

Gardenia



Menu Tasting for the Happy Couple
Room Hire for your Wedding Breakfast
Red carpet on arrival
Wedding Flowers – Top table and table arrangements
for your Wedding Breakfast
Chair Covers and Sashes – selection of 6 sash colours
Arrival Drinks – 1 glass of Sparkling House Wine per person
Wedding Breakfast – Starter, Main & Dessert
Wedding Breakfast- ½ bottle of House Wine per person
Toast drink – 1 glass of Sparkling House Wine per person
Still and Sparkling Filtered Bottled Water
Evening Buffet for Adult Day Guests- 7 Items
Complimentary accommodation with Breakfast for the Happy Couple in an
Executive bedroom on the night of the wedding
Wedding Coordinator
1st Year Anniversary Dinner for two

£115.00 per person
Based on a minimum number of
45 adult guests

Additional Charge
of £20.00 per evening guest

Savoury Canapé Selection

Parmesan Brulee

confit tomato and basil

Smoked Salmon Blinis

sour cream

Potted Chicken

ale chutney, rosemary crouton

Mini Caesar Salad Filo Tart

grated egg & shaved parmesan

Cajun Tiger Prawns

garlic mayonnaise

Mini Cumberland Sausage

rolled in herbs and honey

*Two canapés per person included with the Blue Violet Package or
upgrade your current package at £1.80 per item, per person.*

Starters

Cream of Plum Tomato & Basil Soup

Woodland Mushroom Soup

truffle & parsley oil

Cream of Butternut Squash Soup

Rosemary, olive oil

Ham Hock & Parsley Terrine

Piccalilli, toasted bloomer

Baby Mozzarella, Confit Tomato, Artichoke Salad

aged balsamic and basil oil

Parma Ham & Galia Melon

roasted red peppers, thyme oil

Smoked Trout, Salmon & Horseradish Terrine

pickled cucumber, watercress salad

Chicken Liver Pate

apple chutney, toasted brioche

Prawn Cocktail

slow roasted tomato, smoked paprika Marie Rose

Select both a Soup & Starter with the Blue Violet Package or upgrade your current package to include a soup option for £6.50 per person.

Mains

Braised Shank of Salt Marsh Lamb

garlic & thyme scented jus

Roast Chicken Supreme, Pan Juices with Garlic,

chives, tarragon

Poached Fillet of Scottish Salmon

tomato & rosemary velouté

Wellington of Provence Vegetables

sweet pepper & basil salsa

Charred Cauliflower Steak

spiced quinoa, salsa of golden raisins, ginger & coriander

Seared Fillet of Sea Bream

olive, sun blushed tomato & basil vierge dressing

Woodland Mushroom & Leek Strudel

tomato & shallot coulis

Roast Rack of English Pork

apple sauce, crackling, mustard cream

Desserts

Dark Chocolate & Praline Torte

white chocolate mousse

Vanilla Crème Bruleé

Warm Apple Pie

vanilla custard

Pavlova with Seasonal Berries & Chantilly Cream

Lemon Tart

raspberries, crème fraiche

Vanilla Panna Cotta & Strawberries

Treacle Tart

clotted cream

Coffee Mousse

pumpkin seed flapjack, mocha syrup

Sticky Toffee Pudding

Caramel sauce, vanilla ice cream

Evening Buffet

Cajun Spiced Chicken Drumsticks

Hot Flaky Sausage Rolls

Selection of Warm Artisan Breads, Olive Oil & Balsamic Vinegar

Lamb Kofta, Mint Yogurt Dip

Vegetable Spring Rolls, Sweet Chilli Sauce

Crudities, Selection of Dips

Corn Chips, Guacamole, Salsa

Pork Balls, Sweet & Sour Dip

Breaded Mozzarella Sticks, Garlic Mayonnaise

Onion Bhaji, Crème Fraiche

Teriyaki Salmon Brochettes

Potato Wedges, Sweet Chilli Dip

Selection of Mini Vegetarian Tartlets

Dough Balls, Tomato Dip

Choose 4, 6, 7 or 10 items in your package or upgrade at £1.80 per item, per person.

Or

Upgrade to our BBQ Menu for £6.00 per person to include 2 meat options,

1 vegetarian, 2 salads, 1 side and 1 dessert

Or

Upgrade to our Hog Roast Menu for £6.00 per person

Upgrade Your Menu

Nibbles

Marinated olives
Spicy rice crackers
Japanese cracker mix
Root vegetable crisps

£4.50 per person

Canapés

Upgrade for £1.80 per person, per item

Starters

London Cure Scottish Smoked Salmon
shallots, capers, blinis, crème fraiche

Warm Salad of Griddled Haloumi & Courgettes
marinated peppers, hummus, oregano salsa

Smoked Duck, Glazed Apple & Lentil Salad, Pickled Walnuts

Upgrade your current menu for £1.50 per person

Or

Add an additional soup course at £6.50 per person

Sorbet

Lemon or Strawberry

£5.00 per person

Champagne

£5.50 per person

Mains

Roast Sirloin of Scotch Beef

Yorkshire pudding, red wine gravy

Baked Guinea Fowl Supreme in Puff Pastry

truffled mushroom filling, mustard cream

Pan Fried Fillet of Seabass

white wine, chive fish cream

Red Wine Braised Duck Leg

shallots, smoked bacon lardons

Upgrade your current menu to one of these items for £2.50 per person

Desserts

Selection of Fine English Cheeses

celery, grapes, apple chutney, biscuits

Glazed Dark Chocolate Mousse

Praline crumb, cherry sorbet

-

Double Espresso Tiramisu

laced with amaretto

Upgrade your current menu to one of these items for £2.00 per person

Cheese Course

A selection of fine English Cheeses

celery, grapes, apple chutney, biscuits

Upgrade your current menu to include a cheese course for £9.00 per person

Or

£64.00 per platter for 8 person

Petit Fours

Upgrade your current package to include a selection of 3 Petit Fours per person with tea and coffee for £2.00 per person

Chocolate Covered Strawberries

£1.00 per Strawberry

Late Night Snacks

To keep the party going!

Why not add some additional snacks for your guests after the evening buffet?

Beer Battered Cod, Chips, Mushy Peas, Tartar Sauce

£9.00 per person

BBQ Pulled Pork, Brioche Bun, Chunky Chips

£8.50 per person

Falafels, Pitta, Lettuce, Mint Yogurt

£8.00 per person

4oz Beef Burger, Brioche Bun, Chunky Chips. (With Or Without Cheese)

£9.00 per person

Bacon butty

£5.00 per person

Sausage bap

£5.00 per person

Refried bean, egg & coriander butty

£4.50 per person

Late night snacks to be served by 22:00 at the latest

All prices are inclusive of VAT at the current rate.