

Platinum Wedding Menu

COCKTAIL RECEPTION

WAITER SERVED COLD ITEMS

Selection of bruschetta with smoked salmon, tapenade, artichoke, mozzarella & Parma ham
Mussels in Seafood, basil sauce in a crispy pastry spoon
Chicken roulade with herbed Mascarpone cheese on brown croute
Rose of gravlax with caviar on croute & horseradish cream
Smoked duck breast on sun-baked tomato cheese glazed apricots
Grilled lemongrass prawns with prawn mousse, lemongrass dressing with chive mascarpone on croute
Profiterole with chicken, blue cheese & walnut pate
Crispy green asparagus with Parma ham
Pistachio crust artichoke on a sweet pepper coulis (V)
Assorted sushi with soy
Roasted quail with papaya spicy mayonnaise in tart
Air-dried beef fillet with gorgonzola cream on tomato croute

SANDWICH SELECTION

Salmon gravlax with caper & basil mayo in a tomato slice bread
Roast sirloin of beef with onion ring mustard dressing, cos lettuce
Tortilla wrapped with Parma Ham, roquette & goat cheese

WAITER SERVED HOT ITEMS

Marinated chicken wrapped in sesame seeds with Tahini sauce
Quail breast with sweet pepper & paprika sauce
Crispy wontons with chilli soy dipping sauce (V)
Wild mushroom, garlic & thyme bouchesse (V)
Lamb koftas with mint yogurt dip
Beef and mushroom skewers with oyster sauce
Double meat balls with provincial sauce
Crab claws with sauce tartar
Mini pea anchovy qassatat (V)
Marinated chicken skewers with peanut sauce
Black bean & cheese spring stick (V)
Salmon wrapped in spicy salami with soy dipping sauce
Prawns wrapped in potato spaghetti with sweet chilli sauce
Breaded roulade of veal with brie & Parma Ham
Pork skewer with caramelized tahini dip
Breaded grouper with wasabi mayo
Baked gnocchi with comfit of pork, sun baked tomato, parmesan cream
Thai fish cake, soya ginger dip
Mini Angus beef burger with caramilzed onion
Crispy lamb samosa
Duck springroll, sesame soy sauce
Chicken pakora
Broccoli & cheddar popper (V)



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Platinum Wedding Menu

SWEET SELECTION

Caramelised lemon tartlets
Strawberry & pistachio mini meringue
Mini chocolate profiteroles
Chocolate cups with chocolate mousse
Sweet pastry case with mango mascarpone cream
Fruit brochettes with chocolate sauce
Coconut & passion fruit tart
Mini cassatella tart
Mini chocolate brownie
Selection of Ice Cream & Sorbet

Coffee & Tea table



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Diamond Wedding Menu

WAITER SERVED COLD ITEMS

Toasted French stick with peppery ricotta, roasted artichoke (V)
Toasted French stick with shrimp, Marie rose sauce
Toasted French stick with chive mascarpone, Scottish salmon, onion rings
Smoked duck breast with blue cheese, caramelized pears on toasted croute
Grilled prawns with prawn mousse on toasted tomato croute
Parfait of chicken liver with roasted hazelnut in a crispy pastry tart
Lemon mussel's meat with Italian dressing in a pastry spoon
Assorted sushi with soy, sweet chili sauce

SANDWICH SELECTION

Oak smoked salmon on whole grain bread, caper & black pepper butter
Smoked York ham sandwich with mustard & basil mayo in tomato bread
Tortilla wrap with roast beef, goat cheese & horseradish sauce

WAITER SERVED HOT ITEMS

Tartlets of asparagus with gorgonzola cream (V)
Breaded crab claws with tartar sauce
Sesame beef & mushroom skewers in oyster sauce
Coated chicken fingers in sesame seeds with peanut sauce
Lamb samosa with sweet chili sauce
Breaded squids & caper basil mayonnaise
Mushroom, onion & basil quiche (v)
Pork skewers with BBQ sauce
Black bean & cheese spring stick (V)
Duck spring roll with sesame oyster sauce
Crab cake with pickled lime sabayon
Fried camembert with apple chutney (V)
Vegetable spring roll with pickled ginger and soy (V)

BLUE ELEPHANT STATION

Lamb Massaman
Stir fried beef with green curry sauce
Breaded crispy chicken breast with Thai vegetable, tamarind sauce
Stir-fried Thai vegetable rice

ITALIAN STATION

Penne with fried pancetta, mushroom & truffle pecorino cream
Baked gnocchi with veal ragout, gratinated with feta cheese
Honey glazed baked gammon with fruit chutney, Madeira wine jus
Baked fillet of salmon with tomato, olive cheese crust sauce vierge

SWEET SELECTION

Amaretto chocolate brownie
Orange meringue
Raspberry macaroon
Cherry and almond frangipane
Chocolate and pecan cup
Selection of cream brulee with pistachio biscuit
Selection of flavored ice-cream & sorbet

Coffee & Tea Table



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Ruby Wedding Menu

WAITER SERVED COLD ITEMS

Toasted French stick with buffalo mozzarella and tapenade (V)
Toasted French stick with Parma ham, shavings of ricotta salata
Toasted French stick with smoked salmon, onion rings
Salmon gravlax with caviar on croute, horseradish cream
Roulade of duck confit on nut sun-baked tomato cheese paste, toasted brown croute
Grilled lemongrass prawns with prawn basil mousse, cress
Honey glazed profiterole with chicken, blue cheese & walnut pate
Roulade of Parma ham with avocado chive mascarpone on croute
Breaded crusted artichoke on a sweet pepper coulis (V)
Assorted sushi and sashimi with dressing
Goat cheese and celery paste with spicy quail on croute

SANDWICH SELECTION

Oak Smoked Salmon on whole grain bread with black pepper butter
Smoked York ham sandwich with pickled vegetable mayo in white slice bread
Swiss emmenthal cheese with tartar sauce on tomato bread (V)

WAITER SERVED HOT ITEMS

Breaded Crab Claws with tartar sauce
Fried prawns wrapped in potato with sherry Marie rose sauce
Crispy marinade chicken skewer with honey peanut dip
Lamb koftas with roasted fennel & mayo
Crispy baked feuilletage of wild mushroom & duxella, gratinated with age parmesan cheese
(V)
Breaded salmon with wasabi mayo
Baked gnocchi with confit of pork, sun baked tomato, parmesan veloute

BLUE ELEPHANT STATION

Duck breast with Thai fruit, tamarind sauce
Stir fried seafood in green curry sauce
Cassoulet of Pork with Thai vegetables in sweet & sour sauce
Stir-fried Thai vegetable rice

ITALIAN STATION

Ricotta tortellini with fried pancetta, mushroom & pesto parmesan cream
Crispy breaded roulade of veal with brie cheese & Parma ham
Beef meat balls with provincial sauce
Honey glazed baked gammon with caramelised pineapple, Port wine reduction
Baked fillet of salmon with black olive tomato cheese crust

SWEET SELECTION

Seasonal Fruit Brochette with chocolate sauce
Kannoli filled with rikotta, candied peel, roasted almonds
Fruit tart with cream patisserie
Blueberry cheese tart
Chocolate mousse with chocolate chip
Panna cotta with forest compote
Selection of flavored ice-cream & sorbet

Coffee & Tea Table



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Sapphire Wedding Menu

WAITER SERVED COLD ITEMS

Selection of bruschetta with smoked salmon, tapenade, artichoke, mozzarella & Parma ham
Mussel meat with seafood basil sauce in a pastry spoon
Marinated octopus in garlic, sweet pepper, mint lemon dressing
Roasted artichokes with basil salmon paste, on toasted brown crust
Salmon roulade with herb mascarpone cheese & asparagus on tomato croute
Celery walnut gorgonzola with celery in a pastry case (V)
Roulade of beef with strips of sweet pepper, guacamole on a crispy pastry case

SANDWICH SELECTION

Smoked salmon with caper & avocado mayonnaise in brown bread
Smoked chicken with whole grain mustard mayo in tomato bread
Tortilla wrapped with Parma ham, rocket, goat cheese, pesto mayo

WAITER SERVED HOT ITEMS

Marinated chicken skewers with Chinese tahini sauce
Quail breast wrapped in bacon with spicy mango aioli
Black Bean & cheese spring wrapped in filo (V)
Prawns wrapped in potato spaghetti, with sweet chilli sauce
Double meat balls skewers with smoky mustard BBQ sauce
Parmesan breaded roulade of veal with brie & Parma ham
Lamb koftas with hoisin sauce
Breaded nut Scottish salmon in a light oyster sauce

BLUE ELEPHANT STATION

Casserole of chicken fillets with cashew nuts
Lamb Massaman
Strips of beef in Thai green curry sauce
Stir fried vegetable rice

CHEESE TABLE

A selection of Italian & International cheeses with galletti, grissini, dry fruit & roasted nuts

SWEET SELECTION

Burned lemon meringue
Strawberry & pistachio grand marnier tart
Mini chocolate profiteroles
Chocolate cups with chocolate mousse
Cream brulee, cantucci biscuit
Selection of mousse
Selection of flavored ice-cream & sorbet

Coffee & Tea Table



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Emerald Wedding Menu

WAITER SERVED COLD ITEMS

- Toasted French stick with tapenade paste and brie cheese (V)
- Toasted French stick with shrimp, crab, basil Marie rose sauce
- Roulade of smoked salmon with herb mascarpone cheese on toasted brown croute
- Coriander lemon mussels with Italian dressing in a pastry spoon
- Parfait of chicken liver in a crispy ciabatta biscuit
- Blue cheese & walnut on a rye bread (V)
- Coated pistachio profiterole with chicken & walnut paste
- Octopus with roasted pepper, nicoise vinaigrette

SANDWICH SELECTION

- Smoked York ham with curry mayo in white slice bread
- Oak smoked salmon on whole gran wheat bread with gribiche sauce
- Tortilla wrap with bresaola, blue cheese mayo

WAITER SERVED HOT ITEMS

- Tiger prawns wrapped with bacon, remoulade sauce
- Chicken samosa in oyster sauce
- Duck spring roll with sweet chilli sauce
- Roulade of chicken with peppers in fennel mayo
- Beef & mushroom skewers with horseradish cream
- Pork wontons with sesame & soy dip
- Vegetable pakora (V)
- Pork skewers with honey tahini dip
- Flaky Maltese cheese cake (V)
- Lamb Koftas with Roquefort dressing
- Sesame chicken in filo pastry

BLUE ELEPHANT STATION

- Lamb Massaman
- Thai beef and vegetable in red curry sauce
- Breaded chicken breast with Thai vegetable, tamarind sauce
- Stir fried vegetable rice

SWEET SELECTION

- Panna cotta with berry compote
- Fruit kebab with warm chocolate sauce
- Baked cherry cheese cake
- Almond & Pistachio Macaroons
- Cherry tartlet with cream patisserie
- Chocolate brownie with raspberry
- Sicilian kaneloni with ricotta, almond, chocolate chip

Coffee & Tea Table



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Pearl Wedding Menu

WAITER SERVED COLD ITEMS

- Toasted French stick with tapenade and basil goat cheese (V)
- Toasted French stick with red pesto, smoked salmon, red onion rings
- Toasted French stick with anchovies, ricotta, roasted artichokes
- Lemon mussels in tuna basil sauce in a crispy pastry spoon
- Marinated octopus in garlic, roasted sweet pepper, basil lemon dressing
- Roasted herb artichokes with basil seafood paste on croute
- Salmon roulade with herbed mascarpone cheese on brown croute
- Smoked five spiced duck breast with humus paste on croute

SANDWICH SELECTION

- Chive salmon gravlax with caper & basil mayo in tomato bread
- Slow cooked sirloin of beef with onion ring in brown bread
- Tortilla wrapped with Parma ham, rocket leave, goat cheese and gribiche sauce

WAITER SERVED HOT ITEMS

- Marinated chicken skewer with red pesto dressing
- Quail breast with sweet pepper & paprika sauce
- Green pea samosa with roasted tomato and garlic dipping sauce (V)
- Fish skewers with basil red pepper mayo
- Prawns wrapped in Parma ham with Peruvian sauce
- Onion bhaji (V)
- Duck spring roll with Thai dipping sauce
- Wild mushroom duxelle in a crispy pastry case, gratinated with parmesan cheese (V)

BLUE ELEPHANT STATION

- Fried seafood in green curry sauce
- Lamb Massaman
- Duck breast with Thai fruit with sweet & sour sauce
- Stir fried vegetable rice

SWEET SELECTION

- Caramelised lemon tartlets
- Strawberry & pistachio mini meringue
- Mini chocolate profiteroles
- Chocolate cups with chocolate mousse
- Sweet pastry case with mango mascarpone cream
- Fruit brochettes with chocolate sauce
- Selection of Ice Cream & Sorbet

Coffee & Tea Table



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