



Winter Wedding Offer

Available from January 1st to March 31st 2018

Sharing Menu

£44.95 inc VAT per person

Chefs Selection of Canapés
3 per person

Sample Menu

Starter – pass around & share the fun

Sharing boards of anti-pasti including salamis, grilled vegetables, feta, sun-dried tomatoes, olives served with home baked focaccia

Main Course – Carved by you at the table

Porchetta – Italian crispy skinned, rolled pork belly, garlic & rosemary roasted baby potatoes, braised red cabbage and green beans with red wine gravy

Dessert

Mini dessert sharing platters

Lemon posset, brownie, macaroons, salted caramel choux, raspberry mousse, pineapple & chilli Jelly

Tea, Coffee

With mini shortbread hearts

Evening Buffet

Bacon Rolls or haloumi pitta with roasted vegetables

Accompanying Drinks Package

Welcome Drink

Prosecco

Or

Elderflower Spritzer (Non Alcoholic)

Table Wines

Garganega Il Barroccio IGT Bianco de Veneto
Nero d'Avola Il Barroccio IGT Rosso Terre Siciliane

Strathmore Sparkling or Still Water

Prices include; 1 glasses of Prosecco or Soft drink, 1 bottle sparkling water, 1 glass of table wine, food, service, white linen table cloths & napkins, cutlery, crockery, glassware and VAT at the current rate



Selector

Starter – pass around & share the fun

A selection of anti-pasti including salamis, grilled vegetables, feta, sun-dried tomatoes, olives served with home baked focaccia

A selection of terrines & patés served with lightly pickled vegetables and home baked granary bread

A selection of fresh vegetable crudités served with stuffed mushrooms, heirloom tomatoes and our own homemade humus and flat breads (V)

Main Course – Carved or served by you at the table

Porchetta – Italian crispy skinned, rolled pork belly, garlic & rosemary roasted baby potatoes, braised red cabbage and green beans with red wine gravy

Orde's chicken & leek pie served with mashed potato, red cabbage & green beans

Beef bourguignon with buttered new potatoes, braised red cabbage and green beans

Orde's luxury vegetable pie served with buttered new potatoes, green beans and carrot & leek ragout (V)

Desserts

Table service (Select one for your guests)

Orde's cranachan, chocolate gateaux, raspberry & hazelnut roulade, summer berry pavlova, lemon tart, rhubarb crumble, apple pie, jam roly-poly, sticky toffee pudding

Or

Mini dessert sharing platters of:

Lemon posset, brownie, macaroons, salted caramel choux, raspberry mousse, pineapple & chilli jelly

(V) - Vegetarian

(GF) – Gluten Free

Special dietary requirements will be gladly catered for. Please notify when booking of any special requests or requirements.