

# THE FOUR CROSSES - WEDDINGS

## £1000 CARVERY WEDDING BREAKFAST

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

### THE £1000 PACKAGE INCLUDES THE FOLLOWING:

*... Hire of the Isle Suite and conservatory, exclusive use of the garden and 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. Evenin buffet of Bacon and Sausage Sandwiches. ...*

## £1400 3 COURSE WEDDING BREAKFAST

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

*... These packages are both 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. ...*

### SWEET DELIGHTS & DRINKS PACKAGES

*... Why not add something extra to your special dyad give your guests something to remember, who could resist chocolate coated strawberries! ...*

#### £2.50 PER PERSON

*... 3 Skewered Strawberries, each dipped in either Dark, Milk or White Chocolate. ...*

#### £10 PER PERSON

*... Arrival drink of either Pimms, A Fruit Bellini, A bottle of Peroni or Juice. Also a glass of house Red, White or Rose served with your wedding breakfast. ...*

## £15 PER PERSON

*... Arrival Drink of either Pimms, A Fruit Bellini, A bottle of Peroni or Juice. A glass of either house Red, White or Rose with your wedding breakfast. Also a glass of Prosecco for your toast. ...*

## £20 PER PERSON

*... Arrival Drink of either Pimms, A Fruit Bellini, A bottle of Peroni or Juice. A Bottle of either house Red, White or Rose (per 2 people) with your wedding breakfast. Also a glass of Prosecco for your toast. ...*

## CANAPÉS

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*... If you want to add something extra special for your arriving guests along with their drinks, why not add some of our beautiful canapés. We can add this onto your package for £3.00 per guest for 2 canapés. Please choose 1 hot and 1 cold from the list below:*

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### HOT OPTIONS:

*... Mini Quiche, Salt & Pepper Squid, Herb Coated Halloumi, Duck Spring Rolls, Mini Beef & Horseradish Cream Yorkshire puddings, Tempura Battered Vegetables. ...*

### COLD OPTIONS:

*... Smoked Salmon Bellinis, Pâté & Melba Toast, Beetroot Hummus, Mustard Cress & Radish, Guacamole & Sweet Pepper. ...*

*... If there are some canapés which you would prefer that are not on our list, please let us know and we will try our very best to work with our Head Chef to accommodate this for you. We want to ensure to meet your needs to make your day perfect. ...*

## WEDDING BREAKFAST MENU:

*... Please Choose 1 Course from each section: ...*

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### STARTERS:

*... Roast Tomato Soup & Cheddar Croutons ...*

*... Cream of Mushroom Soup & Pesto Croute ...*

*... Broccoli & Blue Cheese Soup & Herb Creme Fraiche ...*

*... Chicken & Black Pudding Terrine, Pineapple Chutney & Dressed Rocket ...*

*... Tower of Seasonal Melon & Champagne Sorbet ...*

*... Cured Salmon, Lemon and Caper Dressing & Watercress ...*

*... Asparagus, Pea & Goats Cheese Tartlet with Dressed Rocket. ...*

*... Beetroot, Feta & Pinenut Tart with Balsamic Dressing ...*

*... Potted Blue Cheese Mushrooms & Toasted Ciabatta ...*

## MAINS:

*... All Served with Roast Potatoes, New Potatoes & Seasonable Vegetables ...*

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*... Topside of Beef, Homemade Yorkshire Pudding & Rich Gravy ...*

*• Upgrade to Sirloin for £2.50 per guest •*

*... Chicken Supreme, White Wine & Shallot Sauce ...*

*... Slow Roasted Brisket of Beef with Red Wine Jus ...*

*... Slow Roasted Lamb Shoulder with Mint Reduction ...*

*• £1 Supplement per Guest •*

*... Cod Wrapped in Parma Ham with Roast Tomato Sauce ...*

*... Herb Crusted Salmon Fillet with Salsa Verde ...*

*... Pork Medallion topped with Black Pudding Rarebit and Cider Reduction ...*

*... Pressed Pork Belly with Dijon Cream ...*

*... Turkey stuffed with Leg Meat, wrapped in Bacon with a Cranberry Infused Jus ...*

*... Celeriac and Butternut Squash Strudel with Blue Cheese Sauce ...*

*... Herb Potato Cakes layered with Wilted Spinach, Tomato & Fennel Sauce ...*

*... Mushroom Ravioli with Spiced Vegetable Sauce ...*

## DESSERTS

*... Warm Chocolate Brownie with Vanilla Ice Cream ...*

*... Raspberry Creme Brulee with a Treacle Biscuit ...*

*... Lemon Tart with a Pinenut Crust and Chantilly Cream ...*

*... Banoffee Cheesecake with Caramel Sauce ...*

*... Chocolate and Amaretto Mousse ...*

*... Bailey's Bread and Butter Pudding with Creme Anglaise ...*