

# £1000 Carvery Wedding Breakfast

We have tailored this package to be able to accommodate 40-day guests and 40-evening guests. If there are more than 40 guests either way we can add these on for £25 per guest during the day and £5 per guest for the evening reception.

The £1000 package includes the following:

- ≈ Hire of the Isle suite & exclusive use of the beer garden & bouncy castle (weather permitting)
- ≈ Dance Floor
- ≈ Table & Chair Hire
- ≈ Table Cloth & Napkin hire
- ≈ Cake Stand & Knife
- ≈ Our Famous Carvery
- ≈ Your choice of arrival **or** toasting drink
- ≈ Evening buffet of Bacon & Sausage baps

This Package is available throughout the year, subject to availability of dates and times, there are upgrades available on all packages which can be discussed at our initial meeting together

# The Four Crosses

# £1400 3 Course Wedding Breakfast

We have tailored this package to be able to accommodate 40-day guests and 40-evening guests. If there are more than 40 guests either way we can add these on for £35 per guest during the day and £5 per guest for the evening reception.

The £1400 package includes the following:

- ≈ Hire of the Isle suite & exclusive use of the beer garden & bouncy castle (weather permitting)
- ≈ Dance Floor
- ≈ Table & Chair Hire
- ≈ Table Cloth & Napkin hire
- ≈ Cake Stand & Knife
- ≈ 3 Course Wedding Breakfast
- ≈ Arrival drink or Pimm's or Strawberry/Raspberry Bellini
- ≈ Toasting drink of Prosecco
- ≈ Evening buffet of Bacon & Sausage baps

This Package is available throughout the year, subject to availability of dates and times, there are upgrades available on all packages which can be discussed at our initial meeting



### Canapes

If you want to add that something extra for your arriving guests along with there arrival drinks why not add some of our beautiful canapes, we do not offer canapes as part of our wedding packages however can be added on for £3.00 per guest for 2 canapes. Please choose 1 hot option and 1 cold option from the list below

#### **Hot Options:**

- ≈ Mini Quiche
- ≈ Salt & Pepper Squid
- ≈ Herb Coated Halloumi
- ≈ Duck Spring Rolls
- ≈ Mini Beef & Horseradish Cream Yorkshire Puddings
- ≈ Tempura Battered Vegetable

#### **Cold Options:**

- ≈ Smoked Salmon Bellini's
- ≈ Paté & Melba Toast
- ≈ Beetroot Hummus, Mustard Cress & Radish
- ≈ Guacamole & Sweet Pepper

If there is a canape that you can't see in our list, please let us know and we can get our culinary team working away to ensure we meet your needs after all its your day!



# Sweet Delight's & Drink Packages

Why not add something extra to your special day this option below will make guests remember your day, who can resist chocolate dipped strawberries!

#### Add the following for £2.50 per person:

≈ 3 Skewered strawberries, 1 dipped with Dark chocolate, 1 dipped with Milk chocolate & 1 dipped with White chocolate

#### Package 1 – £10.00 per guest

≈ Arrival drink of either Pimm's, your choice of fruit Bellini's, bottle of Peroni, & juice for the children, this option also comes with a glass of house red, white or rose wine with your wedding breakfast

#### Package 2 – £15.00 per guest

≈ Arrival drink of either Pimm's, your choice of fruit Bellini's, bottle of Peroni, & juice for the children, this option also comes with a glass of house red, white or rose wine with your wedding breakfast along with a glass of prosecco for your toast

#### Package 3 - £20.00 per guest

≈ Arrival drink of either Pimm's, your choice of fruit Bellini's, bottle of Peroni, & juice for the children, this option also comes with half a bottle of house red, white or rose wine with your wedding breakfast along with a glass of prosecco for your toast



# Wedding Breakfast Menu

Choose 1 Course from each section

#### Starters:

Roast Tomato Soup & Cheddar croutons
Cream of Mushroom Soup & Pesto Croute
Broccoli & Blue cheese Soup & Herb Crème Fraiche
Tower of seasonal melon & champagne sorbet
Chicken & black pudding terrine, pineapple chutney & melba toast
Asparagus, pea & goats cheese tartlet & dressed rocket
Cured salmon, lemon and caper dressing & watercress
Beetroot, feta and pine nut tart & balsamic dressing
Potted blue cheese mushrooms & toasted ciabatta

#### Mains:

All served with roast potatoes, new potatoes & seasons vegetables
Topside of beef, Homemade Yorkshire pudding & rich gravy
Slow roasted brisket of beef & red wine jus (upgrade to sirloin £1.50
supplement per guest)
Chicken supreme, white wine & shallot sauce
Slow roasted lamb shoulder & mint reduction (£1.00 supplement per guest)
Cod wrapped in Parma ham & roast tomato sauce
Herb crusted salmon fillet, salsa verde
Pork medallion topped with black pudding rarebit & Cider reduction
Pressed pork belly & Dijon Cream
Turkey stuffed with leg meat wrapped in bacon & cranberry infused jus

Herb potato cakes layered with wilted spinach, tomato & fennel sauce (V)

#### Desserts:

Warm Chocolate Brownie & Vanilla Pod ice Cream Raspberry crème Brule & Treacle biscuit Lemon Tart with pine nut crust & Chantilly cream Banoffee cheesecake & caramel sauce Chocolate & Amaretto mousse Baileys bread & butter pudding with crème anglaise

Mushroom ravioli & spiced vegetable Sauce (V)

Celeriac and butternut squash strudel & blue cheese sauce (V)



## **Evening Menu Options**

#### Upgrade Price £8.00 per guest | Usual Price £13.00 per guest

Selection of sandwiches which include meat & vegetable options

Warm Sausage rolls

Quiche

Chips

Pizza Breads

Salad Bowls

Upgrade Price £10.00 per guest | Usual Price £15.00 per guest

Cold Meat Platter

Cold Fish Platter

Selection of sandwiches which include meat & vegetable options

Sausage Rolls

Roasted New Potatoes

Selection of Crudités & Dips

Fruit Platter

Olives & Cheese's

#### <u>Upgrade Price £12.00 per guest | Usual Price £17.00 per guest (Choose 1)</u>

Fish & Chips, Mushy Peas, Curry Sauce, Bread & Butter

Lamb Koftas, Cucumber & Mint raita, Fresh Pittas, Mixed Bean Salad & Spiced Wedges

Slow Roasted Pork & Stuffing Baps, Coleslaw, Apple Sauce, Roasted New Potatoes, Mustard & Chutneys