



Our Wedding Menus Valid at both Venues

We love food – and our catering team offers wonderful and delicious options using the freshest of ingredients – We can accommodate most dietary restrictions.

For weddings 20 and over

***Chef provides some light snacks, crisps and dips etc. after ceremony light snacks**

Choose three of the following sides:

Choose one

- Roasted garlic potatoes
- Rice Pilaf
- Roasted sweet potatoes with salt and pepper and olive oil
- Green beans casserole topped with crispy onions

Choose two

- Caesar salad with croutons, parm and bacon
- Field Green Salad with cucumber, grape tomatoes, croutons with Balsamic Vinaigrette
- Baby spinach salad, apples or oranges, toasted nuts, with house dressing
- Pasta Salad with olives, red onion, cucumber and feta cheese
- Potato Salad, celery, red onion, hard boiled eggs- we can add bacon too!
- Maple Syrup glazed carrots
- Garlic Mashed potatoes
- Cheese board
- Pickle and olive sampler

Main Dish choose one:

- Chicken breast stuffed with roasted red pepper and feta
- Chicken breast stuffed with mushrooms, shallots & Swiss cheese wrapped in Prosciutto
- Chicken Parmesan
- Salmon with maple and dill sauce
- Pan seared pork tenderloin medallions in apple cider & sage reduction
- Portobello Mushrooms with garlic

Second Main Dish choose one:

- Vegetarian lasagne with tomato marinara sauce
- Meat lasagne with loads of cheese and layered noodles and tomato sauce
- Penne pasta with Alfredo or tomato sauce
- Beef Stroganoff

Dessert

We have a tradition for one half the couple to choose their favorite dessert!
Bring your own wedding cake or cupcakes