



*Dear*

*Further to your recent enquiry I have pleasure in enclosing our wedding & banqueting package for your perusal.*

*The restaurant seats up to 70 guests for a sit down meal and up to 130 guests for a finger buffet or evening reception. During the Summer Months we also have the garden which is an ideal situation for a BBQ.*

*To hire the restaurant for a private function there is a charge of £300.00 for either the afternoon or evening or £400.00 for the entire day up to midnight.*

*Our resident DJ charges £200.00 for the evening and can be contacted on 01189 018518, he is to be paid independently.*

*As a family run business, we pride ourselves on our relaxed and friendly service, which has proved a great success over the past 50 years.*

*To make an appointment please call me on 01628 826622*

*Yours sincerely,*

*Natasha Franz  
General Manager*



## *The wedding package*

*The items below are provided free of charge:*

- *Table linen White*
- *16" square cake stand and knife*
- *Small vases of flowers on the tables*

*Also available at an additional charge:*

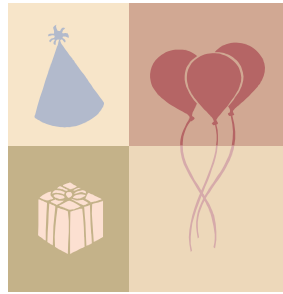
- *Various flowers and table arrangements*
- *Balloons & table confetti*
- *Place Cards*

*Toastmaster:*                    *The manager will be happy to preside over your reception, organize the receiving line and announce the arrival of the guest of honour.*

*Changing room:*                *For weddings, a changing room is available for use by the bride and her guests (subject to availability).*

*Accommodation:*                *A complimentary double room for the bride and groom (subject to availability).*

*Guests:*                            *We offer special accommodation rates for wedding guests wishing to stay over at the hotel.*



## *Drinks on arrival*

<i>Alcoholic fruit punch</i>	<i>£4.25 per person</i>
<i>Fruit cup</i>	<i>£2.00 per person</i>
<i>Bucks fizz with sparkling wine</i>	<i>£5.25 per glass</i>
<i>Pimms no.1</i>	<i>£3.95 per half pint</i>
<i>Fruit juice</i>	<i>£7.00 per jug</i>
<i>Kir Royale (with sparkling wine)</i>	<i>£5.50 per glass</i>
<i>Sherry (dry, Bristol cream)</i>	<i>£22.50 per bottle</i>

### *House wine*

<i>Red or White "La Croix"</i>	<i>£11.95 per bottle</i>
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### *Sparkling wines*

<i>Graham Beck Brut N/V</i>	<i>£19.95</i>
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### *Champagne*

<i>Benoit Lehaye Grand Cru</i>	<i>£35.00</i>
<i>Graham Beck Rose</i>	<i>£21.95</i>

*A full wine list is available upon request*

*Please note that wine/sparkling wine/champagne prices may vary and are subject to change*



## *Wine list*

### *Champagne and sparkling wine*

<i>Graham Beck Brut</i>	<i>NV</i>	<i>South Africa</i>	<i>£19.95</i>
<i>Graham Beck Rose</i>	<i>NV</i>	<i>South Africa</i>	<i>£21.95</i>
<i>Benoit Lehay Grand Cru</i>	<i>NV</i>	<i>Champagne</i>	<i>£35.00</i>

### *White wines*

<i>La Croix*</i>	<i>2006</i>	<i>France</i>	<i>£11.95</i>
<i>Saam Mountain Chenin Blanc</i>	<i>2006</i>	<i>South Africa</i>	<i>£14.95</i>
<i>Ovacion Verdejo Reuda</i>	<i>2006</i>	<i>Spain</i>	<i>£16.50</i>
<i>Sauvignon Blanc Deakin</i>	<i>2006</i>	<i>Australia</i>	<i>£15.50</i>
<i>Libertad Chardonnay</i>	<i>2006</i>	<i>Argentina</i>	<i>£14.95</i>
<i>Conti Rossi Pinot Grigio</i>	<i>2006</i>	<i>Italy</i>	<i>£14.50</i>
<i>St Hallett Semillon</i>	<i>2006</i>	<i>Australia</i>	<i>£15.95</i>

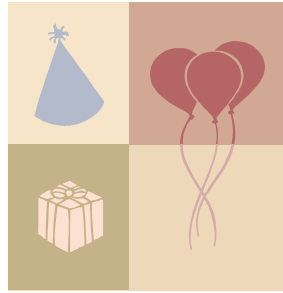
### *Rose wines*

<i>Rose de la Chevaliere</i>	<i>2006</i>	<i>France</i>	<i>£15.95</i>
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### *Red wines*

<i>La Croix*</i>	<i>2006</i>	<i>France</i>	<i>£11.95</i>
<i>Palena Merlot</i>	<i>2006</i>	<i>Chile</i>	<i>£14.95</i>
<i>Firefly Shiraz</i>	<i>2006</i>	<i>Australia</i>	<i>£15.50</i>
<i>Rioja Crianza</i>	<i>2003</i>	<i>Spain</i>	<i>£15.95</i>
<i>Saam Mountain Pinotage</i>	<i>2006</i>	<i>South Africa</i>	<i>£14.95</i>
<i>Lonsdale Ridge Cab/Merlot</i>	<i>2006</i>	<i>Australia</i>	<i>£14.50</i>

*\*indicates wine that is available with the wedding package.  
For a small supplement other wines from this list are available.*



## *Finger buffet menu*

*Cheese & Pineapple*  
*Vegetable Samosa & Spring rolls*  
*Assorted croûtes*  
*Sesame Prawn Toasts*  
*Rosette of Smoked Salmon & Crème Fraîche*  
*Homemade sausage rolls*  
*Mini Chicken Kebab with Peanut Satay*  
*Chef's Specialty Pizza*  
*Vegetable crudités & dips*  
*Home Made Mini Cornish Pasties*

### *Sandwiches:*

*Norfolk turkey & cranberry sauce*  
*Roast beef and horseradish*  
*Prawn and Marie rose sauce*  
*Tuna and mayonnaise*  
*Honey roast ham and mustard*  
*Egg and cress*  
*Cheese & Tomato*

*Price £12.95 per person*



## *Celebration buffet*

*Carved Scottish beef*

*Norfolk Roast turkey*

*Virginia baked ham*

*Vegetable Samosa & Spring rolls*

*Seasonal salad*

*Hot new potatoes*

*Smoked Mackerel Pate with French toast*

*Fresh Scottish Salmon*

*3 bean rice salad*

*Spanish quiche*

*Strips of Chicken in a Creamy Tarragon Sauce*

*Beef Bourguignon & Rice*

*Pasta with a Tomato & Basil Sauce*

*Vegetable crudités & dip*

*Profiteroles*

*Exotic Fruit Cheesecake*

*Fresh fruit salad & cream*

*Crème Brulée*

*Price £21.95 per person*

*Coffee & mints £1.95 per person*



## ***Function Menu A***

*3 courses £22.95 per head.*

*You may choose 3 starters, 3 main courses & 3 desserts from which your guests may pre order*

### ***Starters***

*Vegetable Broth with Crispy Pesto Croutons*

*Rocket Salad with Parma Ham, Pine nuts, parmesan, Asparagus & a Sun Dried Tomato Dressing*

*Melon Cocktail in a Mint Syrup served with Sorbet*

*A Light Puff Pastry Case filled with a Ragout of Creamy Mushrooms & Asparagus*

*Fresh Salmon & Roasted Pepper Fishcake with a Sweet Chillli Sauce*

*Baked Goats Cheese with a Walnut Crust on a bed of Leaves finished with a Fig & Date Chutney*

*Smoked Salmon & Trout Terrine with Cucumber & Dill*

### ***Main courses***

*Roast Strip loin of beef or Roast Leg of Lamb*

*Pan Roasted Breast of Chicken served with a leek & Stilton Sauce*

*Baked Pork Tenderloin complemented by a Stroganoff Sauce*

*Poached Smoked Haddock on a Bed of Savoy Cabbage in a Grain Mustard Sauce*

*Sautéed Venison Steak with Mashed Potato in a Chocolate & Juniper Sauce  
Cannelloni filled with Wild Mushrooms. Spinach & Cheddar*

## **Desserts**

*Fresh fruit salad flavoured with cinnamon presented with a brandy snap.  
Lemon Cheesecake with a Crispy Ginger Biscuit Base drizzled with Lemon  
Curd*

*Choux Buns filled with Chantilly Cream topped with Warm Chocolate Sauce  
Warm Dark Chocolate & Walnut Brownie with Vanilla Ice Cream &  
Chocolate Sauce*

*Passion Fruit & Orange Crème Brûlée  
Cheese & Biscuits*

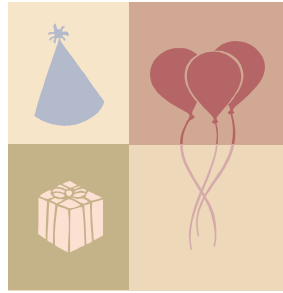
*Coffee & Mints £1.95*

*Extra Courses*

*Fish Course £4.95 Supplement*

*Sorbet £2.00 Supplement*

*Cheese & Biscuit Course £4.25 Supplement*



## *Function Menu B*

*Toasted Crotin Cheese on a bed of Grilled Red Pepper & Tomato Salad*

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*Cream of Lobster Soup with a hint of Curry & Coriander*

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*Baked Halibut with Deep fried Leeks & Carrot in a Spicy Tomato Sauce with*

*New Potatoes & Sauté Green Beans*

~~000~~

*Exotic Fruit Cheesecake with Mango Coulis*

*or*

*Selection of Cheese & Biscuits*

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*Price £25.95 per person*

*Coffee & Mints at £1.95 per person*



## *Function Menu C*

*Cream of Vegetable Soup with Herb Cream*

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*Supreme of Halibut with Paris Mushroom & Sorrel Sauce*

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*Roast Breast of Gressingham Duck with an Orange sauce, seasonal  
vegetables & Dauphinoise Potatoes*

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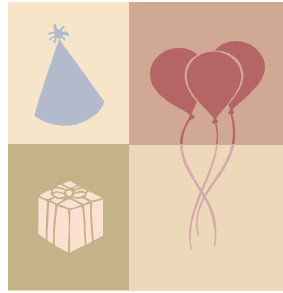
*Mango & Strawberry Cheesecake with a Berry Coulis*

*Or*

*Cheese & Biscuits*

*Price £25.95 per person*

*Coffee & Mints at £1.95 per person*



## *Function Menu D*

*Half Lobster with Crispy Pancetta, Green Beans & Artichoke on a bed of*

*Lambs Salad with Dill Dressing*

*~~000~~*

*Iced Sorbet*

*~~000~~*

*Mignons of Beef with a Madeira & Truffle Sauce, Pear William & Mange*

*tout*

*~~000~~*

*Fresh Strawberry Tart with Cream*

*~~000~~*

*Cheese & Biscuits*

*Price £29.95 per person*

*Coffee & Mints at £1.95 per person*



## *Function Menu E*

*Chicken Consommé with a Julienne of Vegetables*

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*Fresh Salmon with a Herb Cous Cous Crust in a Tomato & Olive Oil Dressing*

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*Tournedos of Scottish Beef with a Green Peppercorn Sauce, Cauliflower*

*Cheese & Roast Potatoes*

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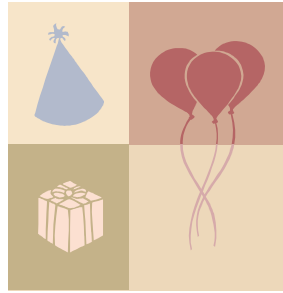
*Apple Tart with Vanilla Ice Cream*

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*Selection of Cheese*

*Price £29.95 per person*

*Coffee & Mints at £1.95 per person*



## *Wedding menu*

*Drinks on arrival: 1 glass of alcoholic punch or bucks fizz*

*Wine with the meal: 2 glasses of house wine*

*Toast: 1 glass of Graham Beck sparkling wine*

### **Starters**

*Cream of cauliflower flavored with thyme croutons*

*Or*

*Chilled Scottish salmon and cucumber terrine with a dill & lemon yogurt dressing*

*Or*

*Fan of ogen melon with seasonal fruit laced with a mandarin & mint coulis*

### **Main courses**

*Poached breast of chicken served with a vermouth and whole grain mustard sauce*

*Or*

*Grilled halibut fillet laid on a mild turmeric & prawn sauce*

*Or*

*Pan fried medallion of Pork tenderloin served with a vintage calvados sauce*

*Or*

*Deep fried vegetables strudel set upon a basil & tomato coulis*

***Desserts***

*Home made exotic fruit cheesecake laid on a strawberry sauce*

*Or*

*Dark Belgium chocolate and rum marquise set on vanilla custard*

*Or*

*Raspberry & Swiss biscuits charlotte served with a mango coulis*

*Coffee & Mints*

*Price £49.50 per person*



## *Children's menu*

### *Main courses*

*Mini pizza*

*Chicken nuggets*

*Sausages*

*Fish fingers*

*Chicken breast*

*All main courses are available with vegetables and potatoes or with chips and beans*

### *Desserts*

*Various ice creams*

*Banana split*

*Chocolate fudge cake*

*Traditional trifle*

*Price £7.95 per person*



## *Terms of payment*

***Deposit:***

*Payable upon confirmation £300.00 (non refundable).*

***Second installment:***

*£1000.00 payable one month before the occasion.*

***Balance:***

*Payable on the date of the wedding reception*

*Please note that a 10% service charge will be added to your final bill.*

*Please sign below to agree to our terms:*

*Name ..... Date .....*

*Signature .....*