

THE COTTONWOOD BOUTIQUE HOTEL



MENUS & SPECIAL OPTIONS



Drinks Menu

MENU A

£15.95 per person

Bucks Fizz on arrival

Glass of house wine,
white or red with the meal

Glass of Prosecco for the toast

MENU B

£24.95 per person

Glass of Prosecco on arrival

Two glasses of house wine
with the meal

Glass of Champagne for the toast

MENU C

£29.95 per person

Champagne cocktail on arrival

Half a bottle of house wine
with the meal

Glass of Champagne for the toast

CORKAGE PRICES – PER BOTTLE

Wine - £9.00

Sparkling wine - £13.00

Champagne - £16.00

Spirits - £10.00

Canapé Menu

£12.95 per person

Salmon Palmiers
Chicken Liver Pate Crostini
Ratatouille & Parmesan Cup
Goats Cheese & Tomato Chutney
Parma Ham & Olive Tapenade
Tuna & Mango Sushi
Chicken or Vegetable Quesadilla
Petit Pavlovas
Mini Eclairs
Baby Scones with Jam & Cream
(Minimum number of 30)



CHOOSE 5 OPTIONS
FROM THE LIST BELOW,
ADDITIONAL ITEMS
£2.50PP

Fish Course Add £9.95pp

Salmon Fillet, Citrus Cream Veloute
Paupiette of Plaice, Seafood Bisque
Chilled Cured Smoked Salmon, Avocado Puree

Sorbet Course Add £5.50pp

Fresh Blackcurrant
Sparkling Champagne
Fresh Mango

Soup Course Add £5.25pp

Homemade Tomato & Basil
Homemade Carrot & Coriander
Homemade Leek & Potato
Homemade Roasted Root Vegetable & Thyme

Cheese Course Add £8.95pp

A Selection of 3 British Cheeses,
Celery, Homemade Chutney,
Crackers or Bread Basket

Wedding Breakfast Menu

£35.95 per person

Chefs Homemade Soup of the Day
Smooth Duck Liver Parfait, Gooseberry & Coriander Chutney,
Toasted Brioche
Ham Hock, Apricot & Parsley Terrine served with Piccalilli
& Granary Toast
Pave of Salmon on Plum Tomatoes, Olive Tapenade
& Crème Fraiche
Smoked Haddock & Trout Pate, Lemon & Dill Yoghurt
Galette of Gallia Melon, Berry Compote & Mango Coulis
Rosary Cheese & Pickled Beetroot Salad, Ciabatta Crouton, Honey Dressing

Pan Roasted Chicken Supreme, Sweet Potato Puree, Oyster Mushroom Jus
Roast Striploin of Beef, Chateau Potatoes, Bordelaise Sauce
Grilled Fillet of Salmon, Buttered Mash Potato, Tomato & Basil Provençale
Grilled Seabream Fillet, Salsa Verde, Roasted Baby Potatoes
Tenderloin of Pork wrapped in Bacon, Fondant Potato, Tarragon Jus
Slow Braised Lamb Roulade, Scented Rosemary Mash, Red Wine Sauce
Confit of Duck Leg, Dauphinoise Potatoes, Redcurrant Jus

Dark Chocolate & Amaretto Cheesecake, Berry Coulis
Vanilla Crème Brulee, Orange Chocolate Cookie
Treacle Tart, Clotted Cream & Raspberry Compote
Lemon Posset, Mango Jelly & Shortbread
Cream Filled Profiteroles, Milk Chocolate Sauce

Tea & Coffee

Children's Wedding Breakfast Menu

SUITABLE FOR
CHILDREN 3-12 YEARS.
CHOOSE
2 SELECTIONS
PER COURSE

£15.00 per person

Garlic Bread
Melon Boat
Crunchy Vegetables with a Dipper Pot of Mayonnaise

Penne Pasta with a Fresh Tomato Sauce
Cod in Golden Breadcrumbs with Chips & Peas
Homemade Cheese Pizza with Chips

Selection of Ice-cream
Yoghurt
Mini Fruit Plate with a Dipper Pot of Chocolate Sauce

Half portions of the Adult Menu Choice are
available for Children under 12 years old at half price

Finger Buffet Menu

CHOOSE 6
ITEMS FROM THE
LIST BELOW

£19.95 per person

Assorted Sandwiches
or Mini Bridge Rolls
Sausage Rolls
Pizza Slices
Cocktail Sausages
Crisps
Cheese Straws
Spicy Potato Wedges
Cheese & Tomato Quiche
Cheddar & Leek Quiche
Marinated Chicken Skewers
Breaded Chicken Strips
Vegetable Crudités and Dips
Greek Salad
Homemade Chutney, Marinated Olives, Sun Dried
Tomatoes and a Selection of Breads
Petite Pavlovas
Carrot Cake
Chocolate Cake
Fresh Fruit Platter
Profiteroles with Milk Chocolate Sauce

Minimum number: 15

Fork Buffet Menu

£42.95 per person

MAINS

Chilli Con Carne Tacos

Cajun Spiced Chicken

Peppered Salmon in a Dill Cream Sauce

Herb Potato Rosti topped with a Fried Duck Egg (v)

Selection of Cold Meats

Escalope of Pork with Spicy Tomato & Sweet Pepper Sauce and a Parmesan Glaze

Grilled Fillet of Sea Bass with Stir Fried Vegetables & Lemon & Dill Butter

Baked Cod Fillet

Whole Tail Scampi & Tartare Sauce

Beef Lasagne

Chicken Tikka Masala with Saffron Rice

Hot Roasted Turkey Breast with Cranberry Sauce

Fresh Tagliatelle with Oyster Mushrooms (v)

All served with Seasonal Vegetables, Roasted Baby Potatoes with Rosemary, Fresh Mixed Salad, Potato & Chive Salad,

Homemade Coleslaw

DESSERTS

Fresh Fruit Platter

Profiteroles with Hot Chocolate Sauce

White Chocolate and Baileys Cheesecake

Carrot Cake

Petite Pavlovas

Minimum number: 30

CHOOSE 4 MAIN
DISHES & 2 DESERT
OPTIONS. ALL
VEGETABLE & SALADS
INCLUDED

MENU A

Fork Buffet Menu

£27.95 per person

MAINS

Chilli Con Carne Tacos

Cajun Spiced Chicken

Peppered Salmon in a Dill Cream Sauce

Pearl Barley Risotto, Cornichons, Olives and a Basil Provençale (v)

Escalope of Pork with Spicy Tomato & Sweet Pepper Sauce and a Parmesan Glaze

Lasagne

Fish Pie

All served with Seasonal Vegetables, Roasted Baby Potatoes with Rosemary, Fresh Mixed Salad, Potato & Chive Salad,

Homemade Coleslaw

Minimum number: 30

CHOOSE 2
MAIN DISHES.
ALL VEGETABLE &
SALADS INCLUDED

MENU B

Added Extras

Sashes	£1.30 each
Chair Covers and Sashes	£3.20 each
Vintage 3 course Dinner Set (Hire)	£20.00 per setting
8 Garden Games (Hire)	£185.00
DJ	£300

*We can take care of
everything for you...*



THE COTTONWOOD
BOUTIQUE
HOTEL

The Cottonwood Boutique Hotel,
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