

Silver Collection Menu

Starters

Soup Options - choose one of the following

Leek & Potato (v)

Tomato, Basil & Crème Fraiche (v)

Cream of Mushroom (v)

Cream of Vegetable (v)

Prawn, Apple & Celery Salad

bound in chive cream, herb leaves, lemon crème fraiche

Sundried Tomato & Fig Tartlet (v)

feta cheese, poppy seeds & honey

Ham Hock & Apple Terrine

spiced fruit compote

Main courses

Roast Turkey Crown

chipolata, cranberry & sage stuffing, pan gravy

Roast Topside of Shropshire Beef

Yorkshire pudding, pan gravy

Trio of Local Sausages

mustard mash, shallot gravy

Fillet of Salmon

pak choi, vermouth sauce

Roasted Vegetable & Blue Cheese Wellington (v)

pumpkin & maple syrup sauce

All served with a seasonal vegetable bundle, roast and new potatoes

Desserts

Crème Caramel

cherry shortbread biscuit

Sticky Toffee Pudding

butterscotch sauce

Red Berry Pavlova

chantilly cream

Profiteroles

chocolate sauce

Followed by coffee and mints

Silver drinks package, each guest will receive

A glass of Bucks Fizz, red or white wine or orange juice on arrival/after ceremony drink.

A glass of house red or white wine or orange juice during the meal

A glass of Sparkling wine for the toast

Should you wish guests to have a choice of food options there will be a £3 supplement per guest.

Gold Collection Menu

Starters

Soup options – choose one of the following

Pea & Smoked Ham
Carrot & Coriander (v)
Broccoli & Stilton (v)
French Onion (v)

Salmon & Asparagus Terrine

lime dressed avocado salad

Grilled Halloumi Seasonal Salad

roasted vegetables, toasted pine nuts

Duck Liver Pressé

Brandy jelly, beetroot chutney, toast points

Main courses

Roast Topside of Beef

Yorkshire pudding, mushroom fricassé, red wine jus

Seared Chicken Breast

chorizo & red pepper mousse, cream & white wine sauce

Yellow Fin Sole Fillet

pesto crust, watercress & citrus sauce

Lamb Shank

minted jus, roasted vegetables

Beetroot Risotto (v)

roquette & watercress salad, crispy fried onions

All served with a seasonal vegetable bundle, roast and new potatoes

Desserts

Vanilla Crème Brulee

Tuille biscuit

Banoffee Pie

biscuit base, candied bananas

Marbled Chocolate Brownie

vanilla ice cream, ginger syrup

Berry Tartlet

crème patisserie

followed by coffee & mints

Gold drinks package, each guest will receive

A glass of Pimms, Bucks Fizz, orange juice or other alternatives can be discussed on arrival/
after ceremony drink.

A glass of house red or white wine or orange juice and a top up during the meal

A glass of Sparkling wine for the toast

Should you wish guests to have a choice of food options there will be a £3 supplement per guest.

Platinum Collection Menu

Starters

Soup Options – choose one of the following

Butternut Squash & Chilli (v)

Chorizo & Lentil

Mushroom & Guinness (v)

Potato & Watercress (v)

Or choose a soup from the Silver or Gold menu

Seafood Medley

cucumber coulis, watercress, salmon caviar

Smoked Chicken Salad

sundried tomato & feta salad, truffle oil & pea shoots

Game Terrine

plum & ginger chutney, toasted brioche

Shropshire Blue & Courgette Fritters

Aioli, lambs lettuce & beetroot salad

Orange, Strawberry & Citrus Jelly (v)

strawberry daiquiri coulis, poached kumquats

Main courses

Garlic Studded Leg of Lamb

redcurrant & shallot gravy

Grilled Seabass Fillet

mango & coriander salsa, wilted spinach & pine nuts

Roast Sirloin of Beef

Yorkshire pudding, chasseur sauce

Crispy Fried Duck Breast

blackberry & port jus, baby caramelised apples

Roasted Butternut Squash (v)

stuffed with Mediterranean vegetables, mozzarella & pine nut topping

All served with a seasonal vegetable bundle, roast and new potatoes

Desserts

Chocolate & Salted Caramel Torte

crème fraîche

Italian Tiramisu

tuille biscuit, Masala steeped Amaretto biscuits

White Chocolate & Strawberry Pannacotta

granola topping, Galliano cream

Plum & Ginger Sponge Pudding

orange & Cointreau syrup

Followed by coffee & mints

Platinum drinks package, each guest will receive

A glass of Kir Royale, Bucks Fizz, Sherry, red or white wine or orange juice on arrival/after ceremony drink.

A glass of house red or white wine or orange juice including two top ups during the meal

A glass of Tanners Cava or Prosecco for the toast

Should you wish guests to have a choice of food options there will be a £3 supplement per guest.