

# Menus

## GARDEN OF ENGLAND BRONZE PACKAGE

**£39.50 per person**

Please choose one starter, one main course and one dessert from the following:  
(The same menu needs to be chosen for all guests)

### **MELON SALAD**

With asparagus, summer leaves, smoked bacon & a blood orange dressing

### **SALMON MAYONNAISE**

With smoked salmon cucumber and a dill lemon dressing

### **TOMATO & BASIL SOUP**

with pesto

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### **CORN FED CHICKEN BREAST**

Filled with wild mushrooms, sweet potato dauphinoise, thyme and cabernet jus

### **POT ROASTED LOIN OF PORK**

With gratin potatoes, braised leeks and calvados café au lait

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### **BANANA MOUSSE**

With toffee sauce and walnut biscuits

### **COCONUT & PINEAPPLE TRIFLE**

With passion fruit cream

### **CHOCOLATE & RASPBERRY TORTE**

With raspberry sauce & a vanilla cream

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### **COFFEE & MINTS**

## GARDEN OF ENGLAND SILVER PACKAGE

**£46.00 per person**

Please choose one starter, one main course and one dessert from the following:  
(The same menu needs to be chosen for all guests)

### **TOMATO & MOZZARELLA TART**

With red onion salad and balsamic dressing

### **GARLIC MUSHROOMS**

On Foccica with tomato pesto, wild rocket and a parmesan wafer

### **CORN FED CHICKEN TERRINE**

With red onion jam and brioche toast

### **PUMPKIN & GOATS CHEESE**

With foccica croutons

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### **ROAST LAMB RUMP**

With Mediterranean crushed potatoes and a basil jus

### **CHICKEN SPATCHCOCK**

With butternut squash, polenta and a sage butter sauce

### **PAN FRIED DUCK BREAST**

With parsnip dauphinoise and a five spice jus

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### **STRAWBERRY MILLE FILLE**

With orange sauce

### **BAKED PEACH CHEESECAKE**

With an apricot and mint compote

### **CHOCOLATE & RASPBERRY TORTE**

With raspberry sauce and a vanilla cream

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### **COFFEE & TRUFFLES**

Add a sorbet course for a £3.75 supplement per person

Add a cheese platter for £25.00 per table of 10 guests



## GARDEN OF ENGLAND GOLD PACKAGE

**£55.00 per person**

Please choose one starter, one main course and one dessert from the following:  
 (The same menu needs to be chosen for all guests)

### **PARMA HAM WITH PEPPERED FIGS**

Served with wild rocket and a honey truffle dressing

### **SMOKED DUCK**

With celeriac remoulade apple and walnut salad

### **PUMPKIN & GOATS CHEESE**

With foccica croutons

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### **SORBET COURSE.**

**Please choose one of the following:**

Champagne, Lemon, Mango, Lime or Black current

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### **GRILLED SIRLOIN OF BEEF**

With roast vegetables, Sardalaise potatoes and a port wine sauce

### **BREAST OF GUINEA FOWL**

With white beans, pancetta and a herb cream sauce

### **PAN FRIED DUCK BREAST**

With parsnip dauphinoise and a five spice jus

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### **CHOCOLATE TART**

With raspberries and vanilla cream

### **PEAR & ALMOND TART**

With vanilla bean Anglaise

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### **COFFEE & PETIT FOURS**

**Add a cheese platter for £25.00 per table of 10 guests**

## VEGETARIAN MENUS

Please choose one starter and one main course for your vegetarian guests

This will be charged at the same price as your other adult menu

### **Starters**

#### **MARINATED ARTICHOKEs**

With celeriac remoulade wild rocket and sun blushed tomatoes

#### **ROASTED RED PEPPER & MOZZARELLA TART**

With red onion salad and balsamic reduction

#### **PUMPKIN & FETA PARCEL**

With pine nuts scallions and water cress

#### **RED WINE BRAISED ONION**

With goats cheese tart tatin herb salad hazelnut dressing

### **Main courses**

#### **ROAST VEGETABLE & MAMMOTH OLIVE STRUDEL**

With lemon cous cous pecan nuts tomato salsa

#### **BAKED AUBERGINE**

With tomato pepper red onion with a cheese crust and basil butter

#### **SPINACH & WILD MUSHROOM TART**

With saffron potatoes and a garlic cream

#### **POTATO GNOCCHI**

With asparagus lemon courgette and a cream sauce

#### **TOFU & SHITAKI SPRING ROLLS**

With sesame salad and coconut chilli sauce



# Presentation Buffet

The price is determined by your choice of hot joint below

## **STARTERS**

(Included in price of hot joint)

Choose any one starter from the following list:

### **TOMATO & MOZZARELLA TART**

With red onion salad and balsamic dressing

### **GARLIC MUSHROOMS**

On Foccica with tomato pesto, wild rocket and a parmesan wafer

### **CORN FED CHICKEN TERRINE**

With red onion jam and brioche toast

### **SEASONAL MELON**

Served with summer berries and raspberry coulis

### **Cold Buffet Selection**

(Included in price of hot joint)

Cold poached & dressed Scottish whole salmon

Honey roast gammon with fresh pineapple

Selection of continental and deli meats

## **HOT BUFFET OF ROASTED JOINTS SERVED BY OUR CHEFS**

Choose one of the following:

### **BUTTER BASTED TURKEY - £45.00**

With sage gravy

### **ROSEMARY ROASTED LEG OF LAMB - £47.00**

With a minted gravy

### **SIRLOIN OF BEEF - £49.50**

With Yorkshire pudding

### **FILLET OF BEEF EN CROUTE - £54.00**

With foie gras & Madera sauce

## **SELECTION OF SEASONAL VEGETABLES & BUTTERED NEW & ROAST POTATOES**

### **Seasonal salad selection**

Roast vegetables

Sweet potato salad mustard mayonnaise

Organic leaves

Beef tomato and red onion

Noodle salad with peanut dressing

(Included in price of hot joint)

## **DESSERTS**

(Included in price of hot joint)

Choose any one dessert from following list:

### **BANANA MOUSSE**

With toffee sauce and walnut biscuits

### **COCOUNT & PINEAPPLE TRIFLE**

With passion fruit cream

### **CHOCOLATE TART**

With raspberries and vanilla cream

### **BAKED PEACH CHEESECAKE**

With an apricot and mint compote

## **FRESHLY BREWED COFFEE & PETIT FOURS**



# Children's Menus

All dishes are available as half an adult portion for half of the price stated  
or the following:

**£8.95**

## Main Course

ROAST CHICKEN

TOMATO & MOZZARELLA PIZZA

GRILLED BEEF BURGER

With tomato & cheddar cheese

SAUSAGE & MASH

BREADED COD FILLET

Served with:

CHIPS or JACKET POTATO

And

PEAS & CARROTS or BAKED BEANS

## Desserts

ICE CREAM

with chocolate sauce and strawberries

FRESH FRUIT SALAD

## DRINKS

£6.00

## Arrival Drink

(Please choose one of the following)

Lemonade

Orange Squash

Pepsi

Blackcurrant Squash

## Drink with Meal

Choice of soft drink

## Toast Drink

Lemonade



# 5 Evening Buffets

Minimum numbers to be catered for are 90% of the total number of guests attending your evening function

### Menu one

**£13.95 per person**

- Garlic and herb marinated chicken drum sticks
- Selection of sandwiches
- Anti pasta platter roast vegetables cured meat olives
- Bread selection with pesto and balsamic
- Selection of crisps, nuts and chilli crackers
- Vegetable crudities with hummus and chive dip
- Salmon brochettes with lime mayonnaise
- Lamb kofta with minted yoghurt
- Strawberries and cream

### Menu 2

**£15.95 per person**

- Smoked salmon and sour cream blini
- Cheese board with walnut loaf grapes and celery
- Chicken squires with chilli lime and coriander
- Sweet potato cakes with smoked bacon cream cheese
- Selection of sandwiches on farm house loaf
- Tempura vegetables with chilli dipping sauce
- Mini fish and chips with tar tare sauce
- Mini tomato mozzarella basil pizza
- Strawberries with chocolate dipping sauce
- Fruit and meringue dipping plate

### Menu 3

**£17.95 per person**

- Smoked and poached salmon platter
- Chicken sate with coconut and ginger dipping sauce
- Open deli sandwiches on Foccica
- Tomato and boccochini with crostini
- Tiger prawns with aioli dip
- Marinated olives lemon and herbs
- Vegetable sushi with soy, pickled ginger and wasabi
- Duck spring rolls hoisin sauce
- Smoked haddock and grain mustard tart
- Summer berries with cream
- Chocolate and pecan tart
- Lemon lime mousse glasses

*If you are concerned about food allergies, eg. nuts, you are invited to ask one of our team members for assistance with selecting menu items  
All prices are inclusive of VAT*



# Drinks

## ARRIVAL DRINKS -Please choose one of the following:

Bucks Fizz	£ 4.50	per glass
Bellini Champagne Cocktail	£ 6.50	per glass
Kir Royale	£ 6.50	per glass
Sherry	£ 3.20	per glass
Pimms	£ 25.00	per litre jug
Fruit Punch (non alcoholic)	£ 15.00	per litre jug
Fruit Punch (alcoholic)	£ 25.00	per litre jug
Orange Juice	£6..00	per litre jug
(All jugs are approx 5 glasses)		
House sparkling wine	£26.00	per bottle
House Champagne	£45.00	per bottle
(Each bottle is approx 5 glasses)		
Bottles of Beer from	£ 3.30	per bottle

## WINE WITH MEAL

Please choose one red and one white wine from the following list.

We recommend you order ½ bottle of wine per person

### Red Wine Selection

<b>Montepolciano d'Abruzzo</b>	£22.50	per bottle
Italy – Ripe plum and loganberry fruit flavours, bursting with generous rich spices		
<b>Cotes du Rhone</b>	£17.95	per bottle
France – An elegant Cotes du Rhone made using Grenache, Syrah and Mourvedre. Soft juicy fruit with a touch of pepper spice.		
<b>Errazuriz Merlot</b>	£22.00	per bottle
Chile – Ripe and fruity, aged in French and American oak to give extra complexity and depth		

### White Wine Selection

<b>Houghton Bin Chardonnay</b>	£20.95	per bottle
Australian – The Verdelho grape adds freshness and tropical fruit flavours to the ever popular Chardonnay Style. This wine is fresh and classy		
<b>Piesporter Michelsberg</b>	£18.50	per bottle
Popular, easy drinking, medium sweet wine from the Mosel Valley. Light, with good fruit and attractive acidity on the finish		
<b>Pinot Grigio, Marchesini</b>	£16.85	per bottle
Italy – Arguably Italy's best white grape and loved for being a versatile light easy drinking white.		

## TOAST DRINKS

Please choose one of the following:

<b>Anna de Cordorniu Chardonnay Reserva Brut</b>	£5.20	per glass
Spain – Elegant with delicate bubbles hints of green apples and a lovely toasty finish.		
<b>Piper-Heidieck Brut NV</b>	£8.50	per glass
Stylish full flavoured with soft fruit and a delicious refreshing finish.		

## CORKAGE is available at the following rates:

Wine	£12.50	per bottle
Champagne	£18.00	per bottle

**\*\*For every 20 bottles of wine you buy, receive one additional bottle complimentary\*\***



# Special terms

## WEDDING CEREMONY

Our licensed rooms are available for Wedding ceremonies at a room hire charge of £150.00. As soon as you have made booking arrangements for your marriage ceremony to take place at the Marriott Tudor Park Hotel, we will contact the superintendent registrar on your behalf who will then contact you to go through the details for your special day. We have guidelines for marriage on approved premises available at the hotel.

## WEDDING BREAKFAST

A facility fee is applicable as follows:

Friday = £650.00

Saturday = £1,000.00

Sunday = £500.00

Our marquee is available from May – October

## MINIMUM NUMBERS

Please note that minimum numbers apply to all days of the week. Our wedding coordinator will be happy to advise you of these details.

(Sundays of Bank Holiday weekend will have a facility fee and minimum number requirements as per Saturdays)

## ACCOMMODATION

A King Bedded premium room (king bed and guaranteed golf course view) is booked on a Complimentary basis for the Bride & Groom on the Wedding night, with full English breakfast the following morning.

10 bedrooms are able to be reserved for you (subject to availability at time booking is taken) at a reduced rate of £130.00 Bed & Breakfast. Please advise at the time of booking if these are required. Additional rooms will be strictly subject to availability and charged at the standard rate at time of individuals booking.

## SPECIAL TERMS

To confirm your booking we require a **non-refundable** deposit of £500.00. Full payment for the cost of the wedding must be received one month prior to the Wedding celebrations with any outstanding amounts being paid on the day of the event.

All prices on room hire, menus, drinks and wine are inclusive of VAT and are correct at the time of printing, but are subject to change without prior notice.

Any changes in guest numbers will be subject to our terms and conditions of trading. Please contact the hotel for a copy.

We regret that we cannot extend credit facilities to Wedding bookings.



# Recommended Suppliers

### FLORIST

Creative Flowers  
01622 745 454

### DISCO

Bee Jay Entertainment  
01634 243 262

### BALLOONS

Celebrations  
01233 620251

### PHOTOGRAPHER

Kemp Photography  
[www.kempphotography.com](http://www.kempphotography.com)

### CHAIR COVERS

Confetti Connections  
01689 608 301  
Aesthetic Wedding Hire  
01233 650 915

### TOASTMASTER

John Oakley  
01622 728 059

### CHOCOLATE FOUNTAIN

Confection Perfection  
01732 832 539

### CAKES

Creative Cakes by Maria  
01622 745 909  
Confection Perfection  
01732 832 539

### WEDDING DRESSES & SUITS

Fripperies  
01622 891 844  
Avant Garde  
01580 761400

