



The Drinks Reception

canapes

Please choose a minimum of 2 canapés per person.

- 2 Canapés •
- 3 Canapés •
- 4 Canapés •
- 5 Canapés •

During your Drinks Reception our dedicated staff will serve slates of hot & cold Canapés to your guests.

Cold

- Cherry tomato, Basil Cream Cheese (v) (gf)
- Mini Club Sandwich
- Prawn Dill Crostini
- Pastrami, Gherkin, Rye Bread
- Watermelon, Parma Ham, Feta Skewer (gf)
- Smoked Salmon Rotollos (gf)

Warm

- Honey Mustard Toad in the Hole
- Wild Mushroom, Tarragon, Filo Case (v)
- Fig & Goats Cheese Parcel (v)
- Mini Burger Tomato Relish
- Mini Jacket Potato, Sage Derby Cheese (v) (gf)
- Chicken, Chorizo, Pepper skewer (gf)

Sweet

- Macarons
- Chocolate Coated Strawberry (gf)
- Mini Lemon Meringue Tartlet

Ice cream •

- Award winning Bluebell Ice Cream. Locally produced delicious Ice Cream served with a waffle cone.
- Double Cream Vanilla (gf), Amaretto and Black Cherry, Dark Chocolate Brownie, Strawberries and Cream (gf) and Sticky Toffee Fudge (gf)

platters

Each platter serves approximately 10 guests.

Our platters can be placed on tables in the lounge & bar areas as nibbles for your guests to help themselves during the Drinks Reception.

Crudités Platter

Freshly Cut Vegetables served with Hummus & Tzatziki Dips

Lightly Salted Tortilla Crisp Platter

Tortilla Crisps served with a Spicy Tomato Salsa and a Cream Cheese & Chive Dip

Breadstick & Olive Platter

Breadsticks served with a selection of Green and Black Olives, Feta Cheese and a Aioli & Red Pepper Mayonnaise

Continental Bread Platter

A selection of Continental Breads Cut into fingers and served with a Balsamic & Oil dip



Starters

Home made Soups •

Butternut Squash and Carrot topped with Herb Croutons (v)

Creamed Cauliflower with a Stilton Crumb (v)

Watercress and Potato with Horseradish Cream (v)

Leek with smoked Bacon Lardons

Roasted Onion and Garlic with Crème Fraîche

Sweet Potato and Parsnip topped with Beetroot Crisps (v)

Roasted Tomato and Red Pimento with Focaccia Croutons (v)

Root Vegetable with Fresh cut Chives (v)

Caprese Salad •

Vine ripened Plum Tomatoes interleaved with Mozzarella Served with Wild Rocket Leaves and Basil Oil (v)

Rose of Melon •

Sweet Melon Served with Peppered Strawberries and a Basil Sorbet (v)

Oriental Pulled Pork Salad •

Chinese spiced shredded Pork on Noodles with an Oriental Sesame Seed Garnish and Chilli Oil Dressing

Chicken & Thyme Terrine •

Chicken Thyme Terrine, on Mixed Leaves with a Tomato Chilli Chutney and Toasted Onion Bread

Wild Mushrooms •

A mixture of Wild and Button Mushrooms in a Stilton Cream served on Ciabatta Toast (v)

Smoked Duck Breast •

Smoked Duck served with a Roast Pine nut and Rocket Salad and a Plum & Ginger Purée

Roasted Seabass Salad •

Seabass on a pickled Fennel, Cucumber and Red Onion Salad topped with a Parma Ham Shard

Moroccan Lamb •

Lamb slowly braised with Moroccan Spices and served with a Spiced Red Slaw and Flatbread Fingers

Goats Cheese Tart •

Puff Pastry case filled with Goats Cheese, on baby Leaves with a Fig Chutney and a Balsamic reduction (v)

Double Smoked Fishcake •

Hand made Smoked Haddock and Smoked Applewood Fishcake served with Creamed Leeks and Lemon

Anti Pasti •

Parma Ham, Salami, Marinaded Olives, Feta, Caprese Salad

Tian of Crab •

Layered Crab and Red Pimento on an Iceberg base topped with Guacamole, finished with Ruby Grapefruit

Sorbet course

Add a refreshing sorbet course to cleanse your pallet

Sorbet •

Choose from; Raspberry, Blackcurrant, Lemon, Mango, Green Apple, Grapefruit & Orange or Pear

Main Course

All our delicious main courses are served with a selection of seasonal vegetables per table.

Breast of Chicken (gf available) •

Roasted Breast of Chicken on Wilted Greens with Chorizo & Chive Potatoes and a Sorrel Sauce

Shottle Sausage and Mash •

Buttery mashed Potato with a trio of Sausages served with crispy Fried Onions and Red Wine Gravy. Choose three from the following section: Derbyshire Pork, Cumberland, Chorizo Flavoured, Pork & Cracked Pepper, Pork Cheddar Spring Onion, Pork Tomato Mozzarella Basil

Seabass (gf) •

Pan Roasted Seabass with a Sweet Potato Puree and a Medley of Vegetables served with a Lemon Butter sauce

Duo of Lamb •

Herb crusted Lamb Cutlet and a Braised Lamb Faggot served with a Fondant Potato, Minted Pea, Pea Shoots and a Rosemary Sauce.

Trio of Pork •

Pork cooked three ways, braised belly, Pan seared Tenderloin and a Black Pudding Bon Bon served with Dauphinoise Potatoes and a Cider Sauce

Free Range Supreme of Chicken (gf) •

Stuffed with Goats Cheese and Caramelised Onion served with Mediterranean Potatoes and a Confit Tomato Ragout

Traditional Country Roasts (gf available).

Choose from either:

Roast Topside of Beef •

With Roast Potatoes, Yorkshire Pudding and Pan Gravy

Roast Loin of Pork •

With Roast Potatoes, Apple Compote and Pan Gravy

Roast Turkey Breast •

With Roast Potatoes, Stuffing, Pig in Blanket and Pan Gravy

Roast Leg of Lamb •

With Roast Potato, Roasted Onion and Pan Gravy

Two Way Duck (gf available) •

Confit Duck Leg and Seared Duck Breast on Spring Onion Mash with Baby Leeks and a Port & Redcurrant Sauce

Entrecôte of Beef Forestier •

Roast Sirloin of Local Beef with a Classic Sauce of Red Wine, Mushrooms, Onions and Smoked Bacon Lardons served with Roasted Root Vegetables

Beef Wellington •

5oz Fillet Beef wrapped in a Herb Pancake and Puff Pastry served with Sugar Snap Peas a Rosti Potato and a rich Merlot Sauce

Vegetarian

Choose one Vegetarian alternative from the selection below: Vegan options also available upon request.

Roasted Cherry Tomato & Hartington Stilton Tart (gf)

Rocket & Pine nut Salad

Wild Mushroom and Spinach Pancakes •

Served with a Parmesan Cream

Goats Cheese Filo Parcel •

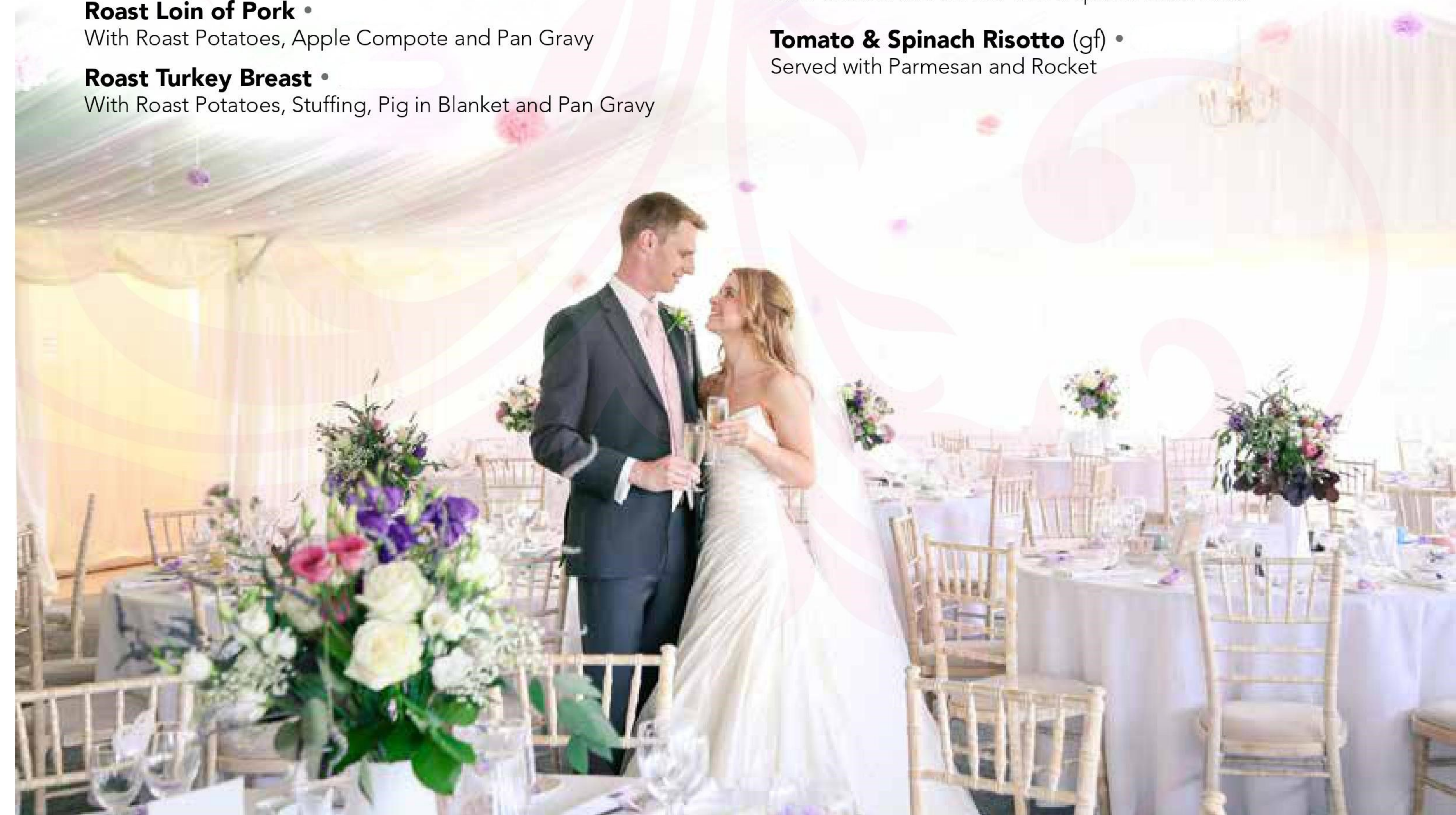
Served on a grilled Pear & Walnut salad

Moroccan Vegetable Tagine (gf) •

Slow cooked and served with a spiced Cous Cous

Tomato & Spinach Risotto (gf) •

Served with Parmesan and Rocket



Desserts

Choose one of our indulgent desserts to complete your Wedding Breakfast

Profiteroles •

Filled with Whipped Cream served with Dark Chocolate and Orange Sauce

Whiskey & Marmalade Bread & Butter Pudding •

Served with a Vanilla Seed Custard

Raspberry Bavarois (gf) •

Topped with Raspberry Compote and Mini Meringue

Tiramisu •

Laced with Tia Maria served with a Biscotti Biscuit

Raspberry and Vanilla Crème Brulee (gf available) •

Served with Shortbread Biscuit

Finest Belgian Waffle •

Served warm with Vanilla Ice Cream and drizzled with Butterscotch & Chocolate Sauce

Fresh Fruit Salad (gf) •

Topped with a Raspberry Sorbet

Apple & Sultana Streusel •

Served with Vanilla Seed Ice Cream

Orange & Mango Tart •

Served with an Elderflower Mojito Iced Sorbet

Warm Bakewell Tart •

Topped with Pistachio & Almond Ice Cream

Dark Chocolate Pot (gf) •

Served with Banana Ice Cream and Praline Brittle

Lemon Grass & Lime Cheesecake (gf) •

Served with Coconut Crème Fraiche

Assiette of Miniature Desserts •

Lemongrass and Lime Cheesecake, Raspberry Bavarois and Bakewell Tart

Your Wedding Cake •

Served as dessert at the table with Cream & Berries

Freshly brewed Tea & coffee •

With dinner mint

Childrens Menu

For children 2-10 years please choose one dish from each course from the menu below:

3 Course Child Meal •

Starter

Melon and Grape platter

Toasted Garlic Bread

Bread Sticks with a Cheese Dip

Main course

Homemade Chicken Nuggets, Fries, and Baked Beans

Penne Pasta with Tomato Sauce and Grated Cheese

Sausages with Mashed Potato and Peas

Homemade Pitta Pizzas with Fries

Roast Chicken dinner served with Roast Potatoes and Vegetables with a Pan Gravy

Dessert

Selection of Ice-Cream

Sliced Strawberries and Banana with a Chocolate Dip

Fruit Fromage Frais

Dietary requirements

Wheat, Gluten, Celiac, Dairy Free & Nut Allergies can be catered for so please ensure that you let us know if any of your guests require specific meals. Please note that all the products above are used in our kitchens so we cannot guarantee that they will not come into contact at some point with the food.

If there is something specific that you would like that does not appear on our menu, please ask and we can cost this out for you individually. **Please ask for allergen information if required.**

Evening Food

A tempting array of dishes from around the world is on offer for your evening Reception. Please be aware that all of your guests must be catered for in the evening.

Around the world

A hot buffet inspired by street food from around the world. Please choose 1 street food option for all guests from the following selections:

Chinese

Chicken & Pea Curry
Mushroom Chow Mein
Egg Fried Rice
Dim Sum

Indian

Chicken Balti
Gobi Aloo
Braised Basmati rice
Onion Bhaji/Pakora

Caribbean

Jerk Chicken
Beef Pepper pot
Rice n Peas
Sticky Ribs

Mexican

Chilli Beef Tachos
Chicken & Mixed Pepper Fajitas
Spiced Bean Rice
Cheesy Nachos

New Yorker

Jumbo Hot Dogs
Pizza Slices
Seasoned Potato Wedges
Buffalo Wings

English

Mini Steamed Puddings
Plaice Goujons
Mushy Peas
Fries

Traditional Finger Buffet

Select 5 items •

- Chicken and Mexican Salsa Wraps
- A Selection of Sandwiches
- Melton Mowbray Pork Pie
- Quiche: Lorraine, Broccoli & Stilton (v) or double Cheese & Onion (v)
- Caramelised Red Onion and Brie Tarts (v)
- Tortilla Chips with hot Tomato Salsa & Cream Cheese & Chive Dip (v)
- Chicken Satay
- Garlic Bread basket
- Tomato & Shallot Bruschetta
- Breaded Plaice Goujons with Tartar Sauce
- Home baked Sausage Rolls
- Spiced BBQ style Chicken Wings
- Thai marinated Chicken Drumsticks
- A selection of stone baked Pizzas
- Oriental Vegetable Dim Sum selection (v)
- Potato Wedges & a Sour Cream & Chive Dip (v)

BBQ Menu

(Minimum 50 guests)

Homemade Quarter Pounder Burger with fresh Floured Bap

Local farmers market Sausages

Lemon and Rosemary marinated Chicken thighs

Halloumi & Tomato Skewers

Corn on the Cob

Baked Potato Wedges

Choice of 2 salads* (see Salad selection)

Hog Roast

(Minimum 80 guests)

A locally reared Pig spit roasted & basted with Cider. Served with large floured soft Roll, Apple Sauce, Sage & Onion Stuffing and a choice of 2 Salads

*(see Salad selection)

Or 1 Salad & Potato Wedges per person

Light Bites •

All served with a cone of Potato Wedges

Bacon Roll

Sausage in a Finger Roll

Vegetarian Burger in a Floured Roll

Vegetarian Sausage with a Finger Roll

Premium Light Bites •

All served with seasoned Potato Wedges

You can choose 2 options from the selection below:

Quarter Pounder Beef Burger in a Floured Bap

Escalope of Cajun Spiced Chicken in a Floured Bap

Pulled Pork Bap with BBQ sauce

Spiced Bean Burger in a Bun

*Salad Selection

Rice Salad, Tomato and Red Onion, Mixed Leaf, Coleslaw, Potato and Chive Salad, Spiced Cous Cous and Mixed Bean, Cajun Spiced Pasta Salad, Mixed Salad, Cucumber and Yoghurt Salad.

Continental Platter •

(To serve 80-100 guests)

A selection of Cheese and Meats consisting of: Mature Cheddar, Brie, Hartington Stilton and Sage Derby, Pastrami, Parma Ham and Salami accompanied with fresh Olives and Feta Cheese, warm Breads, Chutney, Grapes, Celery and a selection of Crackers

Ice Cream •

Award winning Bluebell Ice Cream. Locally produced delicious Ice Cream served with a Waffle Cone

Double Cream Vanilla (gf)

Amaretto and Black Cherry

Dark Chocolate Brownie

Strawberries and Cream (gf)

Sticky Toffee Fudge (gf)

Cake Table •

(Minimum 60 guests)

A selection of the following desserts to be served on stands & platters

• Lemon Drizzle Cake

• Carrot Cake

• Profiteroles

• Bakewell Tart

• Chocolate Fudge Cake

• Scones with Jam & Cream

