



The Orchard Suite Gold Menu

STARTERS

Home made Soup of the Day

Crayfish, King Prawn & Crab Salad

Warm Goats Cheese and Baby Plum Tomato Tartlet

MAIN COURSE

Sirloin Steak with Brandy & Mushroom Sauce

Chicken Breast wrapped in Parma Ham served with Basil, Pesto & Olive
Oil Dressing

Supreme of Salmon topped with a Queen Scallop & Butter Sauce

Baked Stuffed Flat Mushroom

All the above will be accompanied by a selection of fresh Vegetables
& Roasted or New Potatoes

DESSERTS

Chocolate & Caramel Torte

Lemon Meringue Pie

Cheese & Biscuits

TEA / COFFEE & MINTS

£39.95

Please choose one option from each of the three courses to create your ideal
Wedding Breakfast