

Rooftop Restaurant

WEDDING PACKAGE

Choice of Menu's *(Including Coffee)*

- A £15.95 Per Head*
- B £16.95 Per Head*
- C £18.50 Per Head*
- D £19.50 Per Head*

Drinks Package

Arrival Drink – Choice of Sherry, Whiskey or Bucks Fizz

With Your Meal – Glass of House Red or White Wine

Toast Drink – Glass of Sparkling Wine

£6.50 Per Head

Finger Buffets Prices

- A £3.50 Per Head*
- B £4.75 Per Head*
- C £5.50 Per Head*
- D £6.50 Per Head*

Fork Buffets Prices

- A £9.95 Per Head*
- B £10.95 Per Head*

The management wish to point out that whilst every effort will be made to maintain current prices, they reserve the right to amend these at any time if necessary.

WEDDING MENU'S

(A)

Starter

Chefs Freshly Made Cream of Vegetable Soup

Served with a Crusty Roll

Or

Traditional Prawn Cocktail

Served with Brown Buttered Bread

Main Course

Ovenbaked Thick Cod Fillet

Served with a Lemon, Chive and Cream Sauce

Or

Roast Topside of English Beef

Served with a Yorkshire Pudding and a Rich Beef Gravy

(served with a selection of seasonal vegetables and potatoes)

Dessert

Fresh Baked Pavlova Case

Filled with Fresh Cream and Sugared Strawberries

Or

Traditional Homemade Apple Pie

Served with Chantilly Cream

Freshly Brewed Coffee and Cream

****Please Note* A pre-order for each menu choice must be provided 7 days prior to the wedding. eg – 25 Chicken/32 Beef etc***

WEDDING MENU'S

(B)

Starter

Chefs Freshly Made Leak and Potato Soup

Served with a Crusty Roll

Or

Sautéed Button Mushrooms

In a Garlic and Cream Sauce

Main Course

Poached Scottish Salmon Fillet and Prawns

Coated in a light Cream Mustard and Brandy Sauce

Or

Roast Sliced Leg of English Lamb

Coated with a Mint and Red Wine Gravy

(served with a selection of seasonal vegetables and potatoes)

Dessert

Crispy Brandy Snap Basket

Served with a Chocolate Mouse and Fresh Cream

Or

Traditional Blackforest Gateaux

Served with Chantilly Cream

Freshly Brewed Coffee and Cream

****Please Note* A pre-order for each menu choice must be provided 7 days prior to the wedding. eg – 25 Chicken/32 Beef etc***

WEDDING MENU'S

(C)

Starter

Homemade Smooth Chicken Liver Pate
Served with a Side Garnish and Redcurrant Jelly

Or

Pan-fried Button Mushrooms
Served with a Stilton Cheese and Cream Sauce

Main Course

Ovenbaked Roulade of Plaice and Fresh Crab
Coated in a Lemon and Cream Sauce

Or

Supreme of Chicken Breast
Topped with a Cream Sauce and accompanied by Smoked Bacon and Leaks
(served with a selection of seasonal vegetables and potatoes)

Dessert

Chef's Selection of Cheeses
Accompanied by Celery, Apple and Biscuits

Or

Duo of Profiteroles
Coated in a Rich Chocolate Sauce with Fresh Cream

Freshly Brewed Coffee and Cream

****Please Note* A pre-order for each menu choice must be provided 7 days prior to the wedding. eg – 25 Chicken/32 Beef etc***

WEDDING MENU'S

(D)

Starter

Cream of Mushroom and Stilton Soup

Served with a Garlic Crouton

Or

Fanned Melon with Royal Greenland Prawns

Topped with a Marie Rose Sauce

Main Course

Home Roast Turkey

Served with Bacon Rolls and a Walnut Seasoning

Or

Roast Rack of English Lamb

Served with a Light Mint and Madeira Sauce

(served with a selection of seasonal vegetables and potatoes)

Dessert

Trio Dessert Platter

Fresh Strawberry Meringue, Chocolate Profiteroles and Toffee Cheesecake

Served with Fresh Cream

Freshly Brewed Coffee and Cream

****Please Note* A pre-order for each menu choice must be provided 7 days prior to the wedding. eg – 25 Chicken/32 Beef etc***