

# Wedding Menu Tariff

Our menus include a range of dishes specially chosen by our catering team. When selecting your Wedding Breakfast we ask that all guests have the same main course and choose from a selection of two starters (including one soup) and two desserts. We can cater for vegetarians and special dietary requirements separately. For smaller weddings, we can offer you an area of the restaurant where your guests can choose from our à la carte dining menu overlooking our beautiful gardens.

Children are very welcome at the Mackworth Hotel and those aged five to twelve will be charged at 50% of the full menu price. Over twelve years old the full price will apply. For children under five we can offer simpler meals on request.

## Wedding Breakfast

	2009	2010	2011
<b>3 course</b>	£23.95	£24.95	£25.95
<b>4 course</b>	£25.95	£26.95	£27.95
<b>5 course</b>	£28.95	£29.95	£30.95
<b>6 course</b>	£30.95	£31.95	£32.95

## Wedding Buffets

	2009	2010	2011
<b>Finger Buffet A</b>	£9.95	£10.25	£10.50
<b>Finger Buffet B</b>	£12.50	£12.95	£13.25
<b>Cold Buffet</b>	£14.50	£14.95	£15.25
<b>Gala Buffet</b>	£17.95	£18.25	£18.50
<b>Cheese and Biscuits</b>	£3.95	£4.10	£4.25

## Wedding Packages

2009	2010	2011
£950	£1000	£1050

Please see 'The Reception' page for details of what is included in the wedding package.

## Reception Drinks

We can offer a range of reception drinks including Bucks Fizz, Champagne, wine and toast drinks. Pricing is subject to the bar tariff at the time of the reception.



# Wedding Menu

## Starters

### Choice of Soup

#### Salmon Tian |

Smoked salmon layered with prawns and diced peppers bound in a sour cream and chive dressing

#### Chicken Liver Pâté |

Traditional pâté served with toast and butter

#### Prawn Cocktail |

Succulent prawns in a Marie rose sauce

#### Feta and Tomato Salad | (v)

Roughly diced feta cheese and tomatoes on a bed of mixed leaves

#### Stilton Mushrooms | (v)

Button mushrooms in a rich and creamy stilton and garlic sauce

#### Melon Fantasia | (v)

A fan of honeydew melon with fruits of the forest

#### Chicken and Bacon Salad |

Strips of chicken breast and bacon on mixed leaves with balsamic dressing

## Fish Courses

#### Salmon Hollandaise |

A delice of salmon gently poached and served with hollandaise sauce

#### Plaice Veronique |

A fillet of plaice served in a classic white wine and grape sauce

#### Cod Duglere |

A cod loin gently poached and served masked in a rich tomato sauce

#### Cod Goujons |

Deep fried goujons of cod resting on a bed of mixed leaves with lemon mayonnaise

## Extra Course

### Sorbet to cleanse the palate

## Main Course

#### Roast Beef |

Slices of roast beef served with a Yorkshire pudding and horseradish sauce

#### Roast Turkey |

Sliced roast turkey served with a chipolata, stuffing ball and cranberry sauce

#### Roast Leg of Lamb (£2.00 extra) |

Three medallions of lamb served with mint and cranberry gravy

#### Chicken Breast |

A supreme of chicken breast served in either wine and mushroom or chasseur sauce

#### Salmon Veronique |

A fillet of salmon served in a classic white wine and grape sauce

#### Cider Pork |

Two pork loin steaks cooked in a creamy apple and cider sauce

#### Vegetarian Selection | (v)

Ask about our chef's selection of vegetable dishes

## Desserts

### Home Made Fruit Pie

### Fruit Crumble

### Bread and Butter Pudding

### Choice of Gateaux

### Profiteroles

### Brandy Snap Baskets

### Cheesecake

## Coffee and Mints £1.95 per person

## Cheese and Biscuits

**A selection of Stilton, Cheddar, Brie and Goat's cheese with biscuits, grapes and celery**

# Buffets

## Finger Buffet A

A selection of sandwiches and open rolls

Pork pie

Sausage roll

Chicken kebabs

Vegetable samosas (v)

Cheese and pineapple (v)

Spring rolls (v)

## Finger Buffet B

A selection of sandwiches and open rolls

Pork pie

Sausage roll

Chicken kebabs

Vegetable samosas (v)

Cheese and pineapple (v)

Quiche

Jacket potato wedges (v)

Spring rolls (v)

## Cold Buffet

Sliced honey roast ham

Sliced roast beef

Sliced turkey

A selection of freshly made salads to include coleslaw, potato salad, pasta salad, rice dishes, green salads (v)

Buttered new potatoes (v)

Quiche

Egg mayonnaise (v)

Pickles (v)

Bread rolls and butter (v)

## Gala Buffet

Roast topside of beef

Glazed poached salmon

Dressed turkey

Glazed ham

Buttered new potatoes (v)

Quiche

Samosas and bhajees

Spring rolls (v)

Chicken kebabs

Coleslaw and potato salad (v)

Bread rolls and butter (v)

## Cheese and Biscuits

**A selection of Stilton, Cheddar, Brie and Goat's cheese with biscuits, grapes and celery**



