

OLD LIBRARY WEDDING MENU

3 Course Dinners

First Course

Red Lintel and Chorizo – A beautifully coloured puree topped with fried Chorizo and coarsely chopped flat leaf parsley. Served with crusty bread

Mediterranean Vegetable Terrine - Roasted Mediterranean vegetable terrine served with goat's cheese salad

Salmon Terrine – served with green salad and Melba toast

Mediterranean Salad – Tomato, basil and mozzarella salad

Salmon Salad - Poached Salmon Caesar Salad

Goats Cheese Salad - Goats cheese and chargrilled vegetable salad

Main Course

Meat Dishes

Chicken and Mushroom - Stuffed Chicken Breast with a wild mushroom jus. Organic new potatoes and seasonal vegetables

Moroccan Chicken - Moroccan Chicken Tagine served with rice and Tabouleh salad

Pie, Mash and Veg - Chicken and Tarragon Pie/Beef and Ale/Chorizo and Butter Bean, served with creamy mash and seasonal vegetables

Beef Wellington – Aberdeen Angus Beef is encased in a pastry and served with horseradish mash potatoes

Braised Lamb Shank – Served with rich gravy on a bed of mash potatoes

Roast Fillet of Beef – Rolled in Herbs and Porcini and wrapped in Prosciutto, served in red wine and mushroom Jus with wilted Organic Spinach

Sausage and Mash – With a choice of either Venison or Chorizo sausage served on a bed of wilted spinach and red wine gravy.

Fish Dishes

Roasted Cod – On wilted spinach and new potatoes with asparagus and grain mustard
Calvados Crème Fraiche

Pan-Fried Tuna Steak – With Irish Champ, Rocket and deep fried Carrot crisps

Salmon Fillet – wrapped in prosciutto with herby lentils, spinach and yogurt

Homemade Fish Pie – Salmon, Cod and King Prawns, served with organic peas in a white sauce topped with mash potato and topped with mash potato and topped with cheese

Monkfish and Prawn Thai Green Curry – With coriander infused Basmati Rice

Beer Battered Haddock – served with chips and lemon pea puree

Pasta Dishes

Lasagne al Forno – Layers of Bechamel Sauce with Pasta Verde and Bolognaise

Tagliatelle Carbonara – Pasta is richly dressed in cream, eggs and bacon topped with Parmesan shaving

Ravioli of creamed Rocotta – Toasted Pine nuts, Parmesan and summer herbs.

Skid Ink Pasta – with prawns and chilli in a light Tomato Sauce

Deserts

Crème Brulee – served with vanilla biscuits

Chocolate Profiteroles – choux pastry with Crème Anglaise topped with a rich chocolate sauce served with fresh cream

Summer Fruit Pudding – Traditional English Desert of Strawberries, Blackberries and Raspberries topped with Chantilly Cream.

Bread and Butter Pudding – Served with Custard

Passion fruit and cream Pavlova

Chocolate Torte – Served with ice cream

Minted strawberries – with clotted cream and spice snaps

Mango Sorbet – with exotic fruit salad

Hot Fork Buffet Options

Hot Fork Buffet Options £25 + VAT a head (includes tables, linens, chairs, plates and cutlery) - £600 room hire applies

Food is beautifully displayed and served from a selection of chafing dishes and platters in The Study for guests to help themselves and indulge

Option One

Chicken breast pan-fried and covered with a tarragon cream sauce

Roast vegetable lasagne, topped with sliced tomatoes and shavings of parmesan cheese

Salmon, accompanied with a red pesto sauce

Selection of breads

Lyonnais potatoes

House salad

Selection of homemade cakes

Seasonal fruit

Option Two

Homemade Beef lasagne, topped with grated mature cheddar cheese

Fish cake, oven baked and accompanied with a dill sauce

Chunky vegetable coated in a spicy tomato sauce, covered with herb crust

Selection of breads

Garlic potatoes

Dressed mixed leaf salad

Selection of homemade cakes

Seasonal fruit

Option Three

Homemade Beef lasagne, topped with grated mature cheddar cheese

Homemade Vegetable Chilli

Chicken Curry

Breads

Potatoes

Rice

Salad

Vegetable Pakora

Selection of homemade cakes

Seasonal fruit

Option Four

Poached side of salmon or Roast joint of ham

Coronation chicken

Vegetarian tartlets or vegetable pakora

New potatoes

Garden salad

Spanish coleslaw

Tabouleh salad

Speciality breads oils and dips

Selection of homemade cakes

Option Five

Chicken curry

Vegetable pakora

Cold roast ham or side of salmon

Green salad

New potatoes

Rice

Selection of homemade cakes

Option Six

Beef chilli

Vegetarian chilli with cornbread topping

Chicken fajitas

Cheese spring onion and tomato quesadillas

Nachos

Rice

Guacamole salsa sour cream

Chilli chocolate brownies

Fresh fruit platter

Option Seven

French bread with pate

Coq au vin/ beef bourguignon or chicken fricassee with cream and mushroom

French onion tart or provencal tart

Vichy carrots

Potato gratin

Salad of Roquefort and lardons or goats cheese salad with croutons

Celeriac remoulade

Rice

Fruit tart with creme patissiere

Option Eight- £27 + VAT a head

Roast legs of lamb

Chicken tagine

Tagine of chickpeas and pumpkin

Vermicelli rice

Tabouleh salad

Flat breads houmous tzaziki

Homemade minature feta and spinach parcels.

Oven roasted baby potatoes

Roast carrot and olive salad

Pistachio and rosewater meringue passion fruit chantilly cream and brownies with strawberries

Option Nine - £27 + VAT a head

Mediterranean vegetable and goats cheese tartlets

Giant Seafood Paella with Langoustine and Mussels, Calamari etc.

Chicken & Herb Casserole Provençale: Style Strips of tender Chicken cooked in a Tomato, Garlic, Onion and fresh Rosemary sauce.

Rosemary and sea salt New Potatoes, mixed salad and speciality breads

Selection of homemade cakes

Seasonal fruit

Selection of Homemade cakes - Vanilla Meringues, Chocolate fudge cake, our speciality Lavender Cupcakes, Passion Cake, Lemon Drizzle cream

Table Buffet

Table Buffet Options £25 + VAT a head (includes tables, linens, chairs, plates and cutlery. - £600 room hire applies

Food is delivered to the table in 2 rounds for guests to pick and choose or try all of our delicious dishes

Oriental Cuisine

Starter

Thai Fish Cakes
Prawn Crackers
Spring Rolls (v)

Main

Hot Thai Salad (v)
Peppered Salmon Pak Choi with sesame noodles
Thai Chicken Curry
Steamed Basmati Rice (v) with coriander

Indian Cuisine

Starter

Vegetable Pakora (v) with raita and a chilli dip
Onion, Tomato and Coriander Salad (v)

Main

King Prawn Tikka Skewers
Chick Pea and Sweet Potato Curry (v)
Lentil and Spinach Dhal (v)
Chicken and Roasted Coconut Curry
Steamed Basmati Rice
Naan Bread

Mediterranean Cuisine

Starter

Mixed Specialty Breads
Pittas, rustic and champagne
Houmous and Tzatziki Dips (v)

Main

Chicken Caesar Salad
Greek style Salad (v) with feta cheese and marinated olives
Chargrilled Fish Skewers
Miniature Oven Baked
New Potatoes (v) with olive oil, rosemary and sea salt
Homemade Falafel (v)

Summer Cuisine

Starter

Baskets of speciality breads
Olives & Oils
Veg Pakora

Main

Roasted Chicken Pieces wrapped in Parma Ham
Tomato and Basil Pasta
Individual tartlets of Goat cheese and caramelised red onion
Organic Roasted new Potatoes
Homemade Coleslaw
Green Salad