



# *Wedding Menu*

2019

# Gold Wedding Menu

## Starter

Home-made soup  
Crayfish & mango salad with lemon zest dressing  
Pressed game terrine with red onion marmalade  
Galia melon with a mixed berry coulis & champagne sorbet  
Smoked salmon & rocket salad with a mustard, dill dressing

## Main Course

Serrano ham wrapped chicken breast stuffed with oven dried tomato, parmesan & rosemary mousseline with a claret jus  
Gloucester old spot pork tenderloin filled with a apricot & chestnut stuffing, fondant potato & Armagnac cream sauce  
Roast sirloin of British beef with Yorkshire pudding & a cappuccino pepper sauce or Claret gravy

## Vegetarian

A pea, asparagus & mint risotto on a bed of courgette ribbons  
Roast butternut squash ravioli, white bean cappuccino sauce

## Fish main course

Scottish salmon on a dill potato cake with a roasted red pepper coulis  
Cod fillet with a welsh rarebit topping, salsa verde  
All main courses served with seasonal vegetables and potatoes

## Dessert

Tart Citron with raspberries  
Tutti frutti choux puffs, fruit coulis  
Sticky toffee pudding, caramel sauce & ice cream  
A trio plate of; Baby Chocolate torte,  
Baked vanilla cheesecake & Eton mess

2 Course £32.50

3 Course £40.50

Please choose one or two dishes from each course for your entire party

# Platinum Wedding Menu

## Starter

Pressed confit pork, green peppercorn & port terrine with an organic tomato and apple chutney  
Chicken liver & cognac parfait with a red onion marmalade  
Smoked duck breast with celeriac remoulade finished with a truffle oil  
Goat's cheese & roasted shallot tart with a smoked paprika tomato sauce  
Scottish salmon 3 ways; Oak smoked, hot smoked & Gravalax  
Smoked Haddock scotch egg with a light korma & coconut sauce

## Main Course

Breast of Guinea fowl wrapped in pancetta,  
with baby vegetables & tarragon jus, fondant potato  
Confit pork belly on a bed of Cassoulet  
Roast breast of chicken stuffed with a wild mushroom mousse  
and served with a truffle champagne sauce  
Roast rack of lamb on a spring onion mash, claret & rosemary jus  
Marinated roast duck breast finished with honey,  
Dauphinoise potatoes & julienne vegetables

## Vegetarian

Roast butternut squash with a beetroot, red quinoa & lemon thyme risotto

## Fish

Pan-fried Seabass with a prawn potato cake & samphire  
Grilled cod with a "rare bit" topping served on crushed new potatoes  
Grilled tuna with celeriac skordolia

All main courses served with seasonal vegetables and potatoes if not specified.

## Dessert

Baby pear, honey & almond tart with a crème Anglais  
Apple & thyme tarte tatin with an Armagnac ice cream  
A trio plate of: Chocolate brownie topped with  
pistachios, lemon cheesecake & Vanilla panacotta  
Fresh fruit tart on a crème brulée filling  
Summer pudding with Kirsch & Clotted cream  
A Trio plate of; lemon posset, Chocolate mousse torte &  
white chocolate & raspberry pannacotta  
A selection of British cheeses with biscuits & homemade chutney

Coffee & Chocolate truffles

£49.50 per person

Please choose one or two dishes from each course for your entire party

# *Cream Tea Menu*

Selection of granary & white sandwich triangles (fillings of your choice)

Scones with home-made strawberry Jam & clotted cream

Dundee fruit cake & carrot cake

Savoury plate; Sausage rolls, scotch eggs & baby quiche tartlets

Teas or coffee

£15.50

The price includes all crockery and service staff.

# Canapé List 2019

Ideal for an evening drinks reception or a pre-meal appetizer.

We recommended 4-5 canapés per person

## Meat Selection

Peking duck pancakes (C)

Chicken Caesar cups (C)

Chicken Ballotine with Lemon thyme(C)

Mini Yorkshire pudding with roast beef & salsa Verdi

Carpaccio of beef with parmesan on toast rounds(C)

Rare roast beef with salsa verde on sour dough bread(C)

Bangers, mash with onion gravy

Mini lamb & mint burgers with tomato relish

Mexican pulled pork mini toastadas

Marinated satay pork skewers with a peanut sauce (can be hot or cold)

Chicken liver parfait on croute with redcurrant(C)

Chorizo on a Spanish tortilla with a rich tomato sauce

## Fish Selection

Chilli marinated tiger prawns with mango(C)

Smoked haddock & quail egg scotch egg(C)

Crayfish with an orange dressing(C)

Smoked trout mousse with Wasabi on mini toast(C)

Smoked salmon rose blinis with chive crème fraîche(C)

Smoked salmon tartare in a pastry cup(C)

Smoked salmon on walnut bread with horseradish cream & caper berries(C)

Sesame prawn toasts

Battered cod & chip with mushy peas

Crab cake with a lime chilli mayonnaise

## Vegetarian Selection

Roast red pepper and balsamic bruschetta(C)

Oven roasted tomato, feta & black olive tart(C)

Mozzerella balls with basil pesto(C)

Brie & cranberry tartlets(C)

Mini cheese on toast

Saffron & Fennel seed risotto balls

White truffled risotto cake with parmesan

Garlic mushroom filo parcels(C)

## Desserts Selection

Chocolate petite fours(C)

**£1.70 per canapé**

(C) = served cold

**Serving staff are extra at £13.50 for each member of staff**

# Cold Meat/Pie Buffet Menu

## Main Course

Suffolk Honey Roast Ham  
Roast Rib of Beef  
Chicken marinated in Soy Sauce,  
Coriander, Ginger & Sherry

## Picnic Pie

Dressed salmon  
Chicken, leek & white wine pie  
Marinated Vegetable & Basil Tart

## New Potato & Herb Salad

Lettuce Bowl  
Greek Salad  
Roasted tomato pasta salad  
Caesar salad

Chunky bread and butter

## Dessert

Strawberries & Cream (if in season)  
Chocolate torte  
Fresh fruit platter

£25.50 per person

# Finger Buffet

Chef's selection finger buffet

Selection of white & granary sandwiches  
Assorted vegetarian quiche  
Scottish smoked salmon with lemon, black pepper cream cheese on baguette rounds  
Homemade sausage rolls -  
plain, sundried tomato & basil, port & stilton  
Variety of homemade pizzas  
Mums' recipe scotch eggs  
Miniature cakes

£10.50

Please ask if you would like alternatives to be added or swapped, charges may vary.

The finger buffet menu is supplied with disposable plates and paper napkins.

# 2 course Hot Fork Buffet Meals

## Meat Selection

Catalan chicken & chorizo with sautéed potatoes  
Thai green chicken curry with scented rice  
Local awarding winning Sausages with mashed potato  
& onion gravy  
Sweet and sour pork with long grain rice  
Hot Texas chilli long grain rice  
Chicken, smoked cheese & mushroom pie roast potatoes  
Shepherd's pie seasonal vegetables  
Lamb & spinach curry lime & coriander rice  
Chicken korma lime & coriander rice  
Minted lamb new potatoes  
Beef lasagne mixed leaf salad  
Beef bourguignon long grain rice  
Steak & Guinness pie roast potatoes

## Vegetarian Selection

Jalfrezi vegetable curry long grain rice  
Vegetable & bean cottage pie  
Vegetable lasagne mixed leaf salad  
Moroccan vegetable tagine cous  
Thai green vegetable curry long grain rice

## Fish Selection

Salmon with a chive cream sauce new potatoes  
Suffolk seafood pie seasonal vegetables  
Kedgerie mixed leaf salad

## Dessert

Apple crumble  
Chocolate bread & butter pudding  
New York baked cheesecake  
Fresh fruit salad  
Seasonal pavlova  
Chocolate brownie, white chocolate sauce  
Lemon tart  
Sticky toffee pudding with caramel sauce with ice cream  
Selection of British cheeses (£3.75 supplement)

£26.00 per person

A minimum of 20 people required for this menu.

As a guide, we suggest; 20 – 60 people, choose two dishes from each course  
60 – 120 people, choose three dishes from each course  
120+ people, choose four dishes from each course.



# Barbecue Menus

All these menus include rolls & sauces

## Menu 1

Homemade burgers  
(Blue cheese, Chorizo, plain beef & vegetarian)  
Pork & leek and traditional flavoured sausages (vegetarian alternative)  
Spicy BBQ boneless chicken thighs

New potato and herb salad  
Mixed lettuce salad  
Tomato and basil salad with a balsamic dressing  
Asian rice salad

Rich chocolate mousse tort with cream  
Strawberries & cream

Palm plates, wooden cutlery & napkins

£22.00 per person

## Menu 2

Homemade burgers  
(Blue cheese, Chorizo, plain beef & vegetarian)  
Selection of flavours of locally made sausages (vegetarian alternative)  
BBQ marinated chicken  
Vegetable & haloumi skewers  
Red wine & black pepper beef brochettes  
Herb infused salmon fillets

Hot new potatoes  
Tomato, cucumber, feta & black olive salad  
Mixed leaf lettuce  
Salad niçoise  
Moroccan jewelled couscous

Summer berry Pavlova  
Chocolate mousse with a Blackcurrant coulis

Crockery, cutlery & napkins

£26.00 per person

# Menu 3

Homemade burgers  
(Blue cheese, Cajun, Lamb & mint, plain beef & vegetarian)  
Selection of locally made sausages (vegetarian alternative)

Garlic king prawns  
Vegetable skewers with haloumi cheese  
Satay chicken skewers  
Cote de bœuf

New potato & herb salad  
Broccoli and blue cheese salad  
Mixed leaf lettuce  
Tomato and basil salad with a balsamic dressing  
Thai noodle salad

Rich chocolate tart  
Italian Masala trifle

Crockery, cutlery & napkins

£31.00 per person

# *Free range hog roasts*

Slow roasted, carved and presented onsite  
Served with stuffing, rolls, apple sauce & paper napkins

£900 per small hog (120 Ptns)

Add;

Choice of salads  
(includes disposable plates and cutlery)  
£630 (120 Ptns)

Roast potatoes  
(includes disposable plates and cutlery)  
£300 (120 Ptns)

# *Free range lambs*

Slow roasted, carved and presented onsite  
Served with either rolls or pitta bread,  
Mint yogurt sauce and paper napkins

£770 Per Lamb (70 Ptns)

Add;

Choice of salads  
(includes disposable plates and cutlery)  
£390 (70 Ptns)

Roast potatoes  
(includes disposable plates and cutlery)  
£185 (70 Ptns)

ROSEWOOD  PAVILION