

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 £38.50