

Menu Selector

Selection of Canapes on arrival, 3 per person @ £5.50 per head to include

Tiger Prawn and Aioli

Smoked Salmon Blinis

Goats Cheese and Cherry Tomato

Teriyaki Chicken Wing

Crab Salad Encroute

Loch Oysters

Veloute/Summer Soup

Roast Beef and Yorkshire Pudding

Chilli Duck Wontons



Starters

Classic Prawn Cocktail, Marie Rose £7.50

Selby Crab Tian, Pink Grapefruit and Avocado £8.50

Smoked Salmon, Blinis, Capers and Lemon £8.50

Tomato and Boccachini Tart, Basil and Balsamic £6.50

Salad of Galia Melon and Cured Jabugo Ham £6.95

Chicken and Leek terrine, Pear and Walnut Salad, Country Toast £6.95

Salmon Fishcake, Sauce Tatar, Crisp Leek Salad £6.45

Asparagus Spears, Poached Egg and Hollandaise (Seasonal) £7.00

Ham Hock Terrine, Cumberland Sauce, Granary Bread £6.00

Lobster Risotto, Tarragon and Parmesan £9.50

Mussel Marinere, Crusty Roll £8.50

Beef Carpaccio, Tiger Prawn and Beetroot Salad £9.50

Summer Salad of Peas, Beans and Bacon, Soft Poached Egg £ 7.00

Crumbed Goats Cheese, Red Onion Marmalade and Balsamic £6.50

Chicken Liver Parfait, Chutney and Brioche £8.00



Soups

Classic Cream of vegetable £6.25

Butternut Squash Veloute £ 6.50

Slow Roasted Vine Tomato £6.50

Wild Mushroom and Truffle £6.75

Pea and Ham Broth £6.75

Classic Minestrone £6.75

Lobster Bisque and Brandy £6.45

Thai Crab Broth, Corriander £6.95

Broccoli and Stilton £6.50



Intermediate Course

As it is your special day, have you and your partner experienced a meal our Head Chef can create as an intermediate course



Main Course

Roast Shropshire Turkey, Apricot Stuffing, Chipolata & Roasting Juices £18.95
Rack of Lamb, Fondant Potato, Courgette and Mint Hollandaise £22.95
Salmon Fillet, Confit Tomato, Spring Onion Mash, Chire Beurre Blanc £18.00
Shropshire Pork Loin, Crispy Bacon, Hissy Cabbage, Devil Sauce £18.50

Chicken Breast, Peppered Leeks, Wild Mushroom and Garlic Mash £17.95
Roast Rump of Lamb, Mediterranean Vegetables and Basil Pesto £18.00
Sirloin of Angus Beef, Potato Gratin, Glazed Shallots, Madeira Jus £20.00
*Goosnargh Duck Breast, Creamed Root Vegetables and Bacon Cabbage, Potato
Gratin and Calvados Reduction £19.50*
Seabass Fillet, Potato Rosti, Spinach and Tomato Piperade £18.50
*Fillet of Angus Beef, Sweet Potato Puree, Dauphinoise, Mushroom Fricasse
£26.00*
*Cod, Cheddar and Herb crust, Crushed Potato and Chive, Brown Shrimp, Butter
Sauce £18.95*



Vegetarian Main Courses

Roasted Butternut Squash Risotto, Parmesan and Tarragon £14.50

Tagliatelle Provencal, Tomato Fondue and Basil Pesto £14.50

Pan Roasted Gnocchi, Slow Roasted Vine Tomato, Pinenut and Rocket £16.50

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES

Desserts

Warm Chocolate Tart, Vanilla Ice Cream £6.50

Park House Trifle, Fresh Berries and Cream £6.50

Banoffee Cheesecake, Candid Vanilla £6.50
Chocolate Cappuccino Mousse, Toasted Marshmallows 6.50
Lemon Posset, Fruity Biscotti £6.50
Pecan Pie, Rum and Raisin Ice Cream £6.50
Vanilla Crème Brulee, Strawberry Sorbet £6.50
Sticky Toffee Pudding, Butterscotch and Clotted Cream £6.50
Apple and Bramble Berry Crumble, Vanilla Custard £6.50
Manchester Tart and Chantilly Cream £6.50
Selection of British Cheeses with Water Biscuits and Grape Chutney £8.00

Please Note, All our Desserts are Homemade



Freshly Ground Coffee and petit fours

£3.95

Freshly Ground Coffee served with your wedding cake

£1.95

Hog Roast

Spit Roast with Shropshire Pig, Apricot and Sausage Stuffing, Cider and Apple Sauce, Floured Baps and Roast Gravy

£15.25 per person

All of the above with the following additional dishes:

Salad Provençal

Oriental Coleslaw

Mixed Leaf salad

Waldorf Salad

Kedgeree

Minted Salad Potatoes or Jacket

£22.95 per Person

Alternatively you can choose just two salads to accompany your hog roast, which is priced at

£17.95 per person

Hot Buttered Minted Salad Potatoes or Jacket Potatoes at £2.50 Extra



Buffet Selector

Tailor make your own evening buffet from the following selection: -

Choose Six items £13.25

Choose Eight items £15.75

Choose Ten items £17.50

Selection of Finger Sandwiches & Wraps

Homemade Sausage Rolls

Lamb Koftas, Tatziki

Smoked Salmon & Lemon

Chicken Wings Temjaki

Baked Quiche, Meat, Fish & Vegetarian

Mini Prawn Cocktails

Mini Chicken Ceasars

Mini Fish'n' Chips

Selection of Homemade Pizza

Mini burgers

Open Ham & Tuna Melts

Sliced Meats/Charcuterie

Oriental Coleslaw

Pasta Provençal, Feta, Olives & Herbs

Bacon & Maple Salad

Vine Tomato, Red Onion & Basil Salad

Waldorf Salad

Mixed Leaf Salad

Rice & Chicken Coronation Salad

Buffet Supplements

£12.50

Saddle of Lamb

Four Rib of Beef

Fruit de Mer

Dressed Salmon

Served with

Hot Minted New Potatoes

Or

Jacket Potatoes

We can also add Crocembouche or Profiteroles

(in denominations of 10 servings @ £55.00 per 10 people)

We are also able to add a grand cheese buffet along with petit fours and coffee, to add that extra wow factor to your buffet.

(in denominations of 10 servings @ £65.00 per 10 people)