

WEDDING MENU SELECTOR

AT ST. MARY'S CHAMBERS



WEDDING BREAKFAST

The selector allows you to mix and match your wedding breakfast. Select up to 2 Starters, 1 Main plus a Vegetarian Option and up to 2 Desserts.

STARTERS

Pea and Ham Soup

Marrowfat peas ham and onions, seasoned with bouillon, thickened with potatoes and served with olive oil croutons

Lentil Soup (Ve)

Red lentils, celery, onions, potatoes, seasoned with bouillon, served with a bread roll and butter/spread (Ve). Simple, yet hearty

Cream of Vegetable Soup

Market vegetables, potatoes, milk and bouillon served with a bread roll and butter (v) and finished with a swirl of crème fraiche

Assorted Melon with Blackcurrant Sorbet (Ve)

Variety of seasonal melon with a fresh blackcurrant sorbet

Prawn Cocktail

The classic prawns in Marie-Rose sauce on a bed of shredded iceberg lettuce dressed with tomato and served with brown bread and butter

Smoked Mackerel Pâté

Freshly made Smoked mackerel and cream cheese pâté with brown bread and butter

Smoked Salmon

Strips of smoked salmon, garnished with lettuce, caperberries, cherry tomato and a caper, horseradish, gherkin and crème fraiche dressing

MAIN COURSES

Chicken Breast

Tender roast chicken breast with gravy

Poached Salmon

Salmon fillets, poached and served with a lemon and dill mayonnaise

Baked Cod Loin Provencale

Cod loin, baked with tomatoes, onions and olives

Loin of Pork (supplement £3.00 pp)

Succulent loin of pork with sage and onion stuffing balls and apple sauce

Roast Beef, Yorkshire Puddings (supplement £3.00 pp)

Classic roast beef with Yorkshire puddings and red-wine sauce

All above served with a choice of potatoes – Dauphinoise, Boulangere, roast or creamed and seasonal vegetables.

VEGETARIAN & VEGAN

Vegetarian Shepherd's Pie

Goats' Cheese and Balsamic Onion Tart

served with leaves and balsamic dressing

DESSERTS

Baked Vanilla Cheesecake

Classic baked cheesecake with fresh vanilla and a light sponge base, served with a fresh red fruit coulis

Baked Toblerone Cheesecake

Cheesecake with Toblerone baked in it, garnished with a mini Toblerone, served with whipped cream

Cherry and Almond Frangipane

Rich pastry case filled with Morello cherries with almond sponge served with a fresh vanilla sauce

Sticky Toffee Pudding

Cartmel Sticky Toffee Pudding with cream

Cheese Platter

A selection of regional cheeses, with grapes and crackers

EVENING BUFFET MENU OPTIONS

Select either traditional buffet or one of the hot supper menu items

FORK BUFFET

- Selection of finger sandwiches: (tuna mayonnaise, egg mayonnaise, cheese, roast ham, roast beef, turkey, poached salmon with lemon mayonnaise)
- Quiche slices (v)
- Filo parcels filled with feta and mint, bound with egg (v)
- Mini baked potatoes (v)
- Crisps (v)
- Cheese platter with biscuits, grapes and celery (v)
- Selection of cakes and scones (v)

HOT SUPPER (plus a vegetarian option)

- Traditional Lancashire hotpot with red cabbage
- Meat and potato pie with peas
- Lasagne with garlic bread

VEGETARIAN OPTION

- Vegetable lasagne with garlic bread
- Cheese and onion pie with peas

Deserts with hot supper menu can also be provided @ £3.95 per person

Luxury Buffet available at a supplement of £1.50 per person

Hot Luxury Buffet at a supplement of £3.50 per person

(Please ask for further information)

All dietary requirements can be catered for please ask.



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