

### RECEPTION DRINKS...

Drinks will be held either in the manicured gardens or in Calico Café Bar. Whilst the Calico Café Bar is available to your guests throughout the day it is not sold on a private basis.

Listed below are some of our suggestions, priced by the glass.

1. Champagne	House Champagne	£9.35
	Bucks Fizz	£9.35
	Kir Royale	£9.75
2. Sparkling Wine	Sparkling Wine	£4.75
	Bucks Fizz	£4.75
3. Traditional	Pimm's & Lemonade	£3.75
	White Wine Punch	£4.55
	Sherry	£2.20
	Glass of Wine	£4.55
	Winter Pimms	£3.75
	Mulled Wine	£4.55
4. Non alcoholic fruit punch		£3.50

### WINE AND TOASTS...

Choose from our selected list of Champagnes and quality wines, which are charged for by the 75cl bottle unless specified otherwise. A "corkage" facility is not available.

### CANAPÉ SELECTION...

Smoked Salmon, Chive & Cream Cheese Pinwheels  
Coconut Crusted Fishcake with curried Mayonnaise  
Caramelized Goats Cheese with Tapenade  
Skewered Chicken Sate with Peanut Sauce  
Mini Lamb Kofta with Raita  
Leek & Stilton Mini Quiche Tartlets  
Parma Ham wrapped Asparagus Spears  
Crostini of Beef Carpaccio with Black Olive Tapenade  
Mini Duck and Hoisin Spring Rolls  
Stilton Pannacotta with Fig compote  
Cherry Tomato and Bocconcine with Pesto  
Celery barquettes with Mascarpone and parmesan  
4 = £7.25  
5 = £8.75  
6 = £9.90

## BANQUETING MENUS...

### Menu One - £35.00

Buffalo Mozzarella & Tomato Salad; Dressed Roccollo Leaves; Balsamic Syrup  
-o0o-  
Roasted supreme of Chicken with a mushroom and tarragon cream sauce  
Served with a selection of fresh seasonal vegetables and buttered new  
potatoes  
-o0o-  
Apple & Cinnamon Pie; Crème Anglaise

### Menu Two - £37.50

Fanned Honeydew Melon; Watermelon Salsa & a Forest Berry Coulis  
-o0o-  
Roasted Red Pepper, Tomato & Tarragon; Creme Fraiche  
-o0o-  
Fillet of Salmon served on a white wine and chive cream  
Served with a selection of fresh seasonal vegetables and buttered new  
potatoes  
-o0o-  
Orange & White Chocolate Pannacotta; Orange Syrup

### Menu Three - £39.75

Glazed Goats Cheese; Marinated Green Beans; Roasted Beetroot Wedges &  
Toasted Walnuts  
-o0o-  
Roast Sirloin of Beef served with Sauce au Poirve or Sauce Diane  
Served with a selection of fresh seasonal vegetables and buttered new  
potatoes  
-o0o-  
Dark Chocolate Truffle; Forest Berries Puree & Coulis

### Menu Four - £43.25

Green Asparagus with Globe Artichokes; Sun-Blushed Tomato Pesto & a Black  
Olive Tapenade  
-o0o-  
Smoked & Poached Salmon with Prawns set in a Lemon & Chive Crème  
Fraiche; Lemon Emulsion  
-o0o-  
Pan fried fillet of pork served with thyme and mushroom cream  
with a selection of fresh seasonal vegetables and buttered new potatoes  
-o0o-  
Tangy Lemon Tart; Lemon Curd Ice Cream

### Menu Five - £45.25

Pressed Ham Hock & Parsley & Cornichows; Wholemeal Melba toast; Gribiche  
Sauce  
-o0o-  
Beetroot Cured Salmon; Watercress, Rocket & Parmesan Salad;  
Honey & Wholegrain Mustard Dressing  
-o0o-  
Pan fried Rump of Lamb with a roasted shallot and rosemary jus  
with a selection of fresh seasonal vegetables and buttered new potatoes  
-o0o-  
Roasted Plums & Toasted Walnut Bavaois; Caramel Sauce

### Vegetarian Options

Field Mushroom, Shallot & Spinach Strudel  
Roasted Mediterranean Vegetable Tart with a Goats Cheese Crumble Topping  
Spinach & Ricotta Tortellini  
Creamy Vegetable Lasagne  
Ratatouille Stuffed Roasted Red Pepper

## BUFFET MENUS...

### Light Evening Buffet

Selection of Closed Sandwiches & Wraps  
Coriander & Chilli Beef Meatballs  
Onion Bhaji's (V)  
Tomato & Mozzarella Pizza  
Ciabatta Garlic & Herb Bread  
Goujons of Chicken  
Filo Prawn Tails  
Broccoli & Stilton Quiches  
Cheese Lattice  
Kebabs of Beef & Peppers  
Lamb Kofta with a Tzatziki Dressing  
Chicken Satay Skewers  
Cherry Tomato & Boccocini Brochettes

7 items	£15.50
9 items	£18.50
11 items	£22.00

### Hot Supper Buffet

Choose two of the following main courses:

Cottage Pie  
Lasagne  
Chicken Curry with pilau rice  
Vegetable Lasagne  
Chilli Con Carne with jacket potatoes  
Vegetable Curry and pilau rice  
All served with garlic bread and mixed salads  
£15.50 per guest

### Opera Buffet

Selection of wraps, open and closed sandwiches  
Seafood platter  
Meat platter  
Fresh seasonal salad leaves  
Chicken in a mild curry sauce with basmati rice  
or  
Grilled salmon dardes with a saffron and prawn sauce and new buttered potatoes  
Lamb kofta with mint yoghurt dressing  
Buffalo Mozzarella and tomato salad with basil oil  
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Glazed lemon tart  
Profiteroles with a chocolate sauce  
A selection of local cheeses served with water biscuits  
£27.55

### Carved Buffet

(minimum numbers 40)

Fanned Melon; Seasonal Berry Compote

or

Smooth Chicken Liver Parfait; Pumpkin & Raisin Chutney; Spiced Red Wine Syrup

or

Home Made Tea Cured Salmon; Dressed Watercress & Rocket Salad; Lemon Emulsion  
(Choose one Starter for All)

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Roast Sirloin of Beef; Yorkshire pudding; Red Wine Jus

or

Garlic & Rosemary Stuffed Leg of Lamb; Thyme Jus

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Roasted Loin of Pork with a Apricot & Sage Centre; Wholegrain Mustard Cream

Selection of Vegetables

Buttered New Potatoes

Mixed Leaf Salad with Dressing

Buffalo Mozzarella & Tomato Platter; Balsamic Dressing

Seafood Platter

Pasta Salad

Coleslaw

Rice Salad

Bread Rolls

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Plum, Orange & Toasted Almond Crumble; Crème Anglaise

Dark Chocolate Truffle; Berry Coulis

Cheeses & Biscuits

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Coffee & Petit Fours

£38.75