

## **Full Package Wedding Breakfast Menu**

### **Choose from...**

Cold dressed buffet

which includes

Prime sirloin of beef

Roast local turkey breast

Honey and mustard baked ham

Scottish salmon with a dill mayonnaise

served with a selection of chef's salads which includes  
mixed greens, tomato, red onion and basil, homemade coleslaw,  
potato with wholegrain mustard dressing, pasta OR rice

new potatoes and French bread

**or**

A starter of your choice and a main course dish of your choice  
(from the selector lists enclosed)

Both options are followed by your chosen trio of desserts  
(from the selector list enclosed)

with tea, coffee and chocolate mints

## **Full wedding package Starter options**

**Please choose your preferred starter from the options below**

Caramelized red onion and Stilton tartlet  
served with mixed leaves and a homemade chutney

Baked field mushroom  
topped with goats' cheese and a herb crust

Brie and pancetta tart  
served over leaves with a gamekeepers' chutney

Homemade duck liver parfait  
served with melba toast and caramelized orange marmalade

Smoked salmon and prawn saladette  
topped with a Marie Rose sauce

Grilled goats' cheese en croute  
served over mixed leaves with pesto and cherry tomatoes

Trio of melon  
served with a fruit coulis and a refreshing fruit sorbet

Fan of melon drizzled with a Malibu syrup  
and served with a compote of strawberries infused with basil

Your preferred flavour of chef's homemade soup  
served with croutons or crusty bread

Don't see what you're looking for? We are happy to be flexible and cater to your individual tastes.  
Please speak to us about a bespoke menu.

## **Full wedding package Main course options**

**Please choose your preferred main course from the options below**

Three meat carvery,  
choose your three meats from  
sirloin of beef, leg of lamb, pork with crackling, turkey, honey and mustard ham, chicken pieces  
served with Yorkshire pudding, stuffing, roast and mash potatoes and pan gravy

Baked pork fillet  
stuffed with a garlic, apricot and sausage mousseline, wrapped in pancetta  
and finished with a local cider and apple jus

Char grilled pork chop  
served over wholegrain mustard mash and topped with a  
pink peppercorn and cream sauce

Breast of chicken stuffed with asparagus  
served with a light champagne velouté sauce

Breast of chicken stuffed with Rutland cheese  
served with a wholegrain mustard sauce

Breast of chicken wrapped in pancetta  
served over roasted vegetables with a tomato and basil sauce

Salmon in a pastry lattice  
with a lemon and chive sauce

Fillet of smoked haddock  
served on a leek, pea and parmesan cheese risotto

Paupiette of plaice filled with salmon  
and served with a prawn thermidor sauce

All main courses are served with chef's selection of seasonal vegetables and buttered new potatoes

Don't see what you're looking for? We are happy to be flexible and cater to your individual tastes.  
Please speak to us about a bespoke menu.

## **Full wedding package Assiette of desserts options**

**Choose a selection of three individual desserts to be served on one plate**

Meringue tower served with whipped cream and summer fruits

Individual chef's homemade cheesecake (Baileys, chocolate, raspberry, coffee, vanilla or lime)

Individual passionfruit delice - passionfruit mousse set on a light sponge base

Baked pear and almond tart

Baked vanilla tart with crème fraiche

Individual banoffee pie

White chocolate and raspberry terrine

Milk chocolate and orange tart

Mini choux bun dipped in chocolate and filled with vanilla cream

Crème brûlée served with a homemade biscuit (100 or less guests)

Iced soufflé (chocolate, strawberry or lemon)

Chocolate and orange marquise

Individual summer pudding

Caramelised apple tart

Individual zesty lemon tart

Individual chocolate and rum gateau

Fresh fruit skewer served over natural yoghurt

Don't see what you're looking for? We are happy to be flexible and cater to your individual tastes.  
Please speak to us about a bespoke menu.

## Off-peak menu selector

Please choose one option per course...

### Starter course

Homemade chicken liver parfait served with warm brioche and a Cumberland sauce

Smoked salmon and prawn saladette topped with a Marie Rose sauce

Trio of melon served with a fruit coulis and a refreshing blackcurrant sorbet

Caramelised red onion and Stilton tartlet served with mixed leaves and homemade chutney

Your chosen flavour of homemade soup served with croutons or a crusty roll

### Main course

Plated roasted meats, choose from beef, pork, turkey, ham or chicken served with Yorkshire pudding, stuffing, roasted and mash potatoes and pan gravy

Breast of chicken wrapped in bacon served with a leek velouté sauce

Selection of finest English sausages choose from Lincolnshire, Rutland and Venison all served with a cheese and chive mash potato with onion gravy

Fillet of Greetham salmon served with a prawn thermidor sauce

All mains are served with a selection of seasonal vegetables and new potatoes

### Desserts

Berry Pavlova served with fresh cream

Homemade cheesecake (chocolate, raspberry, vanilla or lemon)

Cream filled profiteroles smothered in a Baileys' chocolate sauce

Homemade chocolate trio

Lemon tart served with crème fraiche

## Canapé Menu

Why not offer your guests some tasty nibbles on arrival to keep them going through the photographs and soak up some of those arrival drinks?

Smoked salmon and zested lemon on bruschetta

Seared scallop served on black pudding with a tomato salsa

Smoked salmon pinwheels

King prawns marinated in ginger, chilli and lime

served with lemon scented cream cheese

Baby Yorkshire pudding, rare fillet of beef and mustard crème fraiche (max 100)

Teryaki fillet of beef, spring onion and oyster sauce in a filo case

**Please choose 1 only from the above and the rest from the below options**

Smoked salmon and asparagus roulade

Mini fish and chips with tartare sauce

Parma ham and peppered pineapple

Cajun chicken and mozzarella tartlet with a lemon and lime mayonnaise

Thai flavoured chicken wrap

Glazed honey and wholegrain mustard sausages

Chicken liver and port paté with onion marmalade *or*

Duck parfait with caramelised orange marmalade

Caramelised red onion and Stilton tart

Buffalo mozzarella, sun-dried tomato and basil

Brie and cranberry served on bruschetta

Mini ploughmans

**Up to 6 items for £8.00 per person (2016 price)**

## Evening BBQ Menu

Marinated pork ribs

Lincolnshire sausages

Lamb and rosemary burgers

Spicy chicken oysters

Vegetarian kebabs

Quorn and vegetable chilli

Please choose from the above:

**3 items £13 per person**

**4 items £15 per person**

**5 items £17 per person**

served with a selection of salads to include...

mixed green

tomato, red onion and basil

homemade coleslaw

new potato and wholegrain mustard

pasta OR rice

jacket potatoes

bread rolls

relishes and sauces

This menu can also be served indoors in the event of bad weather although the meats would be cooked in the kitchens and served from hot counters in the function room

## Evening Hog Roast Menu

We are delighted to now offer the full Hog Roast experience for meat lovers wanting something extra special for their evening meal

includes...

spit roasted pork meat

baps

stuffing

apple sauce

selection of salads to include...

mixed green

tomato, red onion and basil

homemade coleslaw

new potato and wholegrain mustard

pasta OR rice

**£13.50 per person**

(minimum of 100 paying guests)

This menu can also be served indoors in the event of bad weather although the 'hog' would be joints of meat cooked in the kitchens, served from hot counters in the function room

## Evening Finger Buffets

### Menu A

breaded goujons of fish  
sausage rolls  
chicken drumsticks  
selection of pastry crolines  
breaded mushrooms  
garlic bread topped  
with tomato and mozzarella  
selection of sandwiches  
tuna filled pastry cases  
warm homemade quiche  
crisps and dips

**£13.95 per person**

### Menu B

bridge roll selection  
chicken drumsticks  
sausage rolls  
pork pies  
homemade vegetarian quiches  
savoury eggs  
seafood dim sum  
cheeseboard  
fresh fruit  
crisps and dips

**£12.95 per person**

### Menu C

sandwich selection  
chicken drumsticks  
sausage rolls  
homemade quiche  
pizza slices  
savoury eggs  
cheese and pineapple skewers  
crisps and dips

**£11.95 per person**

Evening buffets are charged at 80% of your day time guests  
plus 100% of any extra evening-only guests

Prefer to offer your guests a lighter bite in the evening?

Bacon baps are priced at £4.50 per person

# **Greetham Valley Accommodation Tariffs (2016 rates)**

## **£95 bed and breakfast per room**

Additional nights:

Guests wishing to extend their stay with us may do so at a reduced rate of just £70 B&B per room, per night

Guests wishing to check in early on the day of arrival may book their room from 8am for an extra cost of £50.

This rate does not include breakfast on the day of arrival.

Children:

We can offer the hire of z beds, suitable for children up to the age of 12 years, and cots upon request, for children to share rooms with adults.

Z beds £15 each per night including breakfast

Cots £10 each per night including breakfast

Bedrooms are available to check in from 3pm on the day of arrival, we ask that you vacate rooms by 10.30am on the day of departure.

All above tariffs are per room per night and include overnight accommodation, full English breakfast and VAT

We reserve the right to amend our tariffs at any time

We are able to hold up to 16 of our 35 bedrooms exclusively for your guests on a 'sale or return' basis. 3 months prior to your wedding day, we will contact you and allow 1 further week to chase up any guests still wishing to book bedrooms. No later than 10 weeks prior any rooms that are unnamed would be put back to public sale. Guests are asked to book via hotel reception and mention your wedding upon booking. They will be asked for card details to secure their rooms. Our individual rooms' cancellation policy is 48 hours prior to arrival.