



WEDDING SPECIAL MENUS

(only available in conjunction with our special midweek wedding package)

DAY RECEPTION

HOME-MADE CREAM OF VEGETABLE SOUP (Made from fresh local ingredients)

CAESAR SALAD (Slices of smoked chicken, bacon, cos baby lettuce, croutons and a classic Caesar dressing)

ASSIETTE OF MELON & CITRUS FRUITS (With a light syrup & passion fruit coulis)

SHIREBURN PATE (With plum & red onion marmalade & oatcakes)

ROAST SIRLOIN OF BEEF

(Served with Yorkshire pudding, horseradish sauce & a rich gravy)

ROAST LOIN OF PORK

(Served with an apple & walnut forcemeat, with a calvados and grain mustard cream sauce)

CHICKEN FORESTIERE

(Served with a mushroom, onion, bacon & Madeira sauce)

TOMATO & GOATS CHEESE TART

(Comfit of plum tomatoes, oven baked and topped with goats cheese, on a bed of endive salad)

(ALL SERVED WITH A SELECTION OF TWO FRESH VEGETABLES AND POTATOES.)

FRENCH LEMON TARTE

(A tangy & refreshing light end to any meal, made using a traditional French recipe)

PROFITEROLES WITH HOT CHOCOLATE SAUCE

BRANDY SNAP BASKET (Filled with fresh fruits & vanilla ice cream)

STICKY TOFFEE PUDDING (With a rich butterscotch sauce)

FRESHLY GROUND COFFEE AND MINTS

please choose one starter, one main course, and one sweet from the menu

EVENING RECEPTION

A SELECTION OF BROWN AND WHITE SANDWICHES, CHICKEN PIECES WITH VARIOUS DIPS, SAUSAGE ROLLS, VEGETABLE SAMOSAS, POTATO WEDGES.

or POTATO PIE SUPPER WITH MUSHY PEAS, RED CABBAGE & ASSORTED PICKLES

*All guests must be catered for.

at
HURST GREEN

17TH CENTURY COUNTRY HOTEL RESTAURANT & FUNCTION SUITE

A little corner of old England

AND HOME TO THE TOLKIEN TRAIL

