

WEDDING BREAKFAST MENUS...

PLEASE SELECT ONE SET MENU FOR YOUR ENTIRE PARTY. YOUR FINAL MENU PRICE WILL BE CALCULATED BY ADDING THE PRICES OF THESE DISHES TOGETHER. THE MENU FOR YOUR VEGETARIAN GUESTS WILL BE CHARGED AT THE SAME PRICE AS THE PRINCIPAL MENU SELECTED.

Spring/Summer 2011

- Cappuccino of Roma Tomato and basil
- Cappuccino of wild mushrooms and tarragon
- Leek, potato and spring onion velouté

Amuse bouche/Pre-starter £5.10 per person

Starter

- Half baby melon, liquor marinated fruits, passion fruit sorbet £9.75
- Terrine of pork and chicken livers, toasted foccacia bread, beetroot and horseradish relish £10.80
- Thai spiced smoked chicken spring roll, avocado, crème fraiche and herb salad £11.80
- Oak smoked salmon, wild caper berries, dressed crisp leaves, lemon £12.50
- Goats cheese and apple tart, tomato salad £12.85
- Kitchen smoked lamb, pickled carrots, dressed leaves £13.35

Main Course

- Pan-roasted organic Shetland salmon, risotto cake, spring greens, hollandaise sauce £26.65
- Breast of free range chicken, garlic potato, mushrooms, shallots, red wine sauce £26.65
- Breast of free range chicken, pear and rosemary stuffing, fondant potato, caramelised vegetables redcurrant reduction £28.20
- Walnut crusted pork medallion, pomme dauphine, mushroom duxelle, savoy cabbage, tomato coulis £28.70
- Seared sea bass, smoked haddock rosti, wilted spinach, apple purée, curried velouté £29.75
- Pavé of English lamb, spinach Lyonnaise potato, creamed leeks, green peppercorn cream £30.75
- Sirloin of English beef, traditional accompaniments £31.80

Dessert

- Classic lemon tart, raspberry sorbet £8.75
- Orange posset, chocolate shortbread £8.75
- Blackcurrant mousse, lemon sorbet, star anise syrup £9.50
- Hot chocolate pudding, vanilla ice-cream, pistachio custard £9.75
- Chocolate mocca torte, Baileys cream £10.00
- Rookery trio of desserts £10.25

Autumn/Winter 2011

- Cauliflower and basil velouté
- Carrot, ginger and honey velouté
- Pea with roast smoked bacon

Amuse bouche/Pre-starter £5.10 per person

Starter

- Salad of melon, kiwi and orange and passion fruit syrup £8.75
- Avocado, spiced new potatoes and snow pea salad, honey dressing £9.75
- Tartlet of smoked trout and spring onion, vanilla yoghurt, poached pear, watercress £12.50
- Salad of guinea fowl, honey roasted butternut squash, pine nuts, orange, aged balsamic £12.85
- Terrine of local game, brioche, pear and rosemary compôte £12.85
- Tian of Cornish crab, red pepper and crème fraîche, avocado purée, passion fruit syrup £13.85

Main Course

- Breast of corn-fed chicken, braised potato, root vegetables, classic chasseur sauce £22.55
- Cutlet of outdoor bred pork, puy lentil, bacon and rosemary cassolet, braised onions, potato purée £22.55
- Roast monkfish tail, saffron potatoes, cauliflower purée, mussels in Asian spices £25.15
- Breast of Goosnargh duckling, dauphinoise potato, carrot jardinière, mange tout, passion fruit sauce £25.15
- Shoulder of English lamb, potato purée, creamed savoy cabbage, glazed carrots, redcurrant and rosemary jus £25.65
- Roast ribeye of English beef, Yorkshire pudding, pan-gravy, roast potatoes, swede purée, green beans £28.20
- Sirloin of English beef, traditional accompaniments £31.80

Dessert

- Banana and walnut parfait, chocolate sauce £6.70
 - Bramley apple pudding, caramel ice-cream £6.70
 - Vanilla crème brûlée, berry compôte, orange cookie £7.70
 - Raspberry cheesecake, lemon curd ice-cream £7.70
 - White chocolate and passion fruit torte, milk chocolate ice-cream £8.20
 - Cinnamon pear and almond tart, vanilla cream, butterscotch sauce £8.20
- Cheese course is available on request

CHILDREN'S MENU...

PLEASE SELECT ONE STARTER, ONE MAIN COURSE AND ONE DESSERT.

Starter

- Homemade soup of the day
- Melon and berry compôte

Main Course

- Local pork sausage with mashed potatoes and gravy
- Roast chicken breast, potatoes and seasonal vegetables
- Rookery beef burger in a bun with homemade chips
- Spiral pasta in a tomato sauce with garlic bread
- Fish goujons with homemade chips and peas

Dessert

- Fresh fruit salad with cream or ice-cream
- Banana sundae
- Fresh cream chocolate cake
- A selection of ice cream and sorbets
- Chef's dessert of the day

This menu is charged at £15.50 for three-courses or £12.85 for two-courses.

We are also pleased to offer child portions of your chosen menu. These are available at a 50% discount for children aged 3-12. Children under 3 years of age dine for free.

EVENING BUFFET MENU...

AS THE EVENING UNFOLDS, PRESENT YOUR GUESTS WITH A DELICIOUS BUFFET. WE OFFER A RANGE OF OPTIONS FROM ALL TIME FAVOURITES TO SOMETHING OUT OF THE ORDINARY.

Rookery Buffet

- Selection of assorted sandwiches
- Teriyaki marinated chicken thigh
- Salmon brochettes
- Vegetable spring rolls
- Mini chicken and salsa fajitas
- Mini pork pies
- Cajun spiced new potatoes
- Assortment of foccacia
- Vegetable samosas
- Spinach and feta goujons
- Mini cheese and ham paninis
- Sausage rolls filled with tomato chutney
- Kettle crisps and roasted nuts

£4.10 per item per person

Minimum spend of £16.40 per person

Rookery Premier Barbecue is available please ask your wedding co-ordinator for more details. Lighter snacks are available - Bacon sandwiches and fries £13.30.

Rookery Hot Buffet

- Mini fish and chips served with tartare sauce
- Chicken tikka masala with saffron rice and naan bread
- Mini Rookery burger served with chips and salad
- Mini Cumberland sausage with mash and onion gravy

£20.50 per person

Rookery Barbecue Buffet

- Rookery burgers
- Pork and black pudding sausages
- Teriyaki marinated chicken thigh
- Vegetable kebab
- Baked potatoes
- Selection of compound salads
- Relishes and chutneys

£22.50 per person