



Wedding Breakfast

Starters

Selection of Homemade Soups

Classic Prawn Cocktail with Atlantic Prawns and Brown Bread and Butter

Farmhouse Pate of Chicken Livers and Pork served with Tomato and Cardamon Chutney

Tartlet of Goat's Cheese and Spinach with Balsamic Syrup and Herb Salad

Parma Ham with Wood Roasted Artichokes, Parmesan, Wild Rocket and Lemon Dressing

Cold Smoked Salmon with Capers, Baby Gherkins, Red Onion and Tarragon Vinaigrette

Cured Venison with Marinated Mushrooms, Radicchio and Smoked Oil Dressing

Mains

Roasted Sirloin of Beef with Yorkshire Pudding, Wild Mushrooms, Shallots and Red Wine Sauce

Braised Shank of Lamb with Creamy Mashed Potato, Minted Peas and Rosemary Sauce

Roast Breast of Duck with Caramelised Chicory and Pear and Mustard Seed Sauce

Corn-fed Chicken Breast stuffed with Smoked Pancetta, Leek and Thyme, Roast Chicken Gravy

Oven Baked Cod with Herb Crust and White Wine Sauce

Wild Mushroom Risotto with Spinach, Peas, Mascarpone Cheese and Basil

(Served with the days selection of market vegetables and potatoes)

Desserts

(See desserts list for a selection of homemade desserts)

£45 per person

Homemade Desserts List

Individual French lemon Tart

Chocolate Tart with Ice Cream and Hot Chocolate Sauce

Chocolate and Brandy Roulade

Seasonal Fruit Pavolova

Tiramisu

Chocolate Fudge Cake with Ice Cream

Summer Fruit Cheesecake with Fruit Compote

Lemon Cheesecake

Baked Vanilla Cheesecake with Pecan Nuts and Toffee Sauce

Apple Pie with Ice Cream or Custard

Profiteroles with Hot Chocolate Sauce

Drinks Packages

Pimms Mixed with Lemonade and Fresh Fruit £4.50

Bucks Fizz Fresh Orange Juice mixed with Sparkling Wine £4.50

Kir Royal Crème de Cassis with Sparkling Wine £4.50

House Red/White Wine £4.25

Sparkling Wine/Cava £5.00

Champagne from £7.95

Rose Cava £5.50

We have an extensive wine list available should you require wine by the bottle to be served during the meal.

Canapés on arrival can be arranged for £6.50 per person.



Room Charges

De Lacey: (Civil ceremony) with capacity for 70 people	£250.00
Marlborough Suite: Maximum capacity for a sit down meal is 100 people	
Maximum capacity for an evening reception 125 people	£250.00
Chartwell Suite: with capacity for 40 people	£120.00
Front Room: with capacity for 40 people	£120.00
Bridal Suite: Includes Chocolates, Flowers and a Bottle of Champagne	£175.00
Double or twin bedroom: (bed and breakfast rate)	£95.00
Single bedroom: (bed and breakfast rate)	£49.00
Family bedroom: (bed and breakfast rate)	£115.00
Executive bedroom: (bed and breakfast rate)	£125.00

Deluxe Wedding Menu

Champagne on arrival

First Course

French Onion Soup with Cider, Thyme and Crusty Baguette

Or

Seafood Chowder finished with Saffron and a Hint of Pernod

Second Course

Seared Scallops with Cauliflower Puree, Golden Raisins and Caper Dressing

Third Course

Fillet of Beef with Parma Ham, Wild Mushrooms and Red Wine Sauce

Or

Roasted Halibut with Caramelised Chicory, White Onion Puree and White Wine Sauce

Fourth Course

See Homemade Desserts List

Fifth Course

Selection of Local Yorkshire Cheeses, Quince Paste and Millers Damsel Crackers

Coffee and Mints

Champagne for the Toast

£69.00 per person (2009)

Evening Buffet

B-B-Q Spare Ribs

Garlic Bread

Potato Salad with Dijon Mustard

Assorted Closed Sandwiches

Vegetable Somosas and Spring Rolls with Sweet Chilli Sauce

Cajun Chicken and Pepper Kebabs

Piglets in Blankets with Sesame Seeds

Spicy Lamb Kebabs with Chunky Peanut Sauce

Roast Red Pepper and Sweet Corn Quiche

Crusty Baguettes with Deep Fillings

Salmon and Plaice Goujons with Saffron Tartar

Choose any 6 items for £12.00 per guest or any 8 items for £15.00 per guest

Additional Hot Items

£6.50 per item

Minced Beef Chilli and Rice

Chicken Curry and Rice

Lasagne

Additional Items

£2.25 per item

Blackened Honey Roast Ham with Chutneys

Roast Chicken with Coriander, Tomato and Curry Mayonnaise

£3.50 per item

Cold Roast Sirloin of Scotch Beef with Horseradish

£1.50 per item

An Assortment of Breads

Celeriac and Cabbage Coleslaw

Mediterranean Vegetable Salad

Three Bean Salad

Apple, Celery and Walnut Salad

A dessert can be added to the buffet for £4.75 per person.



B-B-Q Style Buffet

4oz Beef Burger

Cajun Chicken Fillets

Vegetable Kebabs

Pork Sausage

Corn on the Cob

Baby Jackets Potatoes

Burger Buns

Chefs Selection of Salads

£16.50 per person

Hot Sandwiches

Hot Roast Pork Sandwiches served with Pork Crackling and Apple Sauce

Hot Roast Beef Sandwiches served with Horseradish Sauce and English Mustard

£6.75 per person

All menu's may contain traces of nuts



Wedding Breakfast

Minimum 50 Guests

Starters

Selection of homemade soups

Duo of honeydew and galia melon with fruit sorbet and a berry coulis

Duck and orange pate with red onion marmalade and warm toast

Mains

Pan seared breast of chicken with a white wine and mushroom cream sauce

Roasted topside of beef with Yorkshire pudding and a red wine gravy

Desserts

Lemon cheesecake

Warm chocolate fudge cake with Chantilly cream

Apple bakewell tart with vanilla ice cream

Raspberry and chocolate pyramid

Please select one from each section

Monday- Sunday Inclusive. January – March Inclusive and November,

Starting from just £995.00



Menu Option A

Starters

Home-Made Soup

Served with Bread Roll and Butter

Seasonal Melon

Together with Wafers of Parma Ham

Mains

Farm House Sausages

Presented on Traditional Bubble and Squeak, Red Wine Gravy

Norfolk Roast Turkey

Complimented by Sage and Onion Seasoning and Chipolata Sausages

Roast Loin of Pork

Apple Sauce and Onion Seasoning

Desserts

Apple Pie with Custard

Chocolate Fudge Cake and Vanilla Ice Cream

Zesty Lemon Cheese Cake

Profiteroles and Hot Chocolate Sauce

£27.50 per person

All Main Course are Complimented by Potatoes and Vegetables

May contain traces of nuts



Menu Option B

Starters

Country Pork and Liver Terrine

With Garlic and Brandy, together with Granary Bread

Lemon and Organic Black Pepper Smoked Salmon

Served with Crisp Endive, Sweet Tomato and Basil Dressing

Mains

Breast of Chicken

Wrapped in Smoked Bacon with White Wine and Roasted Button Onion Jus

Roasted Fillet of Salmon

Presented on Lyonnais Potatoes and Chive Cream

Shank of Lamb

Served with Rosemary and Mint Mash, Honey Roast Vegetables

Desserts

Chocolate Fondant Cake

Vanilla Cheese Cake with Pecan Nuts and Toffee Sauce or Berry Compote

Strawberry Shortbread

£32.50 per person

All Main Courses are Complimented by Potatoes and Vegetables

May contain traces of nuts



Menu Option C

Starters

Chicken and Wild Mushroom Terrine

Complimented by a Red Onion Marmalade Tartlet

Tiger Prawns

Served with Rocket Leaf Salad, Granary Bread and Lemon Mayonnaise

Mains

Roast Sirloin of Beef

Served with Yorkshire Pudding and Onion Gravy

Fillet of Beef Wellington

Presented with a Port Wine Sauce and Chateau Potatoes

Breast of Duck

Braised Savoy Cabbage, Pink Peppercorns and Orange Sauce

Desserts

Tropical Fruit Pavlova

French Lemon Tart with Stem Ginger Ice Cream

Dark Chocolate Mouse with English Butter Toffee Ice Cream

£37.50 per person

All Main Courses are Complimented by Potatoes and Vegetables

May contain traces of nuts