

# *All Inclusive Menu 11*

*Served at Your Table*

## *Reception*

*Sparkling Wine, Kir Royale, Bucks Fizz, Orange Juice &  
Mineral Water  
Selection of Hot Hors d'oeuvres*

## *Pre Starter*

*Selection of Houmous, Taramaslata, Tzatsiki, Potato Salad,  
Beetroot Salad, Olives and Greek Bread*

## *Starters*

### *Freshly Home Made Soups and Salads*

*Roasted Red Pepper, Tomato & garlic Soup finished with Cream and cognac  
Cream of Vegetable garnished with Black Pepper Croutons  
Cream of Watercress  
Creamed chicken & Vegetable with Soft Herbs  
Cream of Leek and Potato  
Ceaser Salad with Croutons  
New York Wedge with Blue Cheese Dressing  
Rocket drizzled with Balsamic Syrup and Grand Padana Shavings  
Green Herb Salad with vine Tomatoes and French dressing*

## *Second Course*

*Prawn Cocktail on a Bed of Mixed Leaves and Marie Rose  
Emulsion*

*or*

*Waldorf Salad New York Style*

*or*

*Prawn ,Champagne and Smoked Salmon Roulade*

*Or*

*Ham Hock Terrine & Pickles*

## ***Main Courses***

*Chicken Supreme with Roasted Potatoes  
With your choice of sauce*

*White Wine ,Cream & tarragon  
Asparagus & chardonnay finished with cream  
Burgundy with Smoked Bacon & Shallots  
Italian Roasted Tomato and Fresh Torn Basil  
Red Wine and Mushroom with a Hint of Dijon mustard  
Wild Mushroom & Cream Sauce*

*Or*

*Poached Supreme of Salmon  
With Your Choice of Sauce*

*Lemon and Chive  
Lime and Coriander  
Champagne and Peppercorn  
Pan Fried Leeks with Cream and wine  
Fresh Lime and Dill  
Sauvignon Blanc Tomato and Roasted Red Peppers*

*Cream of Roasted Mushrooms & Peppers in a Puff Pastry Shell  
Carrots, Baby sweet corn and Roasted Potatoes (v)*

*Or*

*Herb Crusted roast Loin Of Cod with Tomato salsa*

## ***Dessert***

*Profiteroles served with Chocolate sauce  
Vanilla cheesecake and Forest fruit Coulis  
Lemon Tart & Fresh Cream  
Banoffee Pie  
Key Lime Pie  
Tiramisu  
Chocolate Box  
Tarte Tatin & Clotted cream*

## ***To Complete Your Meal***

*Vegetable Platter with Lounza and Halloumi,*

*Seasonal Fresh Fruit Platter*

*Mixed Nuts*

## ***Coffee/Tea***

*Freshly Brewed Fairtrade Coffee and Selection of Twinings  
Traditional and Herbal Teas*

*Chocolate Mints*

# *Introducing The Emerald Suite All Inclusive Package 11*

*Offering you an All Inclusive Wedding, Engagement or Special Occasion Package to take Some of the Worry out of Organising Your special Day*

*Inclusive of Hall Hire*

*A Red Carpet Welcome for All Your Guests*

*45 Minute Reception*

*Waiters Serving Your Drinks and Hot Hors D'oeuvres*

*The Emerald Room will be Dressed with Crisp White Linen Table Cloths and Napkins*

*Chair Covers with Your choice of Sash to Fully Co-Ordinate Your Chosen Colour theme.*

*Our Resident Florist Leondios from Flower Lab has Designed a Select Portfolio of Table Centre Arrangements for You to choose from*

*Silver Candelabra on Each Table*

*Our Experienced Waiters Dressed in Black Waistcoat Crisp White Shirts and Black Tie*

*Coca Cola, Diet Coke, 7up, Bottled Water*

*La Cassada Pinot Bianco and Merlot Wines served with your Meal*

*Minimum Number of Guests 200*

*Price Per guest £39.00*