



Ward Room
Pembroke

Starters

Roasted sweet pepper soup

Pâté maison

Leek & potato soup

Fanned melon with a raspberry coulis

£7.00

Smoked chicken breast with fresh leaves & pine nuts

Mini smoked haddock & tarragon fishcakes with baby spinach & gribiche sauce

Ham hock & green peppercorn terrine with mustard vinaigrette

Buffalo mozzarella, plum tomato & puff pastry tart, black olive & roast garlic tapenade

Caramelised onion, basil & green olives in a filo shell with cherry tomato salad

£8.25

Trio of salmon, herb crostini, rocket & caper salad, lemon & dill glaze

Smoked chicken & pancetta tartare, chicory & toasted walnut salad

Antipasti & parmesan tart, herb salad & pesto dressed olives

Grilled 'Stonegate' goats cheese, red chard, pickled pear & roasted pistachios

Baked asparagus & sun blushed tomatoes, toasted brioche & hollandaise sauce

£9.25



*All prices stated are inclusive of
VAT and valid until 1st October
2011

Main Courses

Poached breast of chicken, wild mushroom & leek sauté, fondant potato & sage butter sauce
Brisket of beef braised with ruby port, thyme roasted root vegetables & horseradish mashed potato
Peppered & roasted pork loin, apple compote, braised red cabbage, buttered new potatoes & cider cream sauce
Nut & celeriac Wellington, truffle mashed potato, chantenay carrots & button onions, balsamic jus
Sweet potato, courgette & goats cheese stack with pesto dressing

£21.50

Roast breast of corn-fed chicken, bubble & squeak galette, pepper & oregano ratatouille, red wine reduction
Slow roast belly of pork with balsamic marinated figs, buttered carrots, spinach & roast potatoes with Madeira jus
Wild mushroom & Jerusalem artichoke in filo pastry, pan fried salsify & roast potatoes, pepper & olive salsa
Grilled asparagus, goats cheese risotto, provincial dressing & wild rocket

£23.50

Fillet of beef with roasted shallots, mushroom confit & fondant potato
Citrus marinated duck breast served on caramelised red cabbage
Lamb rump with roasted carrots & champ
Pan fried sea bass fillet, vegetable, pancetta & sorrel broth, saffron braised potato
Baked fillet of salmon, basil crushed new potatoes, French beans & lemon vinaigrette

£25.00



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Desserts

Rhubarb crème brulee, stem ginger cookie
Dark chocolate & orange tart, whipped cointreau cream
Summer berry pavlova, lime cream
Lemon tart, crème fraîche & raspberry coulis
Braeburn apple & cinnamon fool, vanilla shortbread
Baileys bread & butter pudding, white chocolate anglaise
Baked vanilla cheesecake, fresh blueberries
Eton Mess
Poached pears, spiced wine reduction & vanilla mascarpone
Tarte tatin with vanilla ice cream



Coffee & petit fours included

£6.00



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Children's Meals

Choose either a smaller portion of your main meal or one from the following

Cheese & tomato pasta

Chicken nuggets, chips & peas

Sausage, chips & baked beans

(All children will get a portion of the chosen adult starter & dessert)



Children under 12 are charged at half the price of your main meal



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Cold Fork Buffet

(Choose 3 of the following)

Classic antipasti with cured meats & pickled vegetables

Grilled breast of chicken with lime dressing

Thai fillet of beef salad with noodles

Honey glazed ham with apple chutney

Fresh tuna nicoise

Poached salmon with dill

Asparagus, roast pepper & smoked mozzarella tart

Filo basket with sun blushed tomato, feta & caramelised red onion

Beef tomato stack with mozzarella & fresh basil

Sesame & honey tofu with stir fried noodles

Asparagus tart

Salads

(Choose 5 items)

Potato salad

Rice salad

Mixed leaves

Tomato & basil salad with balsamic dressing

Cucumber & carrot ribbons

Couscous salad with courgette, fennel, red onion,
peppers, garlic & fresh herbs

Pasta salad with cherry tomatoes, olives, chives, basil
cucumber in wine vinegar dressing

Buffet Desserts

(Choose 2 items)

Pannacotta with crystallised fruits

Chocolate mousse

Berry tart with crème fraîche



Tea & coffee

Fruit juice & mineral water



Bakers bread basket

£34.50

Including starter from main menu

£7.00 or £8.25 range



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Hot Fork Buffet

Menu 1

Beef goulash

Seafood paella

Caramelised onion & parmesan tart

Baby roast potatoes

Seasonal vegetables

Selection of freshly baked bread

Menu 2

Chicken chasseur

Salmon fillet with cherry tomato & paprika sauce

Mushroom, broccoli & stilton crumble

Wild rice

New potatoes

Seasonal vegetables

Selection of freshly baked bread

Menu 3

Green Thai chicken curry

Smoked haddock & prawns in a white wine
sauce with a herb crust

Vegetable stroganoff

Jasmine rice

New potatoes

Seasonal vegetables

Selection of freshly baked bread

Desserts

Chocolate cheesecake

Lemon brulée tart

Including starter from main menu £7.00 or £8.25 range

£34.50



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Evening Buffet

Selection of sandwiches

(Choose 6 of the following)

Spinach & pepper tortilla bites (v)

Baked new potatoes with cheddar & chives (v)

Chickpea, garlic & coriander falafel with cucumber raita (v)

Mini vegetable samosas (v)

Goats cheese toasts with chilli jam & caramelised onions (v)

Vegetable brochettes with thyme oil (v)

Prawn, cod & dill tartlets

Smoked salmon, cream cheese & granary rotolos

Sesame prawn toasts

King prawn skewer with lime & coriander

Breaded scampi, tartare dip

Chicken skewers marinated with lemon & thyme

Mini sausage rolls

Chicken goujons, barbecue dip

Cocktail lamb koftas with minted yoghurt



Mini assorted cakes

Mini fruit tarts

£17.25



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Canapés

Served as part of drinks reception

(Select 3 pieces per person from the list below)

- Roasted provençale vegetable skewers & basil pesto (v)
- Ballottine corn-fed chicken, truffle oil, red onion marmalade
- Marinated seared tuna with spiced avocado purée
- Oven dried tomato & goat cheese crostini (v)
- Scottish smoked salmon on blinis with cream cheese
- Duck rilette with spring onion salad
- Smoked chicken & coriander in filo pastry
- Baby pitta bread, hummus & poppy seeds
- Cured beef & horseradish mousse on toasted brioche
- Asparagus & smoked salmon with lemon crème fraîche



£5.50 per person



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Drinks Packages

Package 1

Reception

cava / sparkling wine
mulled wine
fruit juice

(based on 1 glass per person)

Wedding Breakfast

house red wine
house white wine

(half a bottle per person)

Toast

cava / sparkling wine
mineral water available
on request

£13.50 per person

Package 2

Reception

bucks fizz
kir
fruit juice

(based on 1 glass per person)

Wedding Breakfast

house red wine
house white wine

(half a bottle per person)

Toast

house champagne
mineral water available
on request

£19.00 per person

Package 3

Reception

pimms
kir royale
fruit juice

(based on 1 glass per person)

Wedding Breakfast

house red wine
house white wine

(half a bottle per person)

Toast

branded champagne
mineral water available
on request

£25.00 per person

Full wine menu available on request.

Still and sparkling water	£2.25 (per litre)
Fruit juice	£2.25 (per litre)
Fruit punch	£3.45 (per litre)



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