

Yenton

Wedding Menu Selector



When making your choice please select one item from each course for all of your guests

Starters

Fan of Seasonal Melon (V)
Set on a Pool of Fruits of the Forest Coulis
Chicken Liver and Cranberry Parfait
Served with a malted wheat petit pain and Balsamic Onion Confit
Smoked Salmon Mousse *with a Mustard and Dill centre*
Vol Au Vent (V)
With a Creamy Mushroom & White Wine or Chicken and Ham Filling
Grilled Camembert *with cranberry sauce*
Prawn and Avocado Salad
Smoked Trout Fillet (£1.00 supplement)
On a Bed of Mixed Leaves and served with Creamed Horseradish Sauce
Potted mushrooms *in a Port and Stilton sauce*
Smoked haddock and prawn ramekin with a Cheddar Cheese Crust

Soup

As an alternative to a starter or as an additional course extra £2.95
Cream of Leek & Potato (V)
Homemade Green Pea and Mint (V)
Gazpacho(V)
Carrot and Coriander (V)
Mushroom Pottage

Sorbet

As an additional course £1.50
Lemon or Orange

Main Courses

Roast Topside of Beef
Accompanied by Yorkshire Pudding & Horseradish Sauce
Roast Breast of Norfolk Turkey
Presented with Chipolata Sausage, Savoury Seasoning & Cranberry Sauce
Poached Chicken Supreme
Served with a creamy mustard sauce
Roast Leg of Dorset Lamb (£1.00 supplement)
Accompanied by a Mint & Redcurrant Sauce

Fish

Oven Baked Whole Trout
With a warm lemon butter sauce
Poached Medallion of Salmon
Served with hollandaise sauce
Baked Sea bass (£1.00 supplement)
With a Fresh Herb Crust

Vegetarian

Pasta with Slow-cooked Cabbage, Parmesan and Pine Nuts
Vegetarian Cassoulet
Puff Pastry Vol-au-Vent
Filled with Creamed Wild Mushrooms and served with Quenelles of Leaf Spinach
Baked Peppers *with Egg and Lentils*
Turkish Potato Casserole
Spinach & Ricotta Cannelloni
Coated in a Rich Béchamel Sauce

Carved Buffet

Cold Roast Topside of Beef, Cold Roast Turkey
Cold Gammon Ham, Mushroom & Asparagus Quiche
Buttered New Potatoes
Tuna, Pasta & Black Olive Salad, Coleslaw, Mushroom Vinaigrette
Mixed Bean salad, Rice, Sweet corn & Mixed Pepper Salad
Tomato & Cucumber Raita, Mixed Leaves

Desserts

Chocolate Profiteroles
Meringue nests filled with seasonal fruits
Light Lemon Cheesecake
French Apple Tart with Custard Sauce
Victorian Raspberry and Sherry Trifle
Fresh Strawberries with Clotted Cream (*50p supplement depending on season*)
Yenton Cheese Board

Coffee

Freshly Filtered with Mints
Freshly Filtered with Homemade Petit Fours, *75p Supplement*

Drinks Packages

Included in the package price
Reception Drinks-Choose one of
Pimms No 1
Winter Pimms served warm with apple juice *for Winter Weddings*
Castell Lord Brut Cava
Red or white House Wine

With the meal- two glasses of House wine

For the Toast – a glass of Castell Lord Brut Cava
For House Champagne add £2.95 per person
For Lanson Black Label add £3.50per person

Evening Buffet Menus

Menu A

Choose two from the following

A Quarter Pound Beef Burger or 2 Hot Rashers of Back Bacon
In a Soft Floured Bap
Jumbo Pork and Beef Sausage Hot Dog
Vegetarian Options
Vegetarian Burger or Sausage in a Soft Floured Bap/Roll
All accompanied with relishes and mixed salads
£7.95 per person

Menu B

Selection of Freshly Made Sandwiches (*1/2 a round per person*)
Cocktail Sausage Rolls (*2 per person*)
Mini Yorkshire Puddings filled with Roast Beef and Horseradish
Mini Savoury Brioche
Breaded Chicken Goujons with a spicy dip
Crostoni Canapés
Cheese and Pineapple & Cocktail Sausages on Sticks
£9.95 per person

Menu C

Selection of Freshly made Sandwiches
Cocktail sausage rolls
Smoked Salmon skewers
Seafood Pastries
Mini Yorkshire Puddings
Bite size Cobblers
Quartered Pork Pies
Falafel with mint yogurt dip
Cheese and Pineapple & Cocktail Sausages on Sticks
Assorted Mini sweet Pastries
£14.95 per person

Menu D Fork Buffet

Choose 2 dishes from:-
Beef /Chicken Stroganoff
Pasta Bolognese or Carbonara
Beef Goulash
Chilli Con Carne
Curry – Beef or Chicken
Lamb in Apricots *£1.00 supplement*
Served with Rice or Jacket Potato
And Fresh Crusty Bread
£10.95 per person

Wedding Prices

2010

| | |
|-----------------------|---------------|
| Monday -Friday | £39.95 |
| Saturday | £40.95 |
| Sunday | £37.95 |

Payment terms

*£500 deposit required to secure a booking
50% of the anticipated total six weeks prior to the Wedding
With the balance of the account two weeks prior*

Wedding guests booking accommodation receive a discount of 15% off our published tariff on all rooms except small doubles, subject to availability.

We reserve the right to limit the number of rooms available for reservations of one night only to five rooms per wedding.

| Tariff Summer 2010 | | April- June | | | July- September | |
|---|---------------------------|----------------------------|----------------------------|----------------|----------------------------|-------------------------|
| | <i>Sunday- Friday</i> | <i>2 night Weekend</i> | <i>1 Night Weekend</i> | <i>Sun-Fri</i> | <i>2 night W.end</i> | <i>1night W.end</i> |
| <i>Single Room</i> | 32 | 37 | 42 | 45 | 50 | 55 |
| <i>Small Double Room Single Occupancy</i> | 37 | 57 | 62 | 52 | 62 | 69 |
| <i>Standard Double/Twin Room</i> | 42 | 47 | 57 | 49 | 54 | 59 |
| <i>Large Double/Twin Room</i> | 47 | 52 | 62 | 55 | 62 | 67 |
| <i>Garden/Cardanine room</i> | 52 | 57 | 67 | 60 | 65 | 70 |

*All Prices are **per person per night** GBP*

For a Small Double room for Double Occupancy please add £20 for the second person.

All Rooms are En-suite with either a Bath or a Shower. Please state when booking if you have a preference for either one.

All rates include Breakfast and VAT at 15%

All rates Exclude Bank Holidays

Please see our Website for Special offers and further details

www.yentonhotel.co.uk

Additional Services

Flowers

Pedestal £105

Arrangement for Buffet Table £35

Pew Ends £30

Helium Balloons

A cluster of three balloons tied to a flower arrangement £5.50

A cluster of three balloons, weighted £6.50

A cluster of three balloons 2 colour/1 foils £9.00

A cluster of seven floor standing balloons £14.00

An individual foil balloon with number/wording £5.50