

## **BBQ GRILL £28.95**

*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 £8.95 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 £7.95 per person.*

*Choose from*

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

*Traditional 2 course Wedding breakfast £29.95*

*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 £32.95*

- *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 £44.95*

*(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*

*£52.50*

### *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 £18.95 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 £13.95 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 £8.95 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.*

## *Evening buffet*

### *A simple buffet £14.95 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)*

### *Hot and cold buffet £18.95 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 £22.95 per guest*

- *Whole dressed Salmon*
- *Selection of sliced roast meats and freshly baked bread.*
- *Sliced cheese selection*
- *Platter of mixed fruits*
- *Quiche platter*
- *Sausage rolls*
- *Mozzarella sticks*
- *BBQ chicken wings*
- *Pasta salad*
- *Thai rice salad*

*The Gardeners Garden buffet £20.95 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*