

Wedding Breakfast Menus - 2010

Rogerthorpe Manor Hotel

Starters

A Platter of Smoked Salmon <i>With a Tangy Lemon and Dill reduction</i>	£6.35
Poached Salmon Terrine <i>Served with a Lemon Mayonnaise and Continental Leaves</i>	£6.65
A Warm Salad of Smoked Chicken <i>Served with Diced Bacon and Local Black Pudding Accompanied with a Balsamic Dressing</i>	£6.05
Glazed Goats Cheese <i>Placed upon Lambs Lettuce and served with a Rich Redcurrant Sauce</i>	£5.75
A Prawn Salad with Marie Rose Sauce <i>Placed on a bed of Mixed Leaves served with Brown Bread and Butter</i>	£5.45
Homemade Chicken Liver Parfait <i>Placed on a Bed of Leaves with Cumberland Sauce And Melba Toast</i>	£5.05
A Fan of Gallia Melon <i>Served with a Panache of Fruits</i>	£4.75
"Your Choice Selection" <i>We understand that sometimes you just know what you want!</i>	£4.75 minimum

Please note – All 4 Courses must be taken on a Saturday between May and September inclusive

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Intermediate Course

A Classic Champagne Sorbet <i>Made with the World Famous Moet et Chandon,</i>	£4.95
A Refreshing Lemon Sorbet <i>Accompanied by Orange Segments</i>	£4.45
French Onion Soup <i>Accompanied by a Cheese Topped Croute</i>	£3.95
Cream of Mushroom Soup <i>Accompanied by a Warm Roll and Butter</i>	£3.75
Leek and Potato Soup <i>Accompanied by a Warm Roll and Butter</i>	£3.75
Cream of Vegetable Soup <i>Accompanied by a Warm Roll and Butter</i>	£3.45
Roasted Tomato and Basil Soup <i>Accompanied by a Warm Roll and Butter</i>	£3.45
“Your Choice Selection” <i>We understand that sometimes you just know what you want!</i>	£3.45 minimum

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Main Course

Individual Fillet of Beef Wellington <i>Accompanied with a Fine Shallot and Madeira Jus</i> <i>Cooked Pink unless stated</i>	£18.95
Local Pork Fillet <i>Stuffed with Sunblushed Tomato, Savoy Cabbage and a little Cream, wrapped delicately with Italian Bacon</i>	£18.45
Rack of New Zealand Lamb <i>Served Pink with Sweet Baby Shallots and a Warm Redcurrant Compote</i>	£17.95
Roasted Rogerthorpe Sirloin of Beef <i>With Traditional Yorkshire Pudding and Roasted Gravy</i>	£17.75
Supreme of Salmon <i>Served with a Rich Hollandaise Sauce</i>	£16.95
Supreme of Chicken <i>Wrapped in Bacon and Served with a Red Wine and Bacon Jus</i>	£16.85
Traditional Roast Turkey <i>Served with Chipolata Sausage, Sage and Onion Stuffing</i> <i>And a Fine Roasted Jus</i>	£16.45
Roast Breast of Chicken <i>Complimented with a Cream and Mushroom Sauce</i>	£15.95
“Your Choice Selection” <i>We understand that sometimes you just know what you want!</i>	£15.95 minimum

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Desserts to Finish

A Fine Selection of Handpicked Cheese and Biscuits <i>Garnished with Fresh Strawberries and Grapes</i>	£5.95
Brandy Snap Basket <i>Overflowing with Berries and Strawberries</i>	£5.75
Warm Sticky Toffee Pudding <i>With a Caramel Sauce and Creamy Custard</i>	£5.75
Lemon Tart <i>Tangy and Refreshing with a Quenelle of Crème Fraiche</i>	£5.25
Strawberry Cheesecake <i>Simply served with Double Cream</i>	£5.05
Cream Filled Profiteroles <i>Served with a Drizzling of Rich Chocolate Sauce</i>	£4.85
“Your Choice Selection” <i>We understand that sometimes you just know what you want!</i>	£4.85 minimum

Inclusive of Freshly Brewed Filter Coffee And After Dinner Mints

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Evening Buffet Menus at Rogerthorpe Manor Hotel

We Recommended That 80% Of Your Evening Guests Are Catered For

Buffet Number Three @16.95 per person

**Homemade Beef Lasagne
Chilli Con Carne
Jacket Potatoes with Butter
Saffron Rice
Tortilla Chips with Salsa Dip
Naan Bread
Garlic Bread
Onion Bhajis
Potato Wedges
Mixed Salad
Coleslaw Salad**

Buffet Number Two @ £14.95 per person

**A Selection of Assorted Sandwiches on White and Wholemeal Bread
Battered Chicken Goujons with a Sweet and Sour Dip
A Selection of Homemade Quiches
Chicken and Mushroom Stroganoff
Saffron Rice
Oven baked sausage Rolls
Garlic Bread
Coleslaw Salad
Mixed leaves salad**

Buffet Number One @ £12.95 per person

**A selection of Assorted Sandwiches
Roasted Chicken Drumsticks with a Sweet BBQ Glaze
A selection of Homemade Quiches
Chilli Con Carne
Saffron Rice
Oven Baked Sausage Rolls
Coleslaw salad**

A fine selection of desserts and fresh pouring cream available
@ £3.95 per person

Please note 100% of guests must be catered for a BBQ

Barbecue Menu 2

Peppered Steaks (4oz Rump)
Chicken Thighs
Pork Sausages
Beef Burgers
Gammon Steaks
Salmon and Pepper Kebabs
Jacket Potatoes
Garlic Bread
Chunky Coleslaw Salad
Mixed Salad
Bread Rolls and Butter

£16.95

Barbecue Menu 1

Chicken Drumsticks
Pork Sausages
Beef Burgers
Gammon Steaks
Jacket Potatoes
Chunky Coleslaw Salad
Mixed Salad
Bread Rolls and Butter

£13.95

Please note that on a Saturday Wedding in May to September inclusive an evening Buffet or BBQ/Hog Roast must be taken

Please note 100% of guests must be catered for a BBQ/Hog Roast

The “Rogerthorpe Hog Roast” Menu

A Hog Roasted 70kg – 90kg Pig
(Pre Roasting Weight)

Fresh Bread Rolls
Homemade Sage & Onion Stuffing

Homemade Apple Sauce
Jacket Potatoes with Butter

A Chunky Coleslaw Salad
A Simple Green Salad

A Spicy Rice Salad
Potato Wedges

Homemade Beef Lasagne
Garlic Bread

A Vegetarian Five Bean Casserole (V)
Saffron Rice

£16.95 with a minimum of 100 Guests