensleydale Lamb Hot Pot  
Salmon en Croute, Prawn and Spinach Stuffing  
Mixed Sausage Sausage Hot Pot, Onion and Mushroom  
Baked Tandoori Salmon, Baby Sweet Peppers and Coriander  
Guinea Fowl, Smoked Ham, Cider and Leek Pie  
Fish Pie, Smoked Haddock, Prawns, Fresh Salmon with Dill and Lemon  
Cassoulet, Haricot Beans, Pancetta, Belly Pork and Duck Leg

## VEGETABLE SELECTION

Hot Buttered New Potatoes  
Mushroom Pilaf Rice  
Pumpkin, Onion and Marjoram Casserole  
Boulangere Potatoes  
Fried Wild Mushroom and Courgette  
Roasted Beetroot, Shallot and Bacon  
Fennel Gratin  
Oven Roasted Ratatouille, Aubergine and Courgette  
Fine Green Beans with Onion and Garlic  
Parsnips, Mustard and Maple Glaze  
Celeriac and Potato Dauphinoise  
Cream and Cheese Leeks  
Honey and Mustard Carrots  
Garlic Bread  
Potato Gratin  
Spicy Potato Wedges  
Italian Stuffed Aubergines, Peppers, Tomato and Herbs  
Red Lentils and Ricotta Moussaka  
Spiced Sauteed Red Cabbage, Apple, sultana and Vinegar  
Oven Roasted Cauliflower and Broccoli with Garlic and Coriander

## 2 COURSE BBQ SAMPLE MENU

### *Burger Selection*

Minted Lamb Burgers, Pork and Apple, Beef and Red Onion, Plain Beef, Buffalo, Venison

### *Sausage Selection*

Wild Boar Sausage, Country Herb, Sweet Chilli, Chorizo, Venison, Cumberland, Pork and Apple, Pork and Sweet Chilli, Pork and Leek, Black Pudding

### *Meat Selection*

Chicken Tikka Kebab, Minted Lamb Chops, Smoked BBQ Pork Belly, Chinese Pork Spare Ribs, Coriander and Yogurt Pork Kebab, Lamb Koftas

### *Steak Selection*

Rib Eye, Fillet, Sirloin, Rump, (Supplement)

### *Vegetable Selection*

Vegetable Kebab Skewers, Bbq Jacket potatoes, Marinated Courgette and Halloumi Skewers, Corn on the Cob

### *Fish Selection*

Poached Salmon with Lemon Butter, Baked sea bass with lemongrass & ginger, Curried Prawn Skewers

## VEGETABLE SELECTION

Greek Salad, Olives, Red Onion, Feta and Mint

Yellow Pepper Caesar Salad

Potato and Walnut Salad

Couscous Grilled Summer Vegetables and herbs

Grilled Spicy Sweet and Sour Aubergines

Roasted Sweet Peppers and Sage

Runner Beans with Hazelnut Butter

Mixed Leaf Salad, Mozzarella, Mint, Peach and Prosciutto

Minted, Cucumber and Cherry Tomato Salad

Curried Coleslaw, Sultanas, Apricot and Coriander

Mediterranean Fire Tomato Salad, Spring Onion, Basil and Balsamic

Orzo and Pesto Salad

Classic Tabbouleh, Cucumber, Parsley, Mint and Tomato

Lentils Salad, Green Vegetable and Goats Cheese

Red Cabbage Slaw, Pecan, Apple and Beetroot

Thai Noodle Salad, Coriander, Ginger and Lime

Fried Halloumi, Lime and Caper Vinaigrette

New Potato Salad, Gherkins, Chives and Sour Cream

Selection of Rustic Bread Rolls

Beetroot Salad, Oil, Lemon and Garlic

## 2 COURSE HOG ROAST SAMPLE MENU

Roasted Locally Sourced Pig, Bramley Apple Sauce and Apricot, Sage and Onion Stuffing, Roast Potatoes,  
Cider Pork Sauce and Served with Seasonal Vegetables

## SAMPLE HOT CARVERY BUFFET MENU

Whole Honey and Mustard Yorkshire Gammon

Roast Ribs of Dales Beef (Supplement)

Whole Roast Corn Fed Chicken

Roast Loin of Pork

Roast Leg of Lamb

Served with Traditional Accompaniments, Sauces, Condiments, Roast Potatoes

Seasonal Vegetables and Yorkshire Puddings

## VEGETABLE SELECTION

Hot Buttered New Potatoes

Mushroom Pilaf Rice

Pumpkin, Onion and Marjoram Casserole

Boulangere Potatoes

Fried Wild Mushroom and Courgette

Roasted Beetroot, Shallot and Bacon

Fennel Gratin

Oven Roasted Ratatouille, Aubergine and Courgette

Fine Green Beans with Onion and Garlic

Parsnips, Mustard and Maple Glaze

Celeriac and Potato Dauphinoise

Cream and Cheese Leeks

Honey and Mustard Carrots

Garlic Bread

Potato Gratin

Spicy Potato Wedges

Italian Stuffed Aubergines, Peppers, Tomato and Herbs

Red Lentils and Ricotta Moussaka

Spiced Sauteed Red Cabbage, Apple, sultana and Vinegar

Oven Roasted Cauliflower and Broccoli with Garlic and Coriander

# DESSERT SAMPLE MENU

## Afternoon Tea Stand

Small Sweet Treats, Brownie, Macaroons, Scones, Apple and Cinnamon Cake, Victoria Sponge, Lemon Drizzle, White Chocolate and Raspberry Muffins, Carrot Cake, Fudge, Truffles

## Jam Jar Selection

Lemon Cheesecake, Shortbread, Lemon Curd and Syrup, Scone Trifle, Jam, Jelly, Fresh Raspberries and Cream Eton Mess, Meringue, Cream and Fruits of the Forest Banoffee Pie, Caramel, Biscuit, Cream and Banana

Lemon Meringue, Roulade, Lemon Curd, Syrup and Fresh Cream

Chocolate Fudge Cake and Fudge Sauce Apple Frangipane Tart and Fresh Cream

St Clement's Posset and Hazelnut Biscotti

Apple and Blackberry Pie with Fresh Cream

Passion Fruit, Mango and Cream Meringue Roulade

Chocolate Profiteroles, Fresh Cream and Chocolate Sauce

Vanilla Creme Brulee with Lavender Shortbread

Brioche and Date Bread Butter Pudding with Custard

Hazelnut Meringue Cake and Raspberries

# TEA AND COFFEE SAMPLE MENU

House Tea Blend

House Coffee Blend

Specialty Tea Blend Glass Tea Pots on Table

Specialty Coffee Blend Cafetiere on Table

**Tea and Coffee can be Served or Served from a Station**

# PETIT FOURS

Macaroons

Fudge

Truffle Selection

Mint Chocolates

Viennese Fingers



# WEDDING BREAKFAST SAMPLE MENUS

## Starter

Moroccan Tomato and Harissa soup  
Crab and Crayfish Cocktail  
Asparagus, Herb Salad, Egg and Hollandaise  
Duck Liver Parfait, Apple and Brioche  
King Prawn and Chorizo Jambalaya  
Smoked Ham Hock Terrine, Pea Mousse and Crackling  
Charcuterie Plate, Mixed Meat, Olives, Peppers and Mozzarella  
Yorkshire Pudding, Onion, Wet Salad, Beef Jus and Horseradish  
Black Pudding, Egg and Smoked Bacon Salad  
Smoked Haddock and Leek Chowder  
Asparagus Tart, Smoked Salmon and Hollandaise  
Duck Rilette, Sultanas, Pistachio, Gherkin and Cucumber relish  
King Scallops, Sweet Corn Purée, Pork Belly and Sweet chilli (Supplement)

## Main

Beef Bourguignon, Red Wine, Mushrooms, Shallots, Pancetta and Pomme Purée  
Salmon En Crouete, Spinach, Prawns, Salt Potatoes, Green Beans, Lemon Butter Sauce  
Chicken Breast Stuffed with Smoked Applewood, Bacon and Mushroom Sauce  
Classic Roast Beef Dinner, Yorkshire Puddings, Roasts, Beef Jus and all the Trimmings  
Slow Cooked Lamb Shank, Mint, Red Wine, Aligot, Confit Tomato and Spring Greens  
Belly of Pork, Black Pudding, Baked Apple, Chestnut, Sage Stuffing and Cider Jus  
Dales Beef Fillet, Celeriac Dauphinoise, Kale, Roasted Fennel and Beer Syrup (Supplement)  
Cannon of Dales Lamb, Fondant Potato, Mint Pea Purée, Lardons, and Rosemary Jus  
Roast Honey Ham, Roasted Potatoes, Pineapple Relish, Peas, Tomato and Red Pepper  
Sea Bass En Papillote, Lime Butter, Coriander, Herb Baked Potatoes, Courgette Spaghetti  
Roasted Duck Breast, Bubble and Squeak, Shallot Tart, Red cabbage and Sherry jus  
Steak and Onion Suet Pudding, Ox Cheek, Carrot, Swede, Tender Broccoli and Beef jus  
Hungarian Vegetable Goulash, Horseradish Dumplings and Pommes Anna

## Dessert

White Chocolate Creme Brûlée and Pistachio Shortbread  
Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream  
Espresso Set Cream with Baby Eccles Cakes  
Mango and Passionfruit Cheesecake, Curd, Sorbet and Crumble  
Apple and blackberry Fruit Crumble and Vanilla Ice Cream  
Trio, Champagne Trifle, Cherry Eton Mess, Chocolate Tart  
Lemon Tart, Poached Pear, Lemon Candy and Sorbet  
Hazelnut Shortbread, Raspberries, Cream, Sorbet and Coulis  
Dark Chocolate Delice, Salted Caramel and Coffee Ice Cream  
Brioche Bread and Butter pudding, Raspberries, White Chocolate and Creme Anglaise  
Sticky Gingerbread Pudding with Ginger Wine and Brandy Sauce  
Lemon Posset, Berry Compote and Lavender Shortbread  
Honey and Yogurt Panacotta, Chocolate Profiteroles, Biscotti and Strawberry Ice Cream

## Cheese

Continental Cheese Board, Flavoured Crackers and Fruit  
Manchego and Sage Honey  
Creamy Lancaster and Tomato Salsa  
Camembert and Cranberry  
Compote Dolcelatte and Pickled Pear

# TEA AND COFFEE SAMPLE MENU

House Tea Blend

House Coffee Blend

Specialty Tea Blend Glass Tea Pots on Table

Specialty Coffee Blend Cafetiere on Table

Tea and Coffee can be Served or Served from a Station

## PETIT FOURS

Macaroons

Fudge

Truffle Selection

Mint Chocolates

Viennese Fingers

## EVENING FOOD MENU

Burgers, Selection of Burgers and Salad Bar

Curry of your Choice, Rice, Naan, Pickles, Samosa and Bhaji

Chicken Shawarma, Garlic, Chilli and Salad

Breakfast Bacon or Sausage Floured Rolls

Finger Buffet, Sandwiches, Pork Pies, Sausages, Brownie, Cream Scone

Chilli Con Carne, Rice and Garlic Bread

Hog Roast Floured Roll, Apple and Stuffing

Pie and Peas

Hot Beef and Onion Baguettes with Chips

Cheesy Chips and Gravy

Antipasti, Parma Ham, Salami, Pepperoni, Chorizo with Cheese, Olives and Breads

Baked Jacket Potatoes with Beef Casserole

Pie and Cheese Selection, Chutneys, Relishes and Pickles

# FAIRHURSTS WINE LIST AND PACKAGE

## White Wines

1. **Viura Verdejo, Vina Vasta – Spain** ..... £15.95  
Crisp and not too dry, with flavours of apples, pears and a hint of gooseberry.
2. **La Bastille, Colombard/Ugni Blanc – France** ..... £16.50  
Aromatic green fruit & citrus characters.
3. **Sauvignon Blanc, Rio Rica - Chile** ..... £17.50  
Lovely citrus fruits on the nose & palate. Zesty and refreshing .
4. **Pinot Grigio, La Delfina – Sicily, Italy** ..... £19.50  
Lingering green apple flavours accompanied by soft honey undertones.
5. **Chenin Blanc, Isonto – South Africa** ..... £20.50  
A great Chenin with fresh apple and citrus flavours and a crisp finish.
6. **Chardonnay, Accomplice – Australia** ..... £22.50  
Flavours of peach and nectarine with a citrusy zest.
7. **Riesling, Naked Grape, Dr Loosen - Pfalz, Germany** ..... £23.75  
Fresh & vibrant notes of peach & citrus fruits on the palate.
8. **Sauvignon Blanc, Taringi – Marlborough, New Zealand** ..... £24.00  
A beautifully fresh, crisp palate with flavours of gooseberry and ripe guava.
9. **Verdejo, Calamar – Rueda, Spain** ..... £24.25  
Aromas of white and tropical fruits, with hints of green grass and aniseed.
10. **Chardonnay, l'Ardeche, Louis Latour – France** ..... £26.95  
Classic Burgundian style Chardonnay with citrus aromas, crisp and fresh on the palate.
11. **Torrontes, Kaiken – Mendoza, Argentina** ..... £29.95  
Ripe fruit, flowers and Muscat with a long and pleasant finish.
12. **Gavi Del Comune di Gavi, Produttori del Gavi - Italy** ..... £23.95  
Vibrant citrus, soft green apple and melon fruit flavours on the palate.
13. **Macon Uchizy, Domaine Talmard - Burgundy, France** ..... £23.95  
Fresh citrus characters with added lemon grass.
14. **Chablis, Seguinot Bordet – Burgundy, France** ..... £26.95  
Classic mineral style with balanced acidity and apple and citrus fruit flavours.
15. **Sancerre, Domaine Chatelain – Loire, France** ..... £31.50  
Citrus nose with exotic fruit and gooseberries on the palate, charming and elegant.
16. **Chablis 1er Cru Montmains, Chablisienne – Burgundy, France** ..... £39.95  
Fresh, minerally and dry, with white flowers, particularly honeysuckle.

# FAIRHURSTS WINE LIST AND PACKAGE

## Red Wines

17. **Tempranillo Merlot Syrah, Vina Vasta - Spain** ..... £15.95  
Hints of black pepper, spices and dark berry fruit, well-structured with soft tannins.
18. **La Bastille Carignan/Merlot - France**..... £16.50  
Lovely cherry fruit, delicately integrated with pepper.
19. **Merlot, Rio Rica - Chile**..... £17.50  
Full of lovely plum & dark berry fruits, with silky smooth tannins.
20. **Cabernet Sauvignon, Mapu - Chile**..... £19.50  
Excellent crunchy red fruits on the palate with good balance.
21. **Pinot Noir, Baron Philippe de Rothschild - France**..... £20.75  
Plum and strawberry aromas, also of Morello cherry and pickled fruits.
22. **Shiraz, Accomplice – Australia**..... £21.50  
This cherry red Shiraz is medium bodied and dry.
23. **Rioja Tempranillo, Hacienda Lopez de Haro - Spain** ..... £23.75  
Fresh and vibrant with sweet cherry and bilberry, blackberries and Christmas cake.
24. **Cotes du Rhone, Cuvee Heritage – Rhone, France**..... £24.00  
Sweet, ripe summer berry and cherry fruit with a touch of liquorice.
25. **Malbec Reserva, Kaiken - Mendoza, Argentina**..... £24.25  
Rich dark and full bodied. With hints of black cherry and liquorice.
26. **Chateau Puy Garance, Cotes de Castillon - Bordeaux**..... £26.95  
Charming nose of red mature red berry fruit with added plums. Very soft & smooth.
27. **Zinfandel Old Vine, Jewel – California, USA**..... £27.95  
Full bodied with blackberries, jammy dark berry fruit, with a hint of vanilla notes.
28. **Rioja Reserva, Hacienda Lopez de Haro – Rioja, Spain**..... £27.95  
Smooth with blackberries, tobacco and dark chocolate with a touch of toasty oak.
29. **Verso Rosso IGT – Puglia, Italy**..... £29.95  
Full bodied and velvety with sweet dark fruit and brambles. Rich and inviting.
30. **Fleurie, Vieilles Vignes, Potel Aviron – Burgundy, France** ..... £30.95  
Classic floral nose - rose petal & red berry fruit.
31. **Beaune Rouge, Louis Latour – Burgundy, France** ..... £36.95  
This wine is sophisticated and very elegant. Red berries and soft tannins.
32. **Sarget de Gruaud, Larose - St. Julien, Bordeaux**..... £47.95  
Lovely red berry nose with a touch of blueberries & blackberries with a touch cedar cigar box & liquorice.

# FAIRHURSTS WINE LIST AND PACKAGE

## Roses Wines

33. Cabernet Sauvignon Rose, La Bastille – France ..... £15.95  
Packed full of fruit, delightful strawberry aromas, dangerously easy drinking.
34. Pinot Grigio Blush, La Delfina - Sicily, Italy ..... £16.75  
Light, salmon pink in colour. An enchanting nose full of summer fruit flavours.
35. Humboldt Coast Zinfandel Blush – California ..... £19.95  
Light and aromatic, brimming with strawberry and raspberry fruits with a juicy finish.
36. Le Saint Andre Rose – Provence, France ..... £23.50  
Classic Provence rose, elegant and delicate, slightly floral with delicious taste of light red summer fruits.

## Champagne and Sparkling Wines

37. Jacques Boncoeur Brut Champagne N.V ..... £40.00  
International Wine Challenge 2015 Bronze Medal winner.
38. Jacques Boncoeur Rose Champagne N.V ..... £43.00  
International Wine Challenge 2015 Bronze Medal winner.
39. Laurent Perrier Brut Champagne N.V ..... £58.00  
Delicate yet complex aromas on the nose, with hints of citrus fruit.
40. Pol Roger Brut Champagne N.V ..... £63.00  
White flowers, green apple, brioche and a trace of minerality.
41. Laurent Perrier Rose Champagne N.V ..... £67.00  
Soft red fruits, such as strawberries, redcurrants, raspberries & black cherries.
42. Prosecco La Delfina – Italy N.V ..... £22.95  
Fresh creamy medium dry with hints of apples & pears.
43. Can Petit Single Estate Cava Rose – Spain N.V ..... £23.95  
A top quality pink cava with delicious flavours of crushed red berries.

## Something Sweet

45. Muscat Beaumes de Venise – Rhone, France Half Bottle ..... £24.00  
Flagrantly laced with white flowers and violets, this is fully sweet & delicious.

## Port

46. Graham's Fine Tawny ..... £35.00
47. Grahams LBV ..... £40.00

# WINE PACKAGE 1

## Drinks Package @ £20 per guest

For reception drink please choose :

2x glasses of Prosecco La Delfina, 2x glasses Can Petit Single Estate Cava Rose, or 2x glasses Pimm's  
Punch

For wedding feast: Half a bottle of wine from list  
Prosecco Toast or Cava Rose (125ml glass)

### WINES

(Choose two from the list below)

Domaine Mas de la Tour Rosé, Roussillon – France  
Viura Verdejo, Vina Vasta – Spain  
Tempranillo Merlot Syrah, Vina Vasta - Spain

# WINE PACKAGE 2

## Drinks Package @ £35 per guest

For reception drink please choose :

2x Jacques Boncoeur Brut N.V

For wedding feast: Half a bottle of wine from list  
Jacques Boncoeur Rose N.V Toast (125ml glass)

### WINES

(Choose two from the list below)

Sauvignon Blanc, Taringi – Marlborough, New Zealand  
Humboldt Coast Zinfandel Blush – California  
Rioja Tempranillo, Hacienda Lopez de Haro - Spain

---

### PROVIDING YOUR OWN ALCOHOL FOR THE RECEPTION

You may provide your own alcohol for the arrival drinks, wedding breakfast and toast, there would be a service charge of £12.00 per guest for all guests.

The fee covers the glassware, service charge, chilling, (we will take receipt of your alcohol a few days before the big day and disposal of the bottles we would supply the glassware, our staff will chill the bottles, serve and dispose of the bottles.

If you are supplying your own drinks please supply bottled water for the table also, alternatively you can purchase from us at £2.50 per bottle.

# PRICE LIST

5 x Canapes.....	£10
3 Course Medieval .....	£30
Single Course Cold buffet.....	£20
Single Course Hot Buffet.....	£20
Single Course BBQ Menu .....	£20
Single Course Hog Roast.....	£20
Single Course Hot Carvery.....	£20
3 Course Wedding Breakfast.....	£38
Add Dessert Course.....	£7.5
Add Evening Food .....	from £5
Petit Fours .....	£3
Tea and Coffee Station .....	£2.5
add Petit Fours £1.75	
Served Tea and Coffee.....	£3.5
add Petit Fours £1.75	

# PACKAGES

<b>The Full Package</b> .....	£70
5x Canapes, 3 Course Menu, Tea Coffee, Petit Fours and Drinks Package.	
<b>Medieval Package</b> .....	£40
5 x Canapes, 3 Course Menu, Tea, Coffee and Petit Fours.	
<b>Wedding Breakfast Package</b> .....	£50
5 x Canapes, 3 Course Menu, Tea, Coffee and Petit Fours.	
<b>Cold Buffet Package</b> .....	£36
5 x Canapes, 2 Course Cold Buffet, Tea and Coffee	
<b>Hot Buffet Package</b> .....	£36
5 x Canapes, 2 Course Hot Buffet, Tea and Coffee	
<b>BBQ Buffet Package</b> .....	£36
5 x Canapes, 2 Course BBQ Buffet, Tea and Coffee Station	
<b>Hog Roast Package</b> .....	£36
5x Canapes, 2 Course Hog Roast, Tea and Coffee Station	
<b>Hot Carvery Package</b> .....	£36
5x Canapes, 2 Course Hot Carvery, Tea and Coffee Station	