

The Wedding Package

The following are included within your menu price:

- ♥ *Red Carpet Welcome*
- ♥ *Hire of Banqueting Suite*
- ♥ *A member of the Hotel's team to act as Master of Ceremonies*
- ♥ *Bride & Groom greeted on arrival by the Hotels Master of Ceremonies with a glass of Champagne*
- ♥ *Use of a silver cake base and knife*
- ♥ *Personalised menus and table plan*
- ♥ *White table linen*
- ♥ *Use of Hotel for photography*
- ♥ *Preferential accommodation rates for your guests*
- ♥ *Complimentary overnight accommodation with full English breakfast for the Bride and Groom*
- ♥ *Special menus and prices for children - children under 12 years of age, 50% discount of the adult menu and children under 3 years free of charge*
- ♥ *Dance floor*
- ♥ *VAT*

Package based on a wedding breakfast menu and drinks package per person. For the evening buffet menu, a minimum of 80% of the numbers need to be catered for.

For an additional cost we can offer:

- ♥ *A suite for a civil wedding ceremony from £275.00 - rate includes a posy of flowers*
- ♥ *Disco*
- ♥ *Individual place cards*
- ♥ *Floral Decorations*

Drinks Packages

The quantity and type of drinks provided will be determined both by the style of your meal and the number of guests. To aid your decision the Stratford Manor has put together a range of drinks packages. It is possible to upgrade your drinks package, please speak to our Events Co-ordinator for further details.

Wedding Selection A

*Glass of house wine on arrival
Glass of house wine with the meal
Glass of sparkling wine for the toast*

£12.50 per person

Wedding Selection B

*Glass of Bucks Fizz or a glass of Kir on arrival
Two glasses of house wine with the meal
Glass of sparkling wine for the toast*

£17.00 per person

Wedding Selection C

*Glass of Champagne on arrival
Two glasses of house wine with the meal
Glass of Champagne for the toast*

£21.00 per person

Soft Drinks Package

*Soft Drink on arrival

*Soft Drinks with meal

Fizzy Drink for Toast

£4.50 per person

As your Wedding day is one of the most important in your life, we at the Stratford Manor want to make it extra special with every detail from the moment you arrive.

In the next few pages you will find our menu selections to tempt you and your guests. Included, is the wedding breakfast, young person menu, and evening buffet selections.

At the start of the Reception, canapés can be served with your arrival drinks, please choose from the selection below:

CANAPÉS

Please choose six from the choice below, three per person will be served at **£4.50** per person:

Melon and Parma Ham

Asparagus and Pastrami Roll

Smoked Salmon and Cream Cheese Roulade

Chicken Liver Parfait, Green Beans

Artichoke and Mozzarella Tian

Sunblushed Tomato, Crab and Crème Fraiche

Wild Mushroom Bouchées

Minted Lamb Kebab

Mini Pizza Neapolitan

Curried Vegetable Triangle

Sesame Seed Beef and Pepper

Minimum numbers of 25 are required.

Your Wedding Breakfast is one of the most enjoyable and memorable meals in your life and with this in mind our menus have been carefully selected to cater for every taste and budget.

We, here, at the Stratford Manor also realise that you may have further questions and dietary requirements, so our Chef will be happy to sit down and share his expertise in planning this most important event with you.

Starters - £6.95

*Duck Liver Parfait
tomato chutney, toast brioche*

*Ham and Apricot Terrine
piccalilli ciabatta toast*

*Smoked Chicken, Asparagus, Sun dried Tomato Salad
honey and mustard dressing*

*Fan Tail of Melon
mixed berry compote*

*Smoked Salmon
citrus and keta caviar dressing*

*Beef Tomato, Mozzarella, Rocket and Basil Salad
balsamic glaze*

*Roasted Mediterranean Vegetables and Goats Cheese Tartlet
mesculin salad, red pepper pesto*

*Parma Ham, Fig, Celeriac Remoularde
salad*

*Poached Salmon and Tarragon Tian
beetroot jelly*

*Chicken Caesar Salad
anchovies, lardons*

Soups - £5.75

*Mushroom and Tarragon
Vegetable Broth, Thyme Infused
Watercress, Cheese Straws
French Onion, Parmesan Crouton
Beef Consomme, Julienne of Vegetables
Tomato and Basil Pesto
Cream of Asparagus, Herb Croutons
Leek and Potato Soup, Chive Sippets
Classic Gazpacho, Mint Infused*

Vegetarian Main Courses - £16.95

*Goats's Cheese Croquette
wild mushroom foam*

*Courgette and Plum Tomato Tatin
sesame green bean salad*

Roasted Vegetable and Houloumi Cheese Tian

*Spinach and Ricotta Tortellini
pesto cream sauce*

*Mozzarella and Slow Roasted Tomato Tart
basil dressing*

*Asparagus and Wild Mushroom Penne Pasta
sorrel cream sauce*

*Mascarpone and Mushroom Risotto
parmesan shavings*

*Mille Feuille of Roasted Vegetables
cherry tomato sauce*

*Mild Spiced Vegetables
with basmati rice, mini poppadoms*

Main Courses

Roast Sirloin of Beef - £28.00

Yorkshire pudding, rich pan gravy, chateau potatoes

Medallions of Beef - £32.00

wild mushroom, shallots and red wine jus

Best End of Lamb - £21.75

garlic and thyme jus

Breast of Chicken - £17.50

Madeira sauce OR wild mushroom sauce
fondant potato

Loin of Pork - £17.50

apple sauce, coarse grain mustard sauce

Breast of Turkey - £17.75

filled with cranberry stuffing, wrapped in bacon, red wine jus

Rump of Lamb - £20.50

ratatouille, dauphinoise potato, rosemary sauce

Fillet of Salmon - £16.90

chive butter sauce, crushed new potatoes

Breast of Duck - £23.90

Anna potato, kumquat sauce

Fillet of Plaice and Smoked Salmon Roularde - £20.50

chervil cream sauce

Fillet of Sea Bass - £25.95

pesto dressing, stir fry pak choi

Saddle of Lamb - £23.50

basil mousse, pea sauce

(Minimum numbers of 10 to be catered for)

Supreme of Chicken - £17.50

shallot, bacon and tarragon jus

Desserts - £6.95

Chocolate Marbled Cheesecake

Lemon Tart

Strawberry Meringue

Blackcurrant Delice

Chocolate Marquise

Pear and Almond Tart

Lemon and Lime Mousse

Tiramisu

Tia Maria Delice

*Platter of Cheese and Biscuits
with Celery and Grapes - **£30.00***

*Freshly Brewed Coffee or Tea with Chocolate Mints - **£2.95***

*Freshly Brewed Coffee or Tea with Petit Fours - **£3.50***

At the Stratford Manor we are aware that the younger guests in your party may have different tastes and with this in mind we have devised the following menu

Young Guests Menu

Under 3 years old free of charge

*4-12 years old **£11.75***

Appetiser

*Homemade Tomato Soup
with chunky bread*

*Baked Potato Skins
filled with cheddar cheese or tuna mayo*

*Fruity Melon
with strawberries and kiwi*

Main Course

*Tasty Chicken Fillets
with vegetables and potatoes*

*Fabulous Fish Cakes
with sweet chilli sauce, new potatoes and fresh vegetables*

*Pork Sausages
with creamy mash, baked beans and gravy*

*Squiggly Spaghetti
tomato sauce*

Dessert

*Sticky Toffee Pudding
with fudge sauce*

*Warm Chocolate Brownie
with vanilla ice cream*

*Fresh Seasonal Fruits
with warm chocolate dipping sauce*

When the evening comes and your guests have been dancing the night away, we are able to offer a choice of buffets to keep you all going into the early hours of the morning

Evening Buffet Option

These menus only available when having a wedding breakfast and drinks package with a minimum numbers of 50 adults

Finger Buffet Selection

Selection of Closed Sandwiches
Selection of Open Sandwiches
Quiche
Selection of Italian Pizza
Cajun Chicken Pieces
Chicken Satays
Dim Sums – Fish, Vegetarian, Meat
Vegetarian Triangles
Pork Won Tons
Garlic Bread
Mini Pork Pies
Spicy and Herb Sausage Rolls
Goujons of Plaice, Tartar Sauce
Assorted Bouchees, Various Fillings
Crisp Fried Potato Skins, Sour Cream and Chives
Prawn Toast, Sesame Seeds
Lamb Minted Kebabs
Melon wrapped in Parma Ham
Sweet Bites

Five Items - **£12.50**

Seven Items - **£15.00**

Ten Items - **£25.00**

A selection of Chef's Salads are available as a supplement price of **£10.50** per bowl

Midnight Munchies

Bacon Rolls - **£3.25** per person

Egg Rolls - **£3.25** per person

If you prefer to have a more informal event or just an evening Reception then we are able to offer the option of having a buffet only.

This menu is subject to minimum numbers of 80 guests

Evening Buffet Menu

This two course menu is available when only having an evening Reception or where you would prefer a buffet to a formal set menu.

£25.00 per person with a choice of two hot main dishes
£30.00 per person with a choice of three hot main dishes

Selection of Fresh Salads to include:
New Potato, Bacon and Red Onion
Tomato, Mozzarella and Basil
Cucumber and Fresh Mint
Moroccan Apricot Couscous
Greek Salad with Feta and Olives
Fresh Wild and Mixed Leaf

Please select from the following:
All dishes are served with their own accompaniments

Sautéed Fillets of Chicken with Peppers, Baby Onions, Mushrooms and
Tarragon Vermouth Cream Sauce

Oven Roast Supreme of Salmon with Dill and Lemon

Indian Lamb Curry with Poppadoms

Oriental Style Chicken with Capsicums

Stir Fried Broccoli, Carrots, Peppers and Bean Sprouts with Almonds
in a Hot and Sour Black Bean Sauce

Old Fashioned Shepherds Pie served with Roasted Beetroot

Italian Tomato and Capsicum Chilli

Please select three of the following desserts

Platters of Exotic Fresh Fruits
Traditional Boozy Sherry Trifle
Selection of Homemade Chocolate Desserts
Selection of Homemade Cheesecakes