

# Silver Service Menu

## Starters

Choice of the following:

Cream of Tomato Soup, Roll and Butter.

Cream of Vegetable Soup, Roll and Butter.

Leek and Potato Soup, Roll and Butter.

Alexander Cocktail.

Salmon & Smoked Salmon Pate with Salad Garnish & Melba Toast.

Fishcake with Tzatziki Dip & Salad Garnish.

## Main

Choice of the following:

Fillet of Chicken Bonne Femme, sauté potatoes, baton carrots & garden peas.

Roast sirloin of Beef, Yorkshire pudding, roast potatoes, baton carrots and broccoli spears.

Roast loin of Pork, apple sauce, sage and onion stuffing balls, minted new potatoes, cauliflower gratin and garden peas.

Poached Salmon in white wine sauce, minted new potatoes and roasted vegetables.

Roast Gammon and pineapple, potato gratin and seasonal vegetables.

Roast leg of Lamb, baby new potatoes and seasonal vegetables.

## Desserts

Choice of the following:

Fresh fruit Cheesecake.

Eton Mess.

Raspberry Panna cotta.

Apple pie with crème anglaise.

Lemon Bread and Butter pudding with brioche and fresh cream.

Chocolate sponge pudding with chocolate sauce.

Freshly brewed Coffee or Tea. Mints

The cost of the Main Reception is governed by the numbers of diners up to a maximum of 90, (see tariff hereunder) but in all cases the following items are included:

- Private use of the building for the entire day for both Main and Evening Reception.
- Wedding Ceremony. (However, booking the Registrar must be the responsibility of the hiring party)
- Wedding Coordinator, who will see to all of your requirements and oversee the events for the day.
- A professional Director of Ceremonies can be arranged.
- Table decorations.
- Silver Service.

All courses are prepared in our kitchens by our professional chef. All catering requirements can be catered for.

Price: The cost of the Silver Service Menu, to include waitress service is: £20 per head.

The above menu can be reduced to starter and main, or main and dessert, or just main. Please contact our Events Manager to discuss any requirements.

There is an additional cost for the room, which is currently £80 per day but includes the whole building thus assuring privacy

# Buffet Menu

## Menu 1

Assorted Open and Closed Sandwiches  
Selection of Wraps  
Assorted Quiche slices  
Cocktail rolls  
Pork pie.

## Menu 2

Assorted Open and Closed Sandwiches  
Selection of Wraps  
Assorted Quiche slices  
Cocktail rolls  
Pork pie  
Assorted flavoured Chicken drumsticks  
Seasoned Potato Wedges

## Additional Items

### Savoury

A selection of mixed Canapés may be added to any of the above buffet menus. There may include Samosas, mini onion Bhaji, Sea food mixture, Crab Canapés, smoked Salmon, vegetable Crudités.

### Desserts

A selection of desserts can be added to the above menus. These may include: Mini Fruit Tartlets, Profiteroles, Strawberry Jam Scones, Raspberry Cheesecake & Chocolate Fudge.

Freshly brewed coffee or Tea & Mints

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Price: Standard Buffet £8 per head. Menu 2: £11 per head. Additional Items: £3.50. Dessert: £3.50.

Coffee/Tea: £2.50

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### Contact Details:

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Please visit our website at:

[www.bullweddingvenue.co.uk](http://www.bullweddingvenue.co.uk)

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