



LITTLE
CHANNELS

— Weddings —

*Menu Choices
& Prices*

2019

CHOOSE YOUR PACKAGE

PACKAGE CAVA

£65 per person + VENUE HIRE

1 glass of Bucks Fizz or Pimms & Lemonade or Lager
4 Course Wedding Breakfast or Carved Buffet
2 glasses of Altana Bianco/Rosso wine or Lager
Glass of Cava (toasts)
Finger Buffet (6 items)

ADDITIONAL EVENING GUESTS **£13** per person

PACKAGE PROSECCO

£70 per person + VENUE HIRE

1 glass of any reception drink
4 Course Wedding Breakfast or Carved Buffet
½ bottle of Altana Bianco/Rosso Wine
Glass of Prosecco (toasts)
Finger Buffet (7 Items)

ADDITIONAL EVENING GUESTS **£14** per person

PACKAGE CHAMPAGNE

£75 per person + VENUE HIRE

Up to 2 glasses of any reception drink
4 Course Wedding Breakfast or Carved Buffet
½ bottle of Altana Bianco/Rosso Wine
Glass of Champagne (toasts)
Finger Buffet (8 Items)

ADDITIONAL EVENING GUESTS **£15** per person

VENUE HIRE FEES

High Season *April - September & December*

Sunday - Thursday **£800**
Friday **£1,400**
Saturday **£1,900**

Low Season *January - March, October & November*

Sunday - Thursday **£600**
Friday **£1,000**
Saturday **£1,200**

Civil Ceremony **£250**

Evening Reception **£1,000**
(From 6pm, excluding Saturday)

Deposit Required to secure booking **£950**

CHILDREN'S PACKAGE

Under 13 years **£15**
Under 16 years **£25**
(per person)

FINGER BUFFET UPGRADE

Upgrade to a BBQ
2 Items **£7**
3 Items **£11**
(per person)

EVENING FUNCTION ONLY

Buffet Options	BBQ
6 Items £16	2 Items £22
7 Items £17	3 Items £25
8 Items £18	(per person)
(per person)	



CANAPÉS

3 Items **£5.50** | 4 Items **£6.50** | 5 Items **£7.50** (per person)

Mini ham and pesto quiche
Mini chicken and bacon pie
Mini Yorkshire pudding with sliced beef
Mini beef and horseradish crostini
Chicken liver pate and onion chutney crostini
Smoked duck and tomato chutney crostini
Grilled asparagus wrapped in parma ham, hollandaise dip

Goat's cheese and red onion tart
Brie and grape chutney crostini
Wild mushroom and arancini balls

Oriental king prawn roll
Smoked salmon and cream cheese roulade
Prawn and marie rose cucumber cups

SWEET CANAPÉS:

Strawberry and cream shortbread
Mini chocolate brownie
Mini pear frangipane
Mini fudge bites

Your wedding package includes the stated amount of Altana Bianco/Rosso wine. If you require additional wine or prefer something different, please choose from below.

WHITE WINE

	<i>Bottle</i>	<i>Upgrade wine per person</i>
Altana Di Vico Bianco Italian Delicate and fresh drinking dry wine from the drenched region of Puglia	£19.95	£0.00
Pinot Grigio Col Di Sotto Italian Very attractive well rounded with apply characteristics	£21.95	£0.50
Chardonnay, Coorong Estate Australian The apple and passion fruit characteristics continue through the palate to a creamy finish	£21.95	£1.00
Sauvignon Blanc, Tierra Del Rey Chile Crisp, clean well-made wine with pleasant texture	£22.95	£1.50
Viognier, Comte Paul Antonin France Beautifully pure with lifted white style fruit flavours	£24.95	£2.00
Gavi Salluvii, Castellari Bergaglio Italian A delicious white with wonderful freshness and crisp lemon acidity	£27.95	£2.50

ROSE WINE

Altana Di Vico Rosato-Italy Italian Beautifully pale rose with hints of red berry fruit flavours	£19.95	£0.00
Zinfandel, Discovery Beach USA A pale blush just off dry with strawberry style fruit flavours	£21.95	£1.00

RED WINE

	<i>Bottle</i>	<i>Upgrade wine per person</i>
Altana Di Vico Rosso Italian Smooth, soft and characterful red	£19.95	£0.00
Shiraz, Coorong Estate Australian An attractive soft, spicy Shiraz, with dark brambly style fruit and oak flavours	£21.95	£0.50
Montepulciano d'Abruzzo Italian A well-structured wine with concentrated cherry fruit flavours	£21.95	£1.00
Merlot Comte Paul Antonin French Ruby red colour, well rounded with spicy woody notes	£22.95	£1.50
Malbec, Mendoza Argentina Soft and spicy red, combining the brambly flavours of Malbec	£24.95	£2.00
Rioja Crianza, Soligamar Spanish Aged in French and American oak for 12 months, tightly structured with lovely vanilla tones	£29.95	£3.00





WEDDING BREAKFAST

A four-course meal, served by our team of professional staff, all dietary requirements can be catered for.

STARTER

Homemade soup of your choice

Prawn, crayfish and oak smoked salmon tian, horseradish crème fraiche

Smoked salmon with lime and dill mayonnaise, served with granary bread

Ham hock terrine with piccalilli and sliced crusty bread

Duo of melon and parma ham with a honey dressing

Deep fried brie served with a pineapple and chilli chutney

Trio of melon with strawberries and a raspberry coulis

Goats cheese and red pepper tart on a bed of rocket

Asparagus wrapped in parma ham with a peppercorn butter

Chicken liver pate served with toasted brioche and onion chutney

MAIN COURSE

Roast breast of chicken served with all the trimmings and roast potatoes

Chicken breast stuffed with cream cheese, sun-blushed tomatoes and spinach with a white wine cream sauce and lyonnaise potatoes

Roast beef with Yorkshire pudding and roast potatoes

Lamb shank with a champ mash and a rosemary jus

Pork belly served with caramelised apple, duchess potatoes and a creamy calvados sauce

Confit duck leg with red cabbage, dauphinoise potatoes and a cherry jus

Individual beef wellington with chateau potatoes *supplement £4*

FISH DISHES

Baked cod fillet, sautéed potatoes and parsley sauce

Sea bass fillet with a creamy lemon and dill sauce with a fondant potato

Salmon and basil filo parcel with new potatoes and a chive and cream sauce

VEGETARIAN

Three cheese and red onion tart, new potatoes and beetroot radish salad

Wild mushroom and brie wellington with chateau potatoes and a redcurrant jus

Butternut squash and sweet potato risotto topped with parmesan shavings

Spinach and ricotta tortellini

All main courses are served with a selection of seasonal vegetables

DESSERTS

- Baileys and crème de menthe cheesecake
- Apple and blackberry crumble with ice cream or custard
- Pavlova, mixed berry compote and chantilly
- Black cherry crème Brûlée with a pistachio cookie
- Tropical fruit salad with a gin and tonic granita
- Chocolate brownie served with vanilla ice cream
- Chocolate, orange, brioche and butter pudding, crème anglais, white and dark chocolate sauce
- Profiteroles filled with Cointreau cream and a chocolate and orange drizzle
- Treacle tart and custard
- Poached pear frangipane with honey and Greek yogurt ice cream
- Baked vanilla cheesecake with a raspberry compote

TEA or COFFEE AND PETIT FOURS



CHILDREN'S WEDDING BREAKFAST

Children aged 3-12 years

STARTER

- Tomato soup
- Melon, served with strawberries
- Garlic bread

MAIN COURSES

- Tomato and cheese pizza
- Sausage and mash, served with peas
- Chicken goujons, chips and peas
- Cod goujons, chips and peas

DESSERTS

- Jelly and fresh fruit
- Jam sponge and custard
- Mixed ice cream
- Chocolate brownie and ice cream



CARVED BUFFET - TWO COURSES

Offers a more informal and relaxed style of service, if you would like to suggest different dishes the chef is more than happy to accommodate.

*For a minimum of 60 people – maximum 100
Please select four of the dishes from below*

- Cold roast sirloin of beef
- Cold roast Norfolk turkey
- Home cooked gammon ham
- Fresh poached salmon

Select two dishes from this section

- Homemade lasagne
- Spicy or mild chicken curry
- Beef bourguignon
- Pork fillet stroganoff
- Chicken, wild mushroom and asparagus fricasse

Select two dishes from this section

All served with hot new potatoes and a selection of exotic salads

CHOICE OF TWO DESSERTS
(see Wedding Breakfast menu, page 8)

TEA or COFFEE AND PETIT FOURS



100% of your total number of guests must be catered for.

FINGER BUFFET

Create your own buffet.

Evening function only:

6 Items **£16** | 7 Items **£17** | 8 Items **£18** (per person)

- Assorted sandwiches
- Assorted French bread sandwiches
- Homemade sausage rolls
- Honey glazed cocktail sausages
- Chicken goujons
- Duck and hoi sin spring rolls
- Pepperoni and Margherita pizza slices
- Mini chicken and bacon pies
- Tempura battered king prawns
- Salt and pepper chilli squid
- Calamari rings with a garlic aioli
- Breaded fish goujons
- Mini vegetable samosas
- Mediterranean vegetable quiche
- Jacket potato skins
- Cajun potato wedges
- Hot mozzarella melts
- Nachos served with a selection of dips



All Barbeque dishes are served with a selection of exotic salads and French bread

EVENING BARBEQUES

Available from April to September.

Minimum number of 60 guests.

Upgrade your evening Finger Buffet to a BBQ:

2 Items **£7** | 3 Items **£11** (per person)

Evening function only:

2 Items **£22** | 3 Items **£25** (per person)

- BBQ butterflied chicken breast
- Cajun chicken breast
- Chicken and chorizo chicken kebab
- Honey and rosemary lamb kebab
- Minted lamb kebab
- Marinated tuna steak
- Swordfish steak with a tarragon and mustard glaze
- Garlic and chilli king prawn skewer
- BBQ spare ribs
- Gammon steak
- Giant hot dog
- Peppered rump steak
- 6oz sirloin steak
- Beef burger – plain or with cheese
- Chargrilled vegetable and halloumi skewer
- Quorn and vegetable burger
- Corn on the cob



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TASTER MEAL

Once your wedding day is confirmed you will be invited to your pre wedding tasting meal.

We will serve you your chosen menu and wine choices, using the cutlery, crockery, glasses and linen that will be used on your wedding day.

*If you have any questions or special requests,
please do not hesitate to contact us.*

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