



We offer three package options at Pembroke Lodge

These packages are flexible, supplementary pricing for alternative menu options are provided

Please choose one package with one menu for all guests, dietary requirements and children are catered for separately (see menu key on page 8)

For non-drinking guests Sparkling Elderflower and Non-Alcoholic Wines will be provided in place of Reception Drinks, Toasts & Table Wines

*All packages include a soft drinks allowance – all standard soft drinks from the start of your reception drinks until the end of your meal



Hazel Package

Price Per Person inc. VAT

2024/5 - £108

2026 - £112

2027 - £118



Willow Package

Price Per Person inc. VAT

2024/5 - £118

2026 - £124

2027 - £130



Oak Package

Price Per Person inc. VAT

2024/5 - £129

2026 - £135

2027 - £142

Reception Drinks (2 pp)
plus soft drinks allowance*

Prosecco

Pimm's & Prosecco

Prosecco & Aperol Spritz

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Choice of 4

Choice of 4

Canapes

(change to Evening Buffet - £2.50pp)

Three Course Meal

yes

yes

yes

Tea, Coffee and Mints

Table Wines & Toasts

yes

yes

yes

Evening Buffet

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yes

Canapes

Fish

Thai Fishcakes with Sweet Chilli Cream (GF*, DF*)

Smoked Salmon, Sour Cream & Dill on Sourdough Toast (GF*, DF*)

Salmon, Ginger, Soy & Spring Onion Won-Ton (DF)

Meat

Mini Yorkshire Pudding with Rare Roast Beef & Horseradish Cream

Peking Duck Pancake with Cucumber, Spring Onion & Hoisin Sauce (DF*)

Mozzarella & Herb stuffed Meatballs (GF)

Mini Cumberland Sausages with a Honey & Mustard Glaze (DF)

Bacon & Halloumi Bites (GF)

Marinated Tandoori Chicken with Mint Yoghurt

Vegetarian

Gazpacho Soup (GF, DF)

Wild Mushroom Mousse Tartlet with Quails Egg & Crème Fraîche

Aubergine, Red Pepper & Feta Grilled Parcel

Leek & Gruyère Tartlet

Sun-dried Tomato, Mozzarella & Basil Skewer (GF)

Vegan

Hummus & Green Pepper on Crouton (GF*,DF)

Sun-blushed Tomato & Olive Bruschetta (GF*,DF*)

Spiced Sweet Potato Cakes (GF,DF*)

Marinated Tofu Mini Skewers with Garlic & Soy Sauce (GF)



Starters

Homemade Soup (GF without bread bowl, DF*)

Tomato & Basil, Carrot & Coriander, French Onion or Sweet Potato & Ginger

Butternut Squash Risotto (GF, DF*)

with Shallots, Char-Grilled Courgettes, Parmesan Shavings and Truffle Oil

Tian of Roasted Peppers (GF*, DF*)

Rainbow Peppers, Courgettes & Mushrooms with Red Onion Jam and Toasted Ciabatta

Salmon, Ginger and Coriander Fishcakes (GF*, DF*)

with a Rocket, Olive Oil, Sea Salt & Caper Salad alongside a Lemon Wedge & Sweet Chilli Sauce

Five Spice Roasted Pork Belly (GF) (DF)

with a Honey Anise Sauce on a bed of Roasted Spring Onions

Balsamic Chicken & Mini Goats Cheese Filo Parcel with

toasted Sunflower Seeds & Pancetta



Main Courses

Vegan Wellington (GF, DF)

Mushroom & Sweet Potato Wellington with Cranberries

Vegan Chard and Sweet Potato Stew (GF, DF)

served in a ring of Cauliflower Rice alongside Lemon Roasted Broccoli

Spinach, Leek, Truffle Oil & Feta Cheese

A Filo Pastry Parcel of Spinach, Leek, Feta Cheese & Truffle Oil on a bed of Tomato & Basil Sauce (accompanied by the same as your meat choice)

Chicken Breast with Ricotta & Spinach (GF)

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

Aromatic Chicken (GF, DF*with Vegan yoghurt)

A Chicken Breast marinated in Natural Yogurt, Ginger & Coriander served with a Lime Jus accompanied by Roasted Chateau Potatoes, Sugar Snap Peas & Honey Roasted Carrots

Pembroke Lodge Bangers & Mash (GF*, DF*, Vegan alternative available)

3 Cumberland Sausages in a Rich Caramelised Onion & Sage Gravy served with Mustard & Leek Mashed Potato, Honey Roasted Carrots & French Beans

Roast Loin of Pork (GF) (DF)

Succulent Pork served with Crackling & Thyme Infused Gravy accompanied by Roasted Chateau Potatoes, French Beans, Carrots & Broccoli



Desserts

Sticky Toffee Pudding with Warm Butterscotch Sauce & Thick Clotted Cream

Lemon Tart, Crushed Meringue, Lemon Curd & Vanilla Bean Crème Fraiche

White and Dark Chocolate Truffle Cheesecake with Vanilla Ice Cream & Mint Anglaise (GF*)

Vegan Chocolate Brownie with Vegan Ice Cream (GF) (DF)



Evening Buffets

Home Baked Pizzas – Margherita, Mixed Vegetable & Pepperoni (GF*, DF*)

or

Bacon & Sausage Baguettes with Spicy Potato Wedges
(GF* with White Ciabatta roll, DF*)

Our Children's menu is designed for guests aged 2 to 9 years old

Priced at £20 it includes the soft drinks allowance and the below three course meal

Please choose one starter, main and dessert for all children, dietary requirements can be catered separately

For children between 10 and 14 we are able to provide a smaller version of the adult three course meal for £35 including soft drinks

Starters

Melon Shapes with a Mint Yoghurt Dip (GF)

Vegetable & Pitta Crudites with Houmous (DF)

Cheesy Garlic Bread

Main Courses

Macaroni Cheese

Chipolata Sausages with Mashed Potatoes, Peas & Carrots (GF*, DF*)

Chicken Nuggets with Chips, Sweetcorn & Peas (GF* Goujons, DF*)

Fish Goujons with Chips, Carrots & Peas (GF* Fish Fingers, DF)

Desserts

Jelly & Ice Cream with Hundreds & Thousands (GF* - without Hundred's & Thousands, DF*)

Vanilla Ice Cream with Strawberry Sauce & Chocolate Flake (GF)

Supplier Meals

£32 per supplier

A two course hot meal of the chefs choice

(supplier's cannot also be wedding guests seated at the tables e.g. a guest taking wedding photographs)

Menu Key

GF – Free of Gluten Ingredients

DF – Free of Dairy Ingredients

GF* and DF* menu items can be made Free of Gluten and/or Dairy – there will be an additional charge of £1pp per course to make the dish with GF/DF alternatives due to the higher cost of these ingredients

Allergy Statement

Menu items containing allergens are produced in the same kitchen environment as allergy free menu items.

Robust measures are in place to minimise the contamination risk during storage, production, cooking and service however it remains a risk.

Alcohol Prices

Alcohol Prices are subject to change if suppliers increase prices or the Government duty levels increase

Additional Extras and Supplement charges

Reception Drinks

Alcoholic

Gin Fizz Cocktail (Gin with Sparkling Elderflower & Tonic)	£7.50 each
Beer & Cider Barrow – 50 bottle selection	£210 (typical mix includes Peroni, Budweiser, Magner's)
Peroni Beer Barrow- 50 bottles	£240
Pink Vodka Lemonade (50 milk bottles with straws)	£210

Non-Alcoholic

Elderflower, Cucumber & Mint Fizz	£78 (30 servings)
Soft Drinks Barrow – 50 bottles of Fentiman's & Belvoir Presse	£210

Sweet Canapes

Large Strawberries dipped in White, Milk & Dark Chocolate	£4.50 per guest
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For the kids

Over 5's Box of Popcorn	£5 per box
Selection of Toddler snacks	£20 for 4 children

(e.g. Ella's kitchen fruit pouch, Organix bar, raisin box, fresh fruit)

Starters

Melon Salad (GF) (DF)

Minted Melon, Heirloom Tomato & Prosciutto Salad with Extra Virgin Olive Oil

£0.50pp

Grilled Goat's Cheese

Tomato, Goat's Cheese & Caramelised Red Onion Tart with a Rocket & Toasted Sunflower Seed Salad, Balsamic Reduction

£0.50pp

Asparagus & Quail's Eggs (GF)

Steamed English Asparagus Spears with a Whipped Dill Hollandaise & Quail's Eggs

£1pp

Mozzarella Portobello Mushroom (GF)

Roasted Portobello Mushroom topped with Buffalo Mozzarella, Shredded English Basil served on a Roasted Red Pepper & Tomato Coulis

£1pp

Fish

Salmon & Leek Terrine (GF)

Poached Salmon, Baby Leek & Dill Terrine layered and wrapped in Smoked Salmon served with a Spinach Salad, Lemon & Chive Vinaigrette

£1pp

Crab and Gruyere Tart

Served with Red & Yellow Pepper Coulis & dressed Watercress

£1pp

Meat

Cinnamon and Peppercorn Roasted Duck Breast (GF, DF*)

with a Green Pea Puree, Orange Glaze & Rocket Salad

£1pp

Sautee of Wild Mushrooms (GF*)

with Garlic & Parsley Butter served on warm Toast with Vintage Cheddar & Crispy Bacon

£1pp

24 hour Chicken Liver Parfait (GF*)

With a Baby Leaf Salad, Red Onion Jam & Wafer Ciabatta Toasts

£1pp

Sharing Boards £4pp

British Charcuterie Board

Honey Roasted Ham, Chicken Liver Pate, Stilton & Cheddar Cheeses, Sourdough Bread, Oatcakes, Dried Apricots, Tomatoes on the Vine, Figs & Honey, Colman's Mustard & Caramelised Onion Chutney

Antipasti Board

Prosciutto, Salami, Potato Croquettes, Falafel, Houmous, Buffalo Mozzarella, Pitta Bread, Garlic Ciabatta, Chargrilled Pesto Aubergine Slices, Olives & Sundried Tomato, Extra Virgin Olive Oil

Main Courses

Meat

Chicken Breast with a Wild Mushroom Mousseline (GF, DF* without Dauphinoise Potatoes)

Stuffed Chicken Breast wrapped in Streaky Bacon and served with a Red Wine Jus accompanied by Dauphinoise Potatoes, French Beans & Honey Roasted Carrots
£0.50pp

Shank of English Lamb (GF,DF*)

Lamb Shank served with a Pan Jus Reduction accompanied by Mashed Potatoes, Carrots, French Beans & Broccoli
£3pp

Rosemary Roasted Rump of Lamb (GF,DF* without Dauphinoise Potatoes)

Slow Roasted Rump of Lamb with Dauphinoise Potatoes, Roasted Courgettes, Peppers & Tomatoes
£4pp

Herb Crusted Rack of Lamb-3 Bone (GF*,DF* without Dauphinoise Potatoes)

Rack of Lamb served with a Brandy Peppercorn Jus accompanied by Dauphinoise Potatoes, Honey Roasted Carrots & Roasted Courgettes
£11pp

Pan Roasted Crispy Duck Breast (GF,DF)

Seasoned Duck Breast served with a Red Wine & Redcurrant Reduction, accompanied by Rosemary Roasted Chateau Potatoes, Honey Roasted Carrots & French Beans
£7.50pp

Roast Sirloin of Beef (GF* without Yorkshire Pudding)

Sirloin of Beef served with an Enriched Gravy Sauce, accompanied by Yorkshire Pudding, Roasted Chateau Potatoes, Mange Tout, Carrots & Roasted Courgettes
£11pp

Fish

Roasted Fillet of Salmon (GF)

Roasted Salmon Fillet with Lemon & Dill Hollandaise, accompanied by Minted New Potatoes, Sugar Snap Peas & Buttered Carrots

£3.50pp

Baked Fillet of Cod (GF, DF*)

Cod with Sun-Dried Tomatoes & Basil, wrapped in Parma Ham with a Fresh Salsa Verde, Crushed New Potatoes, Sautéed

Spinach and Herb Roasted Red & Yellow Peppers

£5pp

Vegetarian

Stack of Char-Grilled Vegetables (GF)

Vegetable Stack served with a Goat's Cheese Brûlée, topped with Fresh Asparagus Spears

£1pp

Butternut Squash, Sage and Parmesan Risotto (GF) Served with

Baby Green Leaf Salad, Cucumber & Tomatoes

£0.50pp

Vegan Ratatouille

With Thyme Infused Couscous wrapped in Roasted Courgettes

£0.50pp

Roasted Red Peppers (GF)

Filled with Plum Tomatoes, Garlic, Shallots and Basil

£0.50pp

Informal Main Course Buffet (In place of a Main Course)

£10.00 per person

Choose two main dishes:

Chicken & Chorizo Paella with Mussels, Pimentos, Vegetables & Garlic (GF) (DF) Ginger rubbed slow cooked Chicken (GF*) (DF)
Rolled Shoulder of Pork with Apple & Sage (GF) (DF) Slow Cooked Beef & Mushroom Stroganoff (GF)
Smoked Haddock Fishcakes with a Dill Hollandaise (GF*)
Ratatouille stuffed Aubergines with a Parmesan Herb Crust

Choose four side dishes:

Rosemary & Sea Salt Roasted Potatoes (GF, DF)
Buttered and Minted New Potatoes (GF, DF*)
Baked Garlic and Parmesan Sweet Potato Wedges (GF)
Saffron Rice (GF, DF)
Halloumi & Courgette Skewers (GF)
Selection of English Vegetables (GF, DF*)
Selection of Roasted Mediterranean Vegetables (GF, DF*)
Heritage Tomato, Mozzarella & Torn Basil Salad (GF)
Herb & Lemon Cracked Wheat Salad with a Yoghurt Dressing Wholewheat Giant Cous Cous with Roasted Vegetables and Feta Salad Asparagus & Tomato Frittata Slices (GF)
Celery, Apple & Walnut Salad with crumbled Blue Stilton (GF)
Broad Bean, Feta & Mint Salad (GF)

Desserts

£1pp

Classic Crème Brûlée served in a ramekin with Fresh Berries (GF)

Eton Mess - Traditional Meringue topped with Strawberries, Crushed Meringue & Cream (GF)

Chocolate & Orange Mousse in Chocolate Cases served with Fresh Raspberries and Toasted Almonds (GF)

Summer Pudding served with Thick Clotted Cream

Terrine of Summer Fruit & Rosé Jelly with a Red Fruit Coulis (contains alcohol) (GF) (DF)

Caramelised Bramley Apple Tart served with Vanilla Ice Cream & Cinnamon Sprinkle

Crispy Brandy Snap Basket filled with Fresh Berries & Whipped Cream, served with a Raspberry Coulis

Baked Pear & Almond Tart with a Crème Anglaise

Dessert Canapes £2pp

This option will be served alongside tea and coffee either outside or inside depending on the weather.

Chocolate Brownies (GF) (DF)

Crème Brûlée (GF)

Strawberry Cheesecake (GF*)

Sticky Toffee Pudding

Tea and Coffee

Upgrade Mints to Petit Fours - £2.50pp Upgrade

Mints to Macaroons - £4.50pp



Evening Buffet
Oak Package upgrades
(& Willow Package if opting for the Evening Buffet surcharge)

Upgrade Options

Pulled Pork Baps (GF*, DF*) served with Homemade Coleslaw, Pickles, Mustard, Lettuce & Chipotle Mayonnaise - £3.50pp

Paella (GF, DF) - Choose either Traditional Vegetarian, Meat or Fish - £4pp

Noodles (GF*, DF) - Boxes of Sesame stir fried Chicken Noodles & Vegetable Stir fry noodles - £3pp

Add a Cheeseboard

Blue Stilton, Mature Cheddar & Brie served with a selection of Breads, Crackers, Grapes, Apples, Celery, Pickles & Chutney - £10pp

Additional evening guests - order for 50% of the evening guests
e.g. for 100 day guests on the Oak package plus 40 evening guests – 20 extra evening buffet order

Bacon and Sausage Baguettes with baskets of Potato Wedges (GF*, DF) £11.50 per guest

Pulled Pork Baps served with Homemade Coleslaw, Pickles, Mustard, Lettuce and Chipotle Mayonnaise (GF*, DF*) £11.50 per guest

Bacon and Sausage Baguettes with baskets of Potato Wedges plus a Cheeseboard of Blue Stilton, Mature Cheddar and Brie served with a selection of Breads, Crackers, Grapes, Apples, Celery, Pickles & Chutney £20.50 per guest

Paella (GF,DF)

Choose either Traditional Vegetarian, Meat or Fish £19.25 per guest

Noodles (GF*, DF) - Boxes of Sesame stir fried Chicken Noodles and Vegetable Stir fry noodles - £15.20 per guest

Home Baked Pizzas (GF*, DF*) - £12.00 per guest (1/2 pizza per portion)

Hot Chocolate with Whipped Cream, Marshmallows and Chocolate Shavings - £5 per guest

Add a shot of Bailey's, Kahlua, Dark Rum, Whisky or Crème de Menthe (additional £3.50 per guest)

