

## Grange Park Wedding Menu A

### Starters

Homemade Tomato Soup with a Crusty Bread Roll & Pesto Oil

Sautéed Mushrooms in a Creamy Peppercorn Sauce Served with Garlic Baguette

Fan of Melon with Exotic Fruits & Red Cherry Coulis

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### Main

Roast Topside of Beef with Yorkshire Pudding & Horseradish Sauce

Grilled Fillet of Salmon with a Creamy Prawn Sauce

Breast of Chicken with Leek, Bacon & White Wine Sauce

All Served with Panache of Vegetables & Roast Potatoes

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### Dessert

Strawberry Cheesecake

Chocolate & Caramel Fudge Cake with Chantilly Cream

Toffee Apple Crumble

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Coffee may be added at an additional cost of £1.95

**2018** £39.95      **2019** £42.95      **2020** £45.95 **Children's (U12) portions 50%**

Please choose ONE option from each course

If you wish to offer your guests two meal options there is an additional charge of £4.95ph & pre-orders will be required

(Dietary needs will be catered for in addition to your parties set menu choice)

## Grange Park Wedding Menu B

### Starter

Smoked Scottish Salmon & Norwegian Prawn Tian with Marie Rose Dressing

Cream of Leek & Bacon Soup with Warm Crusty Bread

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### Main

Leg of Lamb with Rosemary Infused Orange Jus

Pan Fried Breast of Chicken Wrapped in Bacon with Tomato, Red Onion & Chorizo Sauce

All Served with Panache of Vegetables & Roast Potatoes

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### Dessert

Chocolate & Orange Torte

Baileys Cheesecake with Toffee Sauce & Praline Shards

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Coffee may be added at an additional cost of £1.95

2018   £44.95   2019   £46.95   2020   £48.95   **Children's (U12) portions 50%**

Please choose ONE option from each course

If you wish to offer your guests two meal options there is an additional charge of £4.95ph & pre-orders will be required

(Dietary needs will be catered for in addition to your parties set menu choice)

**Grange Park Winter Wedding Menu (available November – February)**

**Starter**

Home Made Vegetable Soup served with Crusty Bread Roll

Home Made Yorkshire Pudding covered in Red Onion Gravy

Home Made Lincolnshire Terrine with Apple Cider Chutney & Toasted Baguette

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**Main**

Pan Fried Chicken Fillet Wrapped in Bacon, Smothered in Creamy Stilton Sauce

Roast Topside of Beef served with Mushroom & Red Wine Sauce

Roast Loin of Pork with Peppercorn Sauce

All Served with Panache of Vegetables & Roast Potatoes

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**Dessert**

Home Made Apple & Cinnamon Crumble Served with Custard

Double Chocolate Fudge Cake with White Chocolate Chunks

Profiteroles Covered in Baileys Toffee Sauce

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Coffee may be added at an additional cost of £1.95

**2018/19 £27.95 2019/20 £29.95 Children's (U12) portions 50%**

Please choose ONE option from each course

If you wish to offer your guests two meal options there is an additional charge of £4.95ph & pre-orders will be required

(Dietary needs will be catered for in addition to your parties set menu choice)