

Canapé Menu

Welcome your guests in style with a selection of delicate canapés

Assortment of five cold canapés

£5.95

Vodka toffee apples (v)

Smoked duck and hoi sin fajitas

Ham and roasted pepper

Smoked salmon and crème fraiche tart
with avruga caviar

Dolcelatte and fig on a sultana croute

Assortment of seven hot and cold canapés

£7.95

Baby Yorkshire pudding
with horseradish crème fraiche
and rare roast beef

Goat's cheese
and red onion marmalade tart (h)

Mini sausages in honey
and sesame seeds (h)

Marinated mini lamb kebabs (h)

Vodka toffee apples (v)

Saffron and lime chicken wontons

Duck leg and pork rillettes



Drinks Packages

A selection of drinks packages have been selected for your convenience.

Alternatively, if you wish to design your own drinks package, please feel free to do so and we will price your package accordingly.

Silver

£10.95

Buck's Fizz or Sparkling Wine Reception

Two glasses of Pinot Grigio or

Merlot with meal

Sparkling Wine Toast

Golden

£13.95

Pimms Cocktail Reception

Half a bottle of Pinot Grigio or

Merlot with meal

Sparkling Wine Toast

Platinum

£16.95

Pimms Cocktail Reception

Half a bottle of Pinot Grigio or

Merlot with meal

Champagne Toast



Evening Buffet Menus

Ruby Buffet

£9.95

Please select four items from the list below
to which we will add

Assorted cocktail sandwiches
A selection of savoury snacks



Pizza slices

Sausage rolls

Chicken Drumsticks

French bread and Pâté

Chipolata sausages with a honey
and sesame seed glaze

Wedges with assorted dips

Sapphire Buffet

£13.95

Please select five items from the list below
to which we will add

Assorted cocktail sandwiches
A selection of savoury snacks
A selection of salads



Mini jackets with sour cream

Pork and leek sausage

Thai stuffed chicken wings

A selection of oriental seafood and
dim sums accompanied with oriental dips

Chicken with coriander mayonnaise
wrapped in flavoured Mexican bread

Vegetarian spring rolls with sweet chilli sauce

Indian onion bhajis with onion and
cucumber rietta

Greenland prawn sesame toast

Chicken drumsticks marinated in our own
herbs and spices

Mini kebabs of Mediterranean vegetables
and chorizo sausage with a salsa rosa

Emerald Buffet

£16.95

Beef stroganoff

Lasagne

French bread with garlic and mozzarella

Cold meat platter

Coleslaw, mixed leaf, cous-cous and pasta

Salad

Profiteroles

Fresh filtered coffee and mints

Diamond Buffet

£19.95

Carved roast beef

Hot roast pork

Deep fried scampi

Dim sums with oriental sauces

Mixed green salad

Tomato and onion salad

Coleslaw

Minted new potatoes

A selection of desserts

Fresh filtered coffee and mints





Wedding Breakfast Menu (i)

One menu must be selected for all of your guests.
Any special dietary requirements can be easily catered for with
prior notice and must be identified on your seating plan.

£18.95

Oven roasted plum tomato and basil soup
Finished with basil oil

Pan fried supreme of chicken
Complemented with a rich mushroom
and tomato sauce

Selection of market vegetables and potatoes

Triple chocolate fudge cake
Served with a light vanilla custard

£22.95

Tartlet of warm smoked salmon
and spring onion
With a dill and white wine sauce

Cream of woodland mushroom
and thyme soup
Finished with truffle oil

Salad of goat's cheese and garlic croutons
With a red pepper dressing

Roast local Derbyshire sirloin of beef
With a caramelised red onion tart
and mushroom fricassee,
complemented with a claret gravy

Asparagus and wild mushroom strudel
With a squash risotto
and balsamic reduction

Pan fried salmon fillet
On smoked haddock polenta

Served with a selection of
market vegetables and potatoes

Traditional Derbyshire Bakewell tart
Served with a calvados brandy crème fraiche

Cappuccino crème brulee
With hand made chocolate chip cookies

Strawberry and champagne jelly
With mixed summer berries

£25.95

Hot oak smoked salmon and herb rilette
On a ratatouille salad

Asparagus wrapped in Parma ham
With a beetroot chutney

Salad of buffalo mozzarella
With vine plum tomatoes and a basil dressing

Roast cannon of Derbyshire lamb
With vanilla dauphonoise potatoes, with a
mustard cream sauce

Grilled fillet of peppered cod
On salad nicoise

Caramelised onion and Gorgonzola tart
With roasted cherry tomatoes, rocket salad
with a garlic and tomato sauce

Marble of white and dark chocolate mousse
On a fragrant sauce of tangerines

Pear and almond tart
With a lavender and honey custard

Summer pudding
With macerated cherries and
Cornish clotted cream

Wedding Breakfast Menu (ii)

Taste of Yorkshire

£26.95

Braised brisket of beef
With horseradish dumplings

Roast Yorkshire pork
With black pudding and lentils

Steak and kidney pudding
With a locally brewed Kelham Island beer

Venison sausage
With lager scented onions

Barnsley chop
With rosemary and redcurrant sauce
and wild mushrooms

Wensleydale and onion pastie
With an apple and mustard cream sauce



Spotted dick and custard
Yorkshire parkin and lemon curd ice cream
Treacle tart with a brandy and sultana custard

Baked egg custard

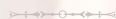
Bread and butter pudding
With a vanilla bean ice cream

£29.95

Mosaic of meat terrine
With a rich Madeira glaze

Crab and saffron consommé
Enhanced with brandy

Salad of mixed asparagus roasted walnuts,
rocket and parmesan
With a red onion dressing



Peppered fillet of local Derbyshire beef
With a wild mushroom potato cake and
café de Paris butter

Pan fried Cornish seabass
On truffle scented leeks with
bourguignon sauce

Open ravioli or artichoke and
wild mushrooms

With a tarragon cream sauce

Baked chocolate cheesecake
With hand made pecan cookies and
bitter chocolate sorbet

Warm lemon and lavender muffin
With lemon curd ice cream and honey syrup

Coconut panacotta
With a pineapple and vanilla bean compote



Selection of Yorkshire cheeses
With wheat biscuits, celery, grapes
and home made chutney



Hand made petite fours

Soup courses

Pea and ham soup
With Yorkshire goat's cheese dumplings

Oven roasted plum tomato soup with basil oil

Leek and potato soup
With chive crème fraiche

Cream of woodland mushroom soup
With rosemary croutons

*A soup course can be added to your
Wedding Breakfast for an additional cost of £2.95.*

Children's Menu

£9.95

Tomato soup
Baby Yorkshire puddings
Duo of melon balls

Fish fingers, chips and peas Sausage
and mash
Breaded chicken with French fries and beans

Fresh fruit salad
Doughnuts with warm chocolate sauce
Vanilla ice cream with raspberry sauce