

BBQ GRILL £24.95

A BBQ style option served at your table. Each guests will be served with

- *Chicken, pepper and onion skewer,*
 - *Homemade beef burger,*
 - *Succulent piece of steak*
 - *Locally sourced Pork sausage.*
- *A selection of salads, pasta and rice will be placed on each table as well as dipping sauces.*

Add a starter for £6.95 per person.

Choose from

- *Chef's Homemade Soup (V) served with rustic bread and butter,*
- *Baked Portobello Mushroom (V) with creamed garlic sauce*
- *Chicken Liver Pate with homemade chutney and rustic bread.*

Add Dessert for £6.95 per person.

Choose from

- *Homemade chocolate brownie served with ice cream*
- *Homemade New York cheesecake served with pouring cream.*

Traditional 2 course Wedding breakfast £26.95

Choose from

- *Chef's Homemade Soup (V) served with rustic bread and butter.*

Or

- *Homemade cheesecake for a dessert.*

For your main meals choose from

- *Roast Turkey*
- *Gammon*
- *Pork*

Served with seasonal vegetables, roast potatoes, homemade Yorkshire puddings and gravy

Traditional 3 course Wedding breakfast £29.95

- *Chef's Homemade Soup (V) served with rustic bread and butter*
- *Roast Turkey, Gammon or pork, served with seasonal vegetables, roast potatoes, homemade Yorkshire puddings and gravy.*
- *Homemade Cheesecake of your choice, served with pouring cream.*

Luxury 3 course Wedding breakfast £39.95

(Give your guests a choice)

Starters

- *Classic prawn cocktail.*
- *Gardener's country vegetable soup with croutons.*

Main course

Short crust pastry parcels, served with creamed potato puree and seasonal buttered mixed vegetables.

Choose from

- *Slow roasted chicken breast in a creamy white wine and tarragon sauce.*

Or

- *Beef daube slow roasted in red wine and rosemary jus.*

Dessert

- *Homemade cheesecake of your choice!*
- *Chocolate fudge cake served with ice cream*

More choice Luxury 3 course wedding breakfast

£45.00

Starter

- *Ham hock terrine served with piccalilli and a mini loaf*
- *Hull patty, with a pea and mint puree, tartar sauce and pickled onion.*
- *Smoked salmon and cream cheese roulade, served with a fresh dill, lemon and rocket salad.*
- *Wild mushroom and pea risotto with a creamy sauce and parmesan crisp.*

Main course

- *Chicken Roulade - locally sourced breast of chicken sliced thinly and filled with sun dried tomatoes, avocado, and mozzarella rolled on its self and steam cooked to seal in flavour, finished with a white wine, garlic and cream sauce. Accompanied with garlic and thyme flavoured oven roasted parmentier potatoes and wilted spinach.*
- *Pan fried fillet of Salmon with a lemon, cream cheese and chive crust, topped with North Atlantic freshwater prawns, accompanied with white onion and tarragon duchess potatoes & steamed seasonal vegetables*
 - *Daube of beef brisket, roasted slowly for 8 hours to seal in juice and flavour, cooked in a rich red wine, silver skin onion, wild mushroom and beef stock reduction, accompanied with creamed potato puree, and buttered seasonal vegetable parcel.*

Dessert

- *The Brownie - trio of chocolate, white, milk and dark chocolate brownie oven warmed for a warm chocolate crust and soft gooey centre served alongside a Morello Cherrie flavoured Chantilly cream and a coco and dried cherry dusting.*
- *Giant Cream filled Choux Bun with a salted caramel and milk chocolate sauce, finished with slated fudge pieces and fresh strawberry coulis.*
- *Champagne & Strawberry Posset, accompanied with strawberry and vanilla flavoured short bread biscuit & strawberry compote.*

Drinks Packages

Platinum package £15.95 per guest

Welcome drink on arrival, glass of wine served at the table and a glass of sparkling to toast the happy couple.

Upgrade your welcome or toast drink to prosecco for an additional £3.95 per guest.

Gold package £11.95 per guest

A glass of red or white wine served at the table and a glass of sparkling for a toast.

Or

Welcome drink on arrival and a glass of sparkling for the toast.

Silver package £7.50 per guest

A glass of sparkling to toast the happy couple.

Please note- Alcohol that has not been bought on site will not be permitted.

All drinks must be bought from The Gardner's Country inn.

A simple buffet £13.50 per guest

- *A selection of sandwiches*
- *Sausage rolls*
- *Quiches*
- *Nachos (V) (Vegan) with dips*
- *Mixed leaves salad (V)*
- *Coleslaw (V)*
- *Pasta salad (V)*
- *Thai style rice salad (V)*
- *Carrot, cucumber and pepper sticks (V)*
- *Falafel (Vegan)*
- *Humus (Vegan)*

*Evening
buffet*

Hot and cold buffet £16.95 per guest

- *A selection of sandwiches*
- *Sausage rolls*
- *Quiches*
- *Nachos (V) (Vegan) with dips*
- *Mixed leaves salads (V)*
- *Coleslaw (V)*
- *Pasta salad (V)*
- *Thai rice style salad (V)*
- *Mini spring rolls (V)*
- *BBQ chicken wings*
- *Mozzarella sticks (V)*
- *Crispy mushroom dippers (V)*
- *Satay chicken skewers*

A stylish buffet £20.95 per guest

- *Whole dressed Salmon*
- *Selection of sliced roast meats and freshly baked bread.*
- *Sliced cheese selection*

The Gardeners Garden buffet £18.95 per guest

- *Pork pies*
- *Cheese board and a selection of crackers and apples*
- *A pate selection with homemade bread*
- *Pickled onions*
- *Salad selection*
- *Sausage rolls*
- *Mixed leaves salads.*

All delicately decorated on wooden logs and surrounded by Gypsophila and a selection of your own wedding flowers and decorations

- *Platter of mixed fruits*
- *Quiche platter*
- *Sausage rolls*
- *Mozzarella sticks*
- *BBQ chicken wings*
- *Pasta salad*
- *Thai rice salad*