

Menus

£30 per head

Starters

Choice of Seasonal Soup (v)
with a roll and butter

Ardennes Pate
with caramelised onion chutney and toasted brioche

Melon & Parma Ham
served with fresh figs and a leafy salad

Tomato, Mozzarella Stack and Basil Stack (v)
with a balsamic drizzle

Prawn Cocktail (v)
served on a bed of shredded iceberg lettuce
topped with marie-rose sauce

Mains

All served with potatoes and seasonal vegetables

Roast Topside of Beef
served with Yorkshire pudding

Roasted Loin of Pork
served with Bramley apple sauce

Traditional Roast Turkey
served with all the trimmings

Mozzarella stuffed Chicken Breast Wrapped in Parma Ham
served with a creamy white wine sauce

Poached Salmon Supreme
with a white wine and watercress sauce

Braised Lamb Shanks
served with a mint sauce

Mushroom, Brie, and Cranberry Wellington (v)
served with a garlic white wine sauce

Roasted Vegetables and Stilton (v)
bound in filo pastry served with a creamy stilton sauce

Desserts

Tarte au Citron
served with red berries

Chocolate Torte
served with whipped cream and seasonal berries

Banoffee Pie
topped with cream and chocolate flakes

Fresh Fruit Salad
served with pouring cream

Cheese Board
Served with a selection of biscuits

Tea, Coffee & Mints



Hot Buffet

£22 per head

Simply pick any **two** hot dishes and any **two** desserts from the menu below.

All hot dishes are served with rice/new potatoes and seasonal vegetables or a mixed leaf salad and homemade coleslaw.

A Roll and Butter to start

Hot Dishes

Baked Salmon fillet on a Creamy White Wine Sauce

Thai Green Chicken Curry

Chicken in a Leek and Stilton Sauce

Chicken Chasseur

Lasagne

Chilli Con Carne

Sweet and Sour Chicken

Braised Beef with Shallots

Roasted Vegetable Lasagne (v)

roasted Vegetable and Stilton Filo Parcel (v)

Thai Green Vegetable Curry (v)

Desserts

Fresh Fruit Salad

Apple Crumble and Custard

Banoffee Pie

Profiteroles in a Rich Chocolate Sauce

Lemon Meringue Pie

Gateaux

Chocolate Fudge Cake

Cheesecake

Followed by Tea/Coffee and Mints

Treat our space like a blank canvas
and make it your own



Children's Menu

£15 per head

Please note this menu is only applicable to children under 12 years of age

Please choose one starter, one main and one dessert for all children. Alternatively, children may have a half portion of your chosen Wedding Breakfast

Starter

A selection of vegetable sticks & Houmous (v)

Garlic bread slices (v)

Main

Chicken goujons served with chips, beans or peas

Pasta with a tomato sauce, topped with cheese (v)

Sausages served with mash, beans or peas

Dessert

Ice cream and chocolate sauce

Fresh fruit salad

Fruit Juice and Mints

The Rufus Centre
Celebrate in Style

