



MENU 3 COURSE | £59PP



These menus are just to give you a flavour of what we can create for you. We are more than happy to create a bespoke menu tailored to your wedding day.

**Prices are per person*

STARTERS

CHOICE OF 3

Goats cheese crostini, dressed salad leaves, balsamic glaze(v)

Chicken liver parfait with rich onion chutney, fresh melba toast

Antipasti – selection of Italian meats with homemade bread

Seasonal melon served with a selection of fruit (v)

Crayfish prawn cocktail, parmesan wafer, Marie Rose sauce

Hot smoked salmon, horseradish croquette with dressed leaves and black pepper mayonnaise

MAIN COURSES

CHOICE OF 3

Chicken breast wrapped in bacon, parmentier potato, mushroom fricassee

Roast sirloin of beef, Yorkshire pudding, red wine sauce

Fillet of salmon, duchess potato, white wine sauce

Fillet of seabass with saute spinach potatoes, rich tomato sauce

Mushroom risotto, rich cream sauce (v)

Roasted bell pepper stuffed with couscous in a chunky tomato sauce and balsamic glaze (v)

Roasted aubergine cooked three ways, potato cake, tomato olive and basil sauce

DESSERTS

CHOICE OF 2

Ivy House cheesecake

Crème Brulee, shortbread biscuits

Dark chocolate torte, vanilla cream

Lemon tart, lime cream

Sticky toffee pudding, salted caramel

Seasonal crumble, custard sauce

Assiette of desserts – choose 3 from: Chocolate brownie, cheesecake, lemon tart, chocolate truffle, sticky toffee pudding, vanilla panna cotta

CHILDREN'S MENU 3 COURSE | £20PP

Suitable for children up to 12 years old. You may either offer all of the children attending half sized portions of the adult's meal charged at half the adult rate, or you can select an alternative child friendly menu choosing one option per course suitable for all younger guests.

STARTERS

CHOOSE ONE

Grilled halloumi strips with ketchup

Seasonal fruit platter

MAIN COURSES

CHOOSE ONE

Chicken goujons with peas and fries

Fish goujons with peas and fries

Penne pasta in a rich tomato sauce

DESSERTS

CHOOSE ONE

Vanilla ice cream

Chocolate brownie



DRINKS PACKAGES



BASIC DRINKS PACKAGE £36PP

Includes an arrival drink, half a bottle of wine per person and a glass of sparkling wine.

DELUXE DRINKS PACKAGE £39PP

Includes an arrival drink, two drink tokens per person and a glass of sparkling wine.

Tea and coffee served to all guests at the dining table £3.50PP

Tokens can be exchanged for a glass of wine, spirit and mixer, pint of draught beer, bottled beer or glass of sparkling wine.

Arrival drinks:

Choose from Pimms, Corona, Peroni, Bucks Fizz, Prosecco or half draught beer.

CANAPÉS YOUR SELECTION OF FOUR CANAPÉS | £13.50PP

Asparagus wrapped parma ham

Cheese pickle tartlet

Brie cranberry ball

Welsh rarebit crostini

Goat cheese, sun blush tomato
mousse bruschetta

Wild mushroom duxelle on toast

Chicken liver parfait, pastry spoon,
berry coulis

Cajun feta ball, mint crème yoghurt

Smoked salmon mousse cones

Duck puff, hoisin sauce

Sweet and sour chicken ball

Sirloin of beef and horseradish
Yorkshire pudding

Thai fishcake, chilli sauce

Teriyaki king prawn in filo

Marie Rose sauce



BARBECUES, HOG ROAST, CARVERY

WEDDING BBQ MENU

£55PP

Homemade steak burgers
—
Jim's butcher's jumbo sausages
—
Marinated chicken strips
Thai, Chinese, BBQ
—
BBQ ribs
—
Vegetable skewers
—
King prawn skewers
—
Minute steaks
—
Pasta salad
—
Tomato, basil salad
—
Chunky coleslaw
—
Mixed salad leaves
—
Chips or potato wedges
—

DELUXE EVENING BBQ

£31PP

Homemade steak burgers
—
Jim's butcher's jumbo sausages
—
Marinated chicken strips
Thai, Chinese, BBQ
—
BBQ ribs
—
Chunky coleslaw
—
Mixed salad leaves
—
Chips or potato wedges
—

SIMPLE EVENING BBQ

£19PP

Homemade steak burgers
—
Jim's butcher's jumbo sausages
—
Bread rolls
—
Sauces
—

HOG ROAST

£29.95PP

Whole local pig
—
Crackling
—
Homemade bread rolls
—
Apple sauce
—
Stuffing and coleslaw
—

WEDDING CARVERY (ONE COURSE)

£35PP

Turkey, Beef and Ham
—
Roast potatoes
—
Yorkshire puddings
—
Cauliflower cheese
—
Carrots
—
Broccoli
—
Beef gravy
—

WEDDING AFTERNOON TEA **£45PP**

A SELECTION OF SANDWICHES

Beef and horseradish
Cheese and chutney
Tuna mayonnaise
Egg and cress
Coronation chicken
Ham and mustard
Roasted pepper and hummus
Cucumber and cream cheese
—

Cheese and plain scones,
clotted cream and fruit jam
—
Homemade sausage rolls
—
Homemade cheese straws
—

Chef's selection of cakes
—
Tea and coffee
—



EVENING BUFFET SELECTION CHOOSE 6 ITEMS | £27PP

Vegetable spring rolls

Samosas

Mozzarella sticks in panko breadcrumbs

Honey mustard cocktail sausages

Sausage rolls

Quiche

Choose from broccoli and Stilton, sun blush tomato and basil, bacon and mushroom, quiche Lorraine

Chicken satay

Cheese straws

Vegetable cheese puffs

Chicken skewers

Choose from Mexican, Indian, Chinese

Fish goujons

Cheese and red onion puff rolls

Selection of bridge rolls

Choose a meat and vegetarian filling: tuna mayo, cheese and red onion, beef and horseradish, egg mayo, coronation chicken, prawn Marie Rose, ham and honey mustard, hummus and red pepper

MINI DESSERTS

Cheesecake

Banana, strawberry, mixed berries

Caramel tart, chantilly cream

Sticky toffee pudding, caramel sauce
Lemon tart, orange cream

Eton mess

Chocolate brownie, chocolate sauce



BOWL FOOD YOU MAY SELECT UP TO 3 DIFFERENT BOWLS AND SPECIFY QUANTITIES | £14.50PP



Sweet chilli beef, fluffy rice

Crispy pork belly, caramelised apple mash, cider sauce

Baby sausage, horseradish mash, red onion sauce

Sweet and sour chicken, egg fried rice

Fish pie, dill cream sauce

Teriyaki pulled duck, egg noodles

Chicken or vegetable fajitas

Thai chicken or vegetable curry rice

Chicken korma, pilau rice

Fish and chips, tartar sauce

Thai chicken or vegetable curry rice

Chicken Chow mein

Hot honey spiced halloumi, mixed pepper rice

All bowls can be prepared with dietary requirements in mind.