

TAILOR YOUR WEDDING

Food is our passion; combined with our stunning setting by the Irish Sea to create a perfect day for you both. Our talented Head Chef has developed a range of delicious dishes for your celebration.

Meet our Wedding Coordinator to choose each course from our extensive options. Dietary restrictions are catered for on request.

WEDDING DAY CHOICES

Minimum 60 People

3 Canapés £6.95 per person, served during drinks reception*.



1 choice 4 Course Wedding Breakfast Menu £47.95 per person.

or

2 choice 4 Course Wedding Breakfast Menu £52.95 per person.

or

3 choice 4 Course Wedding Breakfast Menu £57.95 per person.



Evening Supper Menu (1 item) £12.95 per person.

or

Evening Finger Buffet (6 items) £16.95 per person.



Drinks Package Options from £20.95 per person.



*Note: Canapés are optional. Should you not require an evening menu, a charge will be applied.

ON THE DAY

Master of Ceremonies Table Linen & Napkins Cake Knife & Stand
Chair Covers (Black or White)

COMPLIMENTARY

Menu Tasting for 2 (Mon - Tues) *
Consultation with Head Chef.
Exclusive Family & Friends B&B Rate*
Dedicated Wedding Co-ordinator

CANAPÉS*

Personalise your day with these thoughtful canapés.
£6.95pp*

Choose 3:



Smoked Salmon & Cream Cheese Roulade with Dill & Lime
Mozzarella, Pesto & Sun-dried Tomato on Toasted Croûte (V)(GF on request)
Mini Cheese Burgers topped with Onion Relish
Mini Pigs in Blankets glazed with Honey (GF)
Mini Chocolate & Orange Brownie (V)
Chocolate Dipped Strawberries



*Note: Menu Tasting Excludes Drinks, * Canapés are optional, Room Hire Price on Request.

ARIAN MENU

£47.95 per person

Choose 1 per Course:

STARTERS

Leek & Potato Soup topped with Leek Crisps (V) (GF)

Homemade Salmon & Cod Fishcakes
served with lemon wedge & Pea and Mint Purée

Duo of Melon served with Fruit, Mint Salsa & Raspberry Sorbet (Ve)(GF)



ENTRÉES

Chicken Breast wrapped in streaky bacon set on
Dauphinoise Potato & Diane Sauce

Roast Sirloin of Beef with Homemade Yorkshire Pudding,
Roast Potatoes & Traditional Gravy (GF* without Yorkshire Pudding)
Butternut Squash and Asparagus Risotto topped with Parmesan Shavings (V)



DESSERTS

Deconstructed Eton Mess Cheesecake
Mixed Berry Posset & Chocolate Dipped Shortbread Biscuit (GF* on request)

Chocolate Truffle Brownie,
Chocolate Drizzle & Mint Chocolate Icecream

Tea and Coffee Included

**Further Menu Options Available
During your Wedding Consultation**

AUR MENU

£52.95 per person

Choose 2 per Course:

STARTERS

Pea & Mint Soup topped with Fresh Mint (V) (GF)

Chicken Liver Paté, Brioche & Apple and Plum Chutney (GF on request)

Goats cheese & Roasted Red Pepper Crostini with Balsamic Reduction (V)

Chorizo and Manchego Cheese Arancini with Honey & Red Wine Dressing



ENTRÉES

Braised Feather Blade of Beef served with
Creamed Watercress Potato & Pink Peppercorn Sauce (GF)

Baked Salmon Fillet, Garlic King Prawns
served with Sauce Vierge & Roasted New Potatoes (GF)

Roast Leg of Lamb, Crisp Roast Potatoes & Garlic Rosemary Gravy (GF)

Wild Mushroom & Chestnut Wellington
with Roast Potatoes, Cranberry and Red Wine Gravy (VE)



DESSERTS

Trio of Chocolate Torte, Sweetened Whipped cream, Strawberry & Mint Garnish

Sticky Toffee Pudding, Salted Caramel Sauce & Vanilla Ice-cream

Strawberry & Champagne Trifle with Vanilla Tuile

Classic Cheese & Biscuits with Celery/ Grapes & Apple Plum Chutney

Tea & Coffee Included

**Craft your perfect menu together during
your consultation**



CHILDREN'S MENU

£20 per child | 12 years and Under

STARTER

Honeydew Melon & Sorbet (VE)

Garlic Ciabatta



ENTRÉE

Half Portion of Wedding Breakfast Entrée

Sausage, Mash, Peas & Gravy

Crispy Chicken Goujons, Fries & Beans (GF)

Cod Goujons, Chips and Peas



DESSERT

Mini Chocolate Brownie & Vanilla Ice-Cream

Selection of Ice-cream (V)



Nathan Kobers photography

Conclude your Wedding Feast

EVENING SUPPER MENU

£12.95 per person

Choose 1

Small Fish & Chip Tray with Lemon Wedge & Mushy Peas

or

Bacon & Sausage Soft White Baps & Chips



EVENING FINGER BUFFET

£16.95 per person

Choose 6

Freshly Prepared Sandwiches with 4 different fillings

Breaded Chicken Goujons

Battered Cod Goujons

Mini Pork Pies & Mustard

BBQ Spare Ribs (GF)

Mini Pigs in Blankets (GF)

Homemade Pizza

Mini Potato Skins with Cheese & Ham or Cheese & Spring Onion (V)(GF)

Mini Beef Burgers

Sausage Rolls

Mini Vegetable Spring Rolls

Chunky Chips

Mini Millionaires Shortcake

Mini Chocolate Brownie

Additional items can be added £2.95 per item per person

Fancy a Casual Affair - Ask about our Sunset Package



DRINKS PACKAGES

Choose 1 Option

A

Arrival Glass of Kir Royale or Bucks Fizz

2 x Glasses House Wine on Table

1 x Glass of Cava to Toast

£20.95 per person



B

Arrival Glass of Prosecco with fresh Strawberry

1 x Bottle of House Red, 1 x Bottle of House White & 1 Bottle of House Rosé
for the table

1 x Glass of Prosecco to Toast

£24.95 per person



C

Arrival Flute of Moet Imperial Champagne with fresh Strawberry

2 x Glasses of any 2 wines from our Wine Menu

1 x Flute of Moet Imperial Champagne to Toast

£31.95 per person

Further Tailored Drinks Package Price on Request

*Substitutions Available. Discuss these during your consultation.

