



BURLEY MANOR HOTEL

HAMPSHIRE

diamond wedding package menu choices

Canapés – Please Choose 3 from these options

- Smoked Salmon Roulade
- Feta Cheese and Spinach Tartlet
- Avocado and King Prawn
- Angel on Horseback (Oysters in Bacon)
- Roasted Vegetable and Basil Tartlet

Wedding Breakfast

Starters

- **Chefs Homemade Soup**
Varieties – Lobster Bisque, Spiced Butternut Squash or Crab & Sweet corn Chowder
- **Griddled Scallop with Hollandaise Sauce**
Topped with Parmesan Shavings
- **King Prawns Wrapped in Smoked Salmon**
Lightly Baked, accompanied with a Cucumber & Chive Crème
- **Smoked Breast of Duck**
With Orange Segments & Hoi-sin Sauce
- **Smoked Salmon Platter**
With Lemon, Capers, Bread & Butter

Sorbet Course – Choose from Lemon/Orange/Lime

Main Course

- **Fillet of Beef Wellington**
Fillet Steak with a Mushroom & Liver Pate, encrusted in Puff Pastry and Drizzled with a Oyster Mushroom & Red Wine Sauce
- **Pan Fried Fillet of Seabass**
Set on a Creamy Risotto & Finished with a Smoked Salmon Cream
- **Herb, Lemon & Garlic Crusted Rack of Lamb**
Served with Roasted Potatoes & Rosemary Jus
- **Scallop of King Prawn Thai Red Curry**
With a Rice, Pappadoms & Mango Chutney
- **Tornado of Beef Rossini**
Served on a Crouton, topped with Pate & Crisp Parma Ham

Desserts

- **Fresh Strawberries**
Sprinkled with Sugar and topped with Clotted Cream
- **Baileys Irish Cream Cheesecake**
With a Mint Cream
- **Sticky Toffee Pudding**
With warm Butterscotch Sauce
- **Baked Alaska**
With fresh Cream
- **A Selection of Cheeses**
Served with Biscuits, Celery, Grapes and a Glass of Port

Evening Food Options

Please choose one from the following options:

Meat & Salad Fork Buffet

- A display of Home Baked Ham and Turkey with Chutney and Pickles
- Selection of Quiches
- Freshly Baked Breads
- Pasta, Tuna and Bean Salad
- Curried Vegetable Rice Salad
- Finest Leaves dressed with Grain Mustard and Honey
- Roast Tomato and Thyme Salad
- Cheese platter with Breads, Chutney, Fruit and Biscuits
- Salad Bowls of Cous Cous, Coleslaw & Potato Salad
- Crisps, Nuts & Pickles

Hot Fork Buffet

- Chicken, Leek and Stilton Pie
- Wild Mushroom Pasta & Cheese Bake
- Vegetable Lasagne
- Jacket Potatoes and various toppings
- Salad Bowls of Cous Cous, Coleslaw & Potato Salad
- Selection of vegetables and salad with crunchy baguette

BBQ

- Peppered Sirloin Steak
- Chicken Kebabs
- Lamb & Mint Kofta
- Cajun Chicken
- Monkfish & Cherry Tomato Brochettes
- Baked Jacket Potatoes
- A selection of Salads
- Vegetable Brochettes

Drink Choice

Please choose one from the following options:

Reception Drink

Please choose one from the following list

- Bucks Fizz
- Pimms
- Winter Pimms
- Asti
- Fruit Punch
- Alcoholic Fruit Punch
- Champagne with Strawberry on Glass
- Pink Champagne with Strawberry on Glass

Evening Reception Drink

Please choose one from the following list

- Bucks Fizz
- Pimms
- Winter Pimms
- Asti
- Fruit Punch
- Alcoholic Fruit Punch



BURLEY MANOR HOTEL
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emerald wedding – package menu choices

Canapés – Please Choose 3 from these options

- Pate and Black Olive
- Tomato and Mozzarella Parcel
- Salmon and Dill Tartlet
- Chilli Chicken Kebab

Wedding Breakfast – Menu Choices for 50 Guests

Starters

- **Chefs Homemade Soup**
Choose one from these Varieties – Minestrone, French Onion, Carrot Orange & Coriander
- **Seasonal Melon with a Bucks Fizz Sorbet**
Finished with Berry Sauce
- **Smoked Breast of Chicken**
Served over a Watercress & Orange Salad, drizzled with Balsamic Syrup
- **Prawn & Pineapple Salad**
Served on Crisp Cos Lettuce & dressed with Marie Rose Sauce
- **Chicken Liver Pate**
With Sweet Red Onion & Chilli Relish with Ciabatta

Main Course

- **Roasted Meat with a Selection of Vegetables & Roast Potatoes**
Choose one of the following meats – Lamb/Chicken/Beef/Pork
- **Salmon & Baby Spinach En-croute**
Served with Minted New Potatoes & Hollandaise Sauce
- **Medallions of Pork Fritter**
Served with a Sweet Beetroot Relish, Drizzled with Peppercorn Sauce
- **Pan Roasted Breast of Barbary Duck**
With an Orange & Brandy Sauce
- **Wild Mushroom & Courgette Stroganoff**
Served with a Timbale of Rice

Desserts

- **Summer Fruit Platter**
Melon, Pineapple, Orange, Strawberry & Mango Drizzled with Double Cream
- **Vanilla Crème Brulee**
Glazed with Demerara Sugar & Served with an Almond Biscuit
- **Lemon & Lime Tart**
With Whipped Cream & Raspberry Sauce
- **Summer Berry Cheesecake**
Finished with Cream
- **Chantilly Filled Profiteroles**
Served with Warm Chocolate Sauce

Please choose a set menu for your Wedding Breakfast or a choice menu that requires pre-orders to be given to the Hotel from all guests attending in advance. (Maximum of 3 Choices per Course)

Evening Food – Options for 50 Guests

From the list below please select 5 options to create your Finger Buffet and choose your two Salad Bowls.

- Wraps with various fillings
- Assorted closed Sandwiches on brown and white bread
- Fruit Skewers with Yoghurt Dip
- Assorted Pizza's
- Mozzarella and Tomato Skewers
- Honey and Sesame Seed Glazed Pork Sausages
- Fish Goujons with Tartare Sauce
- Salmon Skewers with Red Pesto
- Roasted New Potatoes with Chorizo and Balsamic
- Chicken Goujons with Garlic Dip
- Chicken and Pepper Kebabs
- Smoked Haddock Tartlets
- Teriyaki Marinated Beef and Peppers
- Vegetable Crudities with Dips
- Farmhouse Cheese, Pineapple and Cherry Tomato Sticks
- Crisps, Nuts and Pickles
- BBQ Chicken Wings
- Selection of Quiches
- Lamb Kofta with Cucumber and Mint Yoghurt
- Indian Style Samosas
- Garlic and Herb Baguettes
- Potato Wedges and Dips

Salad Bowls (20 portions per bowl)

- Coleslaw
- Potato and Chive
- Pasta
- Couscous



BURLEY MANOR HOTEL
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crystal wedding – package menu choices

Canapés – Please Choose 3 from these options

- Pate and Black Olive
- Tomato and Mozzarella Parcel
- Salmon and Dill Tartlet
- Chilli Chicken Kebab

Wedding Breakfast – Menu Choices for 40 Guests

Starters

- **Chefs Homemade Soup**
Please choose one variety – Tomato & Basil, Forest Mushroom & White Wine, Puree of Seasonal Vegetables and Cauliflower Cheese
- **Seasonal Fan of Melon**
With a Summer Berry Sauce
- **Savoury Pancake**
With a Cream Cheese, Asparagus & Smoked Salmon Filling, finished with Grated Cheese
- **Peppered Smoked Mackerel Mousse**
Served with Horseradish Mayonnaise, Bread & Butter
- **Salmon & Dill Fishcakes**
With Tomato Chutney & Lemon

Main Course

- **Roast Leg of Pork**
With Bramley Apple Sauce & Crackling
- **Herb Crusted Fillet of Cod**
Served with Parsley Sauce & New Potatoes
- **Poached Breast of Chicken**
With a White Wine & Cream Sauce, served with Parmentier Potatoes
- **Braised Steak in a Rich Red Wine Gravy**
Served with Shallots, Baby Carrots and Horseradish Infused Potatoes
- **Roasted Mediterranean Vegetables**
With Garlic and finished with Melting Goats Cheese & Balsamic Syrup

Desserts

- **Fresh Fruit Salad**
In a Meringue Nest & served with Vanilla Cream
- **Apple Crumble**
Served with Hot Cornish Custard
- **Chocolate Mousse**
In a Chocolate Cup, topped with an array of Summer Berries
- **Traditional Sherry Trifle**
With Cream & Chocolate Shavings
- **Chantilly Filled Profiteroles**
Served with Warm Chocolate Sauce

Please choose a set menu for your Wedding Breakfast or a choice menu that requires pre-orders to be given to the Hotel from all guests attending in advance. (Maximum of 3 Choices per Course)

Evening Food – Options for 50 Guests

From the list below please select 5 options to create your Finger Buffet for 40 Guests.

- **Wraps with various fillings**
- **Assorted Sandwiches on brown and white bread**
- **Assorted Pizza's**
- **Mozzarella and Tomato Skewers**
- **Honey and Sesame Seed Glazed Pork Sausages**
- **Fish Goujons with Tartare Sauce**
- **Roasted New Potatoes with Chorizo and Balsamic**
- **Chicken Goujons with Garlic Dip**
- **Chicken and Pepper Kebabs**
- **Teriyaki Marinated Beef and Peppers**
- **Farmhouse Cheese, Pineapple and Cherry Tomato Sticks**
- **Crisps, Nuts and Pickles**
- **BBQ Chicken Wings**
- **Lamb Kofta with Cucumber and Mint Yoghurt**
- **Indian Style Samosas**
- **Garlic and Herb Baguettes**
- **Potato Wedges and Dips**

For Further Information

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