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Court Hotels, Wedding Menus

Court Hotels

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Prices are subject to 12%% Service Charge and are inclusive of V.A.T.

HARIENIU 1

Mandarin orange & grapefruit cocktail

or Chilled Grapefruit

Consommé julienne Cream of mushroom soup

Roast stuffed half chicken with grilled bacon Bread sauce

or Half chicken princess

Buttered garden peas Vichy carrots Creamed potatoes & french fried potatoes

Sherry trifle chantilly Meringue glacé

Tea or coffee

2

Chilled fresh half grapefruit or Egg mayonnaise

Consommé garni Cream of mushroom

Roast stuffed turkey Baked Limerick ham & cranberry sauce

Coq au Vin

Brussel sprouts Braised celery Croquette potatoes & creamed potatoes

Tresh pear alma Coupe singapore

Tea or coffee

BELLEVE 3

Atlantic seafood cocktail or Melon wedge

Consommé of chicken Cream of vegetable

Roast rib of beef Yorkshire pudding Fresh horseradish sauce or

Roast stuffed leg of lamb

Buttered french beans Cauliflower polonaise Croquette potatoes & creamed potatoes

Fresh fruit salad Peach melba

Tea or coffee

MENU 4

Chilled honeydew melon or Egg mayonnaise

Consommé vermicelli Cream of vegetable

Grilled sirloin steak or Roast duckling à l'orange

Buttered garden peas Creamed cauliflower Carré potatoes & purée potatoes

Baked alaska Sherry trifle chantilly

Tea or coffee

Hors d'Oeuvres Baked half grapefruit

Consommé garni Cream of tomato

Roast fillet of beef wellington or Roast sirloin of beef

Choice of fresh vegetables

Cream slice Vanilla Ice cream & hot chocolate sauce

Tea or coffee

(with Chef in attendance)

Chilled honeydew melon Selection of hors d'Oeuvres Fresh grapefruit

Choice of one hot dish Beef strogonoff Chicken à la king Seafood à la creme

Dressed turkey
Cider baked ham
Garnished tongue
Dressed sirloin of beef
Fresh salmon (in season)
Roast leg of lamb
Roast loin of pork
Veal and ham pie

Assorted salads

Fresh fruit salad and cream Lemon souflé Sherry trifle chantilly Apple pie and ice cream

Tea or coffee

Other Suggested Starters

Corn on the cob Hors d'Oeuvres varie Smoked salmon Paté maison Prawn cocktail Seafood cocktail Veal and ham pie Spiced beef

Other Suggested Main Courses

Escallop of veal holstein
Escallop of veal de gourmet
Beef strogonoff
Beef wellington
Roast loin of lamb
Roast loin of pork
Fresh salmon steak
Chicken maryland
Fillet steak

The Menu Prices Include:-

Private function room Changing room Floral decoration Piano

Other Services

We can arrange: photographer, wedding cakes, car hire, music etc.

Fish Course Extra

Salmon mayonnaise Fillet of sole bonne femme Coquille St Jacques Vol au vent fruit de mer Fried fillet of plaice & Tartare sauce.

