



Menu Selection



**RECEPTION DRINKS, DINNER WINES, SPARKLING WINE, CHAMPAGNE, SOFT DRINKS
AND BAR BEVERAGES**

All reception drinks are supplied by Pembroke Lodge.

Either by the bottle – Sparkling Wine (£31.00) or Champagne (£44.00)

Special Function Packages allowing 2 glasses per guest are available:

Pimms only @ £9.50 per guest

Mulled Wine or Winter Pimms £9.50 per guest

Sparkling Wine, Bucks Fizz and Kir Royale @ £13.00 per guest

Pimms, Sparkling Wine and Bucks Fizz @ £13.00 per guest

Champagne, Bucks Fizz and Kir Royale @ £18.00 per guest

UNLIMITED SOFT DRINKS

This allowance provides guest with unlimited soft drinks from the start of the drinks reception to the end of the main meal.

£3.00 per guest (only available in conjunction with alcoholic reception drinks and dinner wines)

NB: If no alcohol is being consumed the soft drink allowance is £9.00 per guest

BAR DRINKS

Pembroke Lodge is fully licensed and our bar is stocked with a full range of bottled beers, wines and spirits including two draught lagers and one draught bitter in The Belvedere.

BAR OPERATION

The bar can be operated in the following ways:

- a) Full credit bar (Free to Guests)
- b) Part credit (Amount Specified by you)
- c) Beers, Wines and Soft drinks on credit. Spirits to be paid for by individual guests. d)
Full pay bar

Please note that alcohol prices are subject to change if suppliers increase their prices or the Government Duty levels increase.

Canapés at £9.50 per guest

Canapés are served during the drinks reception and provide a tasty pre –dinner appetiser for your guests.

Please choose 4 Canapés from the following selection:

Fish

Thai Fish Cakes with a Sweet Chili Dip
Smoked Salmon Blinis topped with Sour Cream and Dill
Prawns on Toast with Marie-Rose Sauce with Paprika and Chive
Salmon, Ginger and Spring Onion Won-Ton with a Sesame Soy Dip Asian
Style Tuna Tartare in a Filo Cup with Coriander

Meat

Prosciutto and Goats Cheese on a Crostini with a Herb Infused Oil
Mini Yorkshire Pudding with Rare Roast Beef and Horseradish
Peking Duck Pancake with Cucumber Spring Onion and Hoi-Sin Sauce
Tandoori Chicken Skewers with a Mint Yogurt Dip
Mini Cumberland Sausages with Honey and Wholegrain Mustard Glaze

Vegetarian

Tartlet of Wild Mushroom Mousse, Quails Egg and Crème Fraiche
Humous with Green Pepper on a Crouton
Leek and Gruyere Tartlet
Mini Bruschetta Topped with Char-grilled Vegetables and Mozzarella Sun-dried
Tomato, Basil and Goats Cheese Filo Parcel

Sweet Canapés @ £3.10 per guest

Strawberries Dipped in White and Dark Chocolate to accompany Reception Drinks

Minimum requirement of 30 Guests for canapés

Starters

Vegetarian

Homemade Soup

Tomato & Basil, Carrot & Coriander, Mushroom, Roasted Vegetable, Watercress, French Onion, Mulligatawny, Minestrone, Sweet Potato & Ginger, Green Pea & Mint, Fire Roasted Pepper **£10.25**

Trio of Melon

Honeydew, Cantaloupe and Galia Melon served with a Mint and Yogurt Dressing **£10.25**

Grilled Goats Cheese

Tomato, Goats Cheese and Caramelised Red Onion Tartlet with Rocket and Toasted Pine Nut Salad served with a Balsamic Reduction **£10.25**

Butternut Squash Risotto

With Shallots, Char Grilled Courgettes, Parmesan Shavings and Truffle Oil **£10.25**

Tian of Roasted Peppers

Red and Yellow Peppers, Courgettes and Mushrooms with Red Onion Jam and Toast **£10.25**

Fresh Steamed Asparagus Spears

With Dill Hollandaise and Quails Eggs (Seasonal option May and June only) **£11.00**

Stuffed Mushroom

Roasted Portobello Mushroom topped with Buffalo Mozzarella and Shredded Basil on a Fire Roasted Red Pepper and Tomato Coulis **£11.00**

Fish

Homemade Salmon Fish Cake

Infused with Ginger and Coriander with a Sweet Chili Dressing **£10.50**

Smoked Haddock Risotto

Served with Green Peas and Mint with a Dijon Dressing **£10.50**

Salmon and Leek Terrine

Salmon with Poached Baby Leeks layered with Smoked Salmon hinted with Dill and served with a Spinach Leaf Salad and a Lemon, Chive Vinaigrette **£11.00**

Warm Crab and Gruyere Tartlet

Served with a Red and Yellow Pepper Coulis and a Dressed Watercress Salad **£11.00**

Meat

Chicken Liver Parfait

With a Baby Leaf Salad and Red Onion Jam **£10.50**

Smoked Chicken

With a Dijon Infused Celeriac Salad on a bed of Baby Leaves with a Honey and Walnut Dressing **£10.50**

Cinnamon and Peppercorn Roasted Duck Breast

With a Green Pea Puree, Orange Glaze and a Rocket Salad **£10.50**

Sautee of Wild Mushrooms

With Garlic and Parsley served on Warm Toast with Vintage Cheddar and Crispy Bacon **£10.50**

Five Spice Roasted Pork Belly

With a Honey Anise Sauce on a bed of Roasted Spring Onions **£10.50**

Balsamic Chicken and Goats Cheese

With Toasted Pine Nuts and Pancetta **£10.50**

Game Terrine

With a Baby Leaf Salad and Red Onion Jam **£11.00**

Children's Menus (aged 2 to 9 years) £13.50

These would be served to our little guests at the same time as the adult starter course.

Chicken Nuggets and Chips

Sausage and Mash

Cheese Penne Pasta

Tomato Penne Pasta

All followed by Ice Cream

Half Adult Menus (aged 10 to 12 years) £25

A half portion of the meal for the adults

Main Courses

Meat

Pembroke Lodge Bangers and Mash

3 Cumberland Sausages in a Rich Caramelised Onion and Sage Gravy served with Creamy Mashed Potato, Carrots and French Beans

An informal and unusual dish which is always popular with guests **£27.50**

Or

Pork and Leek Sausages served with a tasty Mustard and Leek Mash. **£28.00**

Roast Loin of Pork

Succulent Pork served with Crackling and a Thyme Infused Gravy accompanied by Roasted Chateau Potatoes, French Beans, Carrots and Broccoli **£29.50**

Chicken Breast Stuffed with a Wild Mushroom Mousseline

A stuffed Chicken Breast wrapped in Streaky Bacon and served with a Red Wine Jus accompanied by Dauphinoise Potatoes, French Beans and Honey Roasted Carrots **£31.00**

Chicken Breast Stuffed with Ricotta and Sage

A stuffed Chicken Breast wrapped in Parma Ham served with a Whole Grain Mustard Cream accompanied by Roasted New Potatoes, Courgettes and Herb Roasted Mixed Peppers **£31.00**

Aromatic Chicken

A Chicken Breast marinated in Natural Yogurt, Ginger and Coriander and served with a Lime Jus accompanied by Roasted Chateau Potatoes, Sugar Snap Peas and Honey Roasted Carrots. A long standing favourite at our weddings. **£30.00**

Shank of English Lamb

A Lamb Shank served with a Pan Jus Reduction accompanied by Mashed Potatoes, Carrots, French Beans and Broccoli **£33.50**

Herb Crusted Rack of Lamb-3 Bone

Rack of Lamb served with a Brandy Peppercorn Jus and accompanied by Dauphinoise Potatoes, Honey Roasted Carrots and Roasted Courgettes **£ Price upon request**

Main Courses

Pan Roasted Crispy Duck Breast

A delicious Duck Breast seasoned with Sea Salt and served with a Red Wine and Redcurrant Sauce, accompanied by Roasted Chateau Potatoes, Honey Roasted Carrots and French Beans **£37.00**

Roast Sirloin of Beef

A sirloin of Beef served with an Enriched Gravy Sauce, accompanied by Yorkshire Pudding, Roast Chateau Potatoes, Mange Tout, Carrots and Roasted Courgettes **£39.00**

Fish

Roasted Fillet of Salmon

A roasted Salmon Fillet with Lemon and Dill Hollandaise, accompanied by Minted New Potatoes, Sugar Snap Peas and Buttered Carrots **£32.00**

Baked Fillet of Cod

Cod with Sun-Dried Tomatoes and Basil, Wrapped in Parma Ham with a Fresh Salsa Verde, Crushed New Potatoes, Sautéed Spinach and Herb Roasted Red and Yellow Peppers **£35.00**

Pan Roasted Halibut

Halibut served with Crispy Fried Leeks and Chervil Beurre Blanc, Mild Mustard Mashed Potato, French Beans and Honey Roast Carrots **Price upon request**

Main Courses

Vegetarian at £30.50

Stack of Char Grilled Vegetables

A vegetable stack served with a Goat's Cheese Brule and topped with Fresh Asparagus Spears

Spinach, Leek, Truffle Oil and Feta Cheese

A Filo Pastry Parcel of Spinach, Leek, Feta Cheese Truffle Oil served with a Tomato and Basil Sauce

Butternut Squash Risotto

Served with Baby Green Leaf Salad, Cucumber and Tomatoes

Vegan, Coeliac, Non-Lactose at £30.50

Ratatouille

With Thyme Infused Couscous wrapped in Roasted Courgettes

Artichokes

Roasted Artichokes with Spiced Lentils

Roasted Red Peppers

Filled with Plum Tomatoes, Garlic, Shallots and Basil

Please note that the vast majority of main courses can be prepared gluten free (No Flour or Wheat)

Please make Pembroke Lodge aware of any special dietary requirements.

Please note that we are unable to guarantee that any of our products have not been in contact with nuts and recommend that any person with a serious nut allergy carries an EpiPen.

Desserts at £11.00

An Individual Lemon Tart served with Creamy Vanilla Crème Fraiche

An Individual Crème Brule served in a ramekin dish

Eton Mess - a delightful mixture of Strawberries, Crushed Meringue and Cream

Sticky Toffee Pudding with Warm Butterscotch Sauce and Thick Clotted Cream

White and Dark Chocolate Truffle Cheesecake with Vanilla Ice Cream and Mint Anglaise

Chocolate and Orange Mousse in Chocolate Cases served with Fresh Raspberries and Toasted Almonds

Summer Pudding served with Thick Clotted Cream

A Terrine of Summer Fruit and Rosè Jelly with a Red Fruit Coulis (*contains alcohol*)

An individual Caramelised Bramley Apple Tart served with Cinnamon Ice Cream

A Crispy Brandy Snap Basket filled with Fresh Berries and Cream and served with a Raspberry Coulis

A Baked Pear and Almond Tart with a Crème Anglaise

Profiteroles served with a Chocolate Sauce

Chef's Special Strawberry Shortbread

Should you wish to have your wedding cake as dessert, whether sweet or savoury, a service charge of £6.00 per guest will apply.

(NB This option is only available if you are having both a starter and main course)

Cheese Selection

An individual cheese selection plate traditionally served at the end of the meal.

Colston Bassett Stilton, Green's Organic Cheddar and Brie de Meaux Donge **£11.00** per guest

Colston Bassett Stilton, Green's Organic Cheddar and Brie de Meaux Donge,
Cheshire Appleby's Red and Pont L'Eveque. **£12.00** per guest

Colston Bassett fed with Port, Cheshire Appleby's Red, Sage Derby, Cornish Yarg, Applewood.
Smoked Cheddar, Green's Organic Cheddar, Golden Goat's Cheese and
Pont L'Eveque **£13.00** per guest

Composition may vary slightly depending on market availability.

Cheese is served with water biscuits, celery and grapes

Coffee, Teas & Mints - £4.25

Coffee, Teas and Petit Fours - £4.75

Summer Buffet
£51.50 per person

Main Dishes:

Choose two:

- Caper and Lime Roasted Fillets of Salmon
- Paella with Mussels, Pimentos, Vegetables and Garlic
- Ginger rubbed slow cooked Chicken
- Paprika Chicken served in a Tomato, Olive and Basil Sauce
- Pork Rolled with Apple and Sage
- Selection of Freshly baked Quiches (v)
- Peppers filled with Roasted Vegetable Couscous and Feta Cheese (v)

Side Dishes:

Choose three:

- Herb and Lemon Cracked Wheat Salad and Yoghurt Sauce
- Lemon and Mediterranean Vegetable Couscous
- Mediterranean Pasta Salad
- Apple and Walnut Coleslaw
- Broad Bean, Pea, Feta and Mint Salad
- Mini Jacket Potatoes with Sour Cream and Chives
- Buttered & Minted New Potatoes
- Wild Rice Salad
- Green Leaf Salad

Desserts:

Pembroke Lodge's Special Eton Mess – Hazelnut Meringue, Baileys Whipped Cream and Fresh Berries finished with Crushed Pistachio Nuts and Fruit Coulis

Or

Chocolate and Orange Mousse in Chocolate Cases served with Fresh Raspberries and Toasted Almonds

Tea, Coffee and Mints

Winter Buffet
£51.50 per person

Main Dishes:

Choose two:

- Chicken Roasted in Lemon, Ginger and Thyme
- Breast of Chicken simmered in Red wine with Peppers and Rosemary Slow
- Cooked Beef Stroganoff
- Paella with Squid and Mussels served with Rice, Pimentos and Garlic
- Smoked Haddock Fishcakes with a Dill Hollandaise
- Spinach, Leek, Truffle Oil and Feta Cheese Filo Parcel with a Tomato and Basil Sauce (v)

Side Dishes:

Choose Three:

- Dauphinoise Potatoes
- Baked Jacket Potatoes
- Roasted Rosemary Potatoes
- Buttered and Minted New Potatoes
- Saffron Rice
- Sugar Snap Peas
- Mange Tout
- Broccoli
- Turned Swede
- Roasted Peppers
- Roasted Courgettes
- Green Leaf Salad
- Tomato, Onion and Coriander Salad

Desserts:

- Individual Caramelised Bramley Apple Tart served with Cinnamon Ice Cream
- or
- Sticky Toffee Pudding with Clotted Cream
- or
- Chocolate and Orange Mousse in Chocolate Cases served with Fresh Raspberries and Toasted Almonds

Tea, Coffee and Mints

LIGHT EVENING BUFFET IDEAS

Served between 8.00pm and 10.00pm

(Minimum requirement of 30 Guests for an Evening Buffet)

Barbecue Chicken Drumsticks
Chicken Wings of Fire
Deep Fried Battered Prawns
Breaded Mushrooms
Garlic and Herb Bites
Chicken and Mushroom Kebabs
Beef and Pepper Kebabs Mini
Curry Wraps
Chinese Vegetable Wraps
Mini Bacon Baguettes
Mini Sausage Baguettes
Mini Cheese Beef Burgers
Bridge Rolls with a selection of Fillings
Spicy Potato Wedges

All served hot and with various dips

Pick any 5 from the above for **£18.50** per person

Pick any 6 from the above for **£19.50** per person

Pick any 7 from the above for **£20.50** per person

(Additional items at £3.25 per person)

Individual Item **£5.75** per guest

Cheese

Cheese is presented on a wooden board and served with
a Selection of Bread, Crackers, Grapes, Apples, Celery and Pickles and Chutney
Blue Stilton, Mature Cheddar and Brie

£11.00 per guest

Mini Bacon and Sausage Baguettes with a Cheeseboard (as above) and
Baskets of Spicy Potato Wedges

£17.50 per guest