

# Wedding Reception Packages

## The Gold Package – £70.00 per adult

**Arrival drinks:** two glasses per guest with a choice of sparkling wine, bucks fizz & orange juice with a selection of handmade canapés

**A three course menu from the dishes below**

**Half a bottle of wine per guest (Standard house wines - alternative wines can be arranged at an agreed supplement)**

**A glass of sparkling wine for each guest for the toast**

**Hire of our three rooms: the Gallery, Lounge & Conservatory (not including room hire for ceremony)**

**One year's social membership to St Julians Club for the bride & groom**



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### **Canapés – choose three:**

Thai chicken in a pastry shell ~ Pâté with orange croutons ~ Mediterranean vegetable croutons ~ Creamy brie & grape rounds ~ Proscuitto di Parma & melon ~ Tomato crostini with olive tapenade, mozzarella & basil ~ Sticky honey mustard glazed chipolata sausages

### **Menus – choose one starter, main course & dessert for all:**

#### **Starters:**

Beetroot marinated gravadlax, dill & brandy sauce, baby herb salad & granary bread  
Chicken liver pâté, red onion confit, mixed baby leaves & toasted French bread  
Smoked salmon with prawns in a Marie rose sauce, baby leaves & bread  
Buffalo mozzarella, cherry plum tomato, fresh basil & pesto tartlets with rocket salad & balsamic dressing (v)

#### **Main Courses:**

Pan fried chicken breast with a brandy, mushroom & bacon sauce, garlic & rosemary roasted new potatoes, steamed green beans & buttery herb braised carrots  
Fillet of salmon poached & served with a cream, white wine & prawn sauce, buttered new potatoes, steamed sugar snap peas & buttered spinach  
Roasted leg of lamb studded with rosemary & garlic with a port and redcurrant gravy, roast potatoes, Mediterranean vegetable ratatouille & fine green beans  
Roast loin of pork with cider jus, caramelised apples and herb roasted new potatoes, honey roasted parsnips & steamed green beans

#### **Desserts:**

Dark chocolate cups filled with light mango mousse topped with passion fruit coulis  
Baked caramel cheesecake topped with praline & whipped cream  
Traditional Italian tiramisu  
Caramelised lemon tart with clotted cream & raspberries

*The meal will be followed by filter coffee or tea with chocolate truffles*

*Vegetarians and other dietary requirements will be catered for at no additional cost*

This package is valid for weddings booked for any date in 2010 ~ minimum 60 guests

## The Platinum Package - £90.00 per adult

**Arrival drinks:** two glasses per guest of champagne or fresh squeezed orange juice with handmade canapés

**A three course menu from the selection below**

**Half a bottle of wine per guest (*Premium house wines - alternative wines can be arranged at an agreed supplement*)**

**A glass of champagne for each guest for the toast**

**Hire of our three rooms: the Gallery, Lounge & Conservatory (*not including room hire for ceremony*)**

**Evening buffet No 1 (see information pack for full menu) for guests who attending the meal (*additional guests will be charged accordingly*)**

**One year's social membership to St Julians Club for the bride & groom**



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### ***Canapés – choice of three***

Beef carpaccio on garlic & parmesan toast ~ Garlic king prawns ~ Smoked fish blinis with avruga caviar ~ Fresh asparagus wrapped in Parma ham (seasonal) ~ Mini Yorkshire puddings with roast fillet of beef & horseradish crème fraiche ~ Cucumber, red pepper sushi roll ~ Smoked salmon herb scone

### ***Menus – choose one starter, one main course & two desserts:***

#### ***Starters:***

Scottish smoked salmon, crab & lobster terrine, dressed cucumber & chervil salad  
Fresh pea & mint risotto with white truffle oil & parmesan crisp (*iv*)  
Duck confit with crisp pancetta, baby leaf & pomegranate salad  
Duo of Pate – smooth duck & orange parfait & country game terrine with toasted brioche, mixed leaves and homemade chutney

#### ***Main Courses:***

Chicken breast stuffed with goats cheese, sun blushed tomato, fresh basil, wrapped in prosciutto di Parma with a Marsala wine jus, herb roasted new potatoes, balsamic roasted Mediterranean vegetables & steamed green beans  
Salmon, sole & spinach roulade with a crayfish cream sauce, buttered baby new potatoes, steamed broccoli & glazed chantenay carrots  
Roast saddle of lamb stuffed with apricot, rosemary & roasted garlic breadcrumbs, with a port & redcurrant jus, herb roast new potatoes, leeks in cheese sauce, steamed sugar snap peas & glazed carrots  
Roast rib of English beef, Yorkshire puddings, rich red wine gravy, roast potatoes, roasted root vegetables, courgette Provençal & green beans

#### ***Choice of three desserts served to the table:***

Fresh berries with chantilly cream & crushed biscuit layers served in a champagne flute  
Dark chocolate tart served with fresh raspberry coulis & clotted cream  
Individual platters of mixed English & European cheeses with assorted biscuits, grapes, celery & homemade chutney  
Baked apple & cinnamon tatin served warm with homemade vanilla ice cream

***The meal will be followed by coffee & chocolate truffles***

***Vegetarians and other dietary requirements will be catered for at no additional cost***

This package is valid for weddings booked for any date in 2010~ minimum 60 guests