

To The Happy Couple . . . .

Thank you for your enquiry and congratulations on your forthcoming wedding! We are honoured that you would consider us as a location for your special day and I hope that I, my family and the team here can be of service to you for this momentous occasion!

Please find on the following pages a guide to the options available to you should you wish to hold your reception here in the D'anvers Venue @ The Griffin Inn. Of course, as with all our function menus, everything we do is completely flexible. After a brief chat we can tailor any of our menus to your specific needs, tastes and budget to make a day that is unique and completely personal.

We wish you all the very best for the future and hope to see you soon.

Best Wishes,

Jay Cooledge

# Contents



Our 2012 Function Suite.....	Page 3
Formatting Your Wedding.....	Page 4
Canapes.....	Page 5
Drinks Packages.....	Page 6
Wedding Breakfast	
Amuse Bouch & Starters.....	Page 8
Sorbet & Main Courses.....	Page 9
Desserts & Cheese Course.....	Page 11
Hot Beverages.....	Page 12
Hot Fork Buffet.....	Page 13
Finger Buffet.....	Page 15
Terms and Conditions.....	Page 16

## the 2012 function suite



**Currently** at the planning stage, we hope to have our new function venue open by June 2012. With its own separate kitchens, bar and facilities, this stunning oak structure with floor to ceiling windows looking over the fields and into the sunset will be the perfect venue for weddings, celebrations and banquets! Please feel free to contact us for further information or come and have a look at our plans!



# Formatting your Wedding



**Traditional . . ?** Or modern. Formal? Or relaxed? Every bride is different, every groom, well, just wants their bride to be happy so, the first decision to make is: “What style of day do you envisage?”.

We can cater to almost any taste and budget from an intimate and informal meal for close family and friends, through to wedding breakfasts and fabulous receptions for over 120 guests.

Take a look at the guide on the following pages for an idea of the options available. This, however, is by no means a definitive list as we are more than happy to talk through ideas with you, taking into account your particular likes, dislikes, budget and style to really create a day that will live up to your dreams and expectations.



Come along, **talk to us** and let us advise you on the options we can offer to make that special day perfect!

# Canapés



Why not serve Canapés to your guests upon arrival

Recommended selection - £7.50

Smoked salmon blinis with soured cream & Chive  
Green Lip Mussels Thai Style Dressing  
Caramelised Red Onion & Stilton Tartlet  
Baby Yorkshire puddings with rare fillet of beef



Select four - £7.50

Smoked Salmon Pinwheels

Seared scallops with sweet peppers & Crisp Bacon  
Baby Yorkshire puddings with rare fillet of beef  
Smoked Salmon Blinis with Sour Cream & Chive  
Cherry tomato & mozzarella on a parmesan biscuit  
Mini fish & chips  
Tiger Prawn Tempura with a Chilli Relish  
Spiced Duck Wonton with Plum Dip  
Feta, Olive & Tomato Spears  
Caramelised Red onion & Stilton tartlet  
Smoked haddock Cakes with Garlic Mayonnaise  
Chicken Satay with a Thai Peanut Sauce  
Bloody Mary Shots, Celery Batons  
Barquette of Chicken Liver Parfait  
Green Lip Mussels Thai style Chili Dressing

# Drinks Packages



Package 1 £16.50 per person

Classic Pimms No 1 or Sparkling Wine on Arrival

2 Glasses of wine with your Meal

Sparkling Wine for The Toast



Package 2 £21.00 per person

Traditional Pimms No 1 or Champagne Arrival

2 Glasses of wine with your Meal

Champagne for The Toast



Package 3 £14.50 per person

Sparkling Wine on Arrival

1 Glasses of wine with your Meal

Sparkling Wine for The Toast

## Individual Prices



Glass of House Wine £3.75

Choose from White, Red or Rose

Glass of Chilled House Sparkling Wine £4.20

Chilled Glass of House Champagne £6.50

Bucks Fizz £4.65

Champagne with Orange Juice

Classic Bellini £4.60

a Glass of Peach Juice with Sparkling Wine

Fruit Punch £2.85

Apple Juice, Strawberry Juice,

Garnished with Fresh Fruit

Mulled Wine £3.90

a Warming with a Festive Feel, gently Warmed Red Wine Infused with Our Own

Blend of fruits and Spices

The Refreshing Fruit Light £2.75

A Mix of Apple Juice and Grenadine topped up with Sparkling Mineral Water

Over Ice Garnished with Berries

Autumn Gold Tea £3.70

English Tea Blended with Orange Liquor and Lightly Spiced

Touched with Honey and Topped with Whipped Cream



We also have a range of fruit juices, non alcoholic cocktail options  
also a range of speciality coffee ,teas and infusions

# Wedding Breakfast Menu



One dish to be chosen for all guests, with the exception of dietary requirements which, of course, we are more than happy to cater for.



## AMUSE BOUCHE

A simple tasty offering at your table to pre-empt the arrival of your meal

£3.50



## STARTERS

Homemade Soup Selection served with Crusty Bread £4.50

Chicken Liver Parfait, Caramelised Nuts, Raspberries  
Toast and Butter £6.50

Duck Breast of Duck Orange and Pea Shoot Salad  
honey citrus dressing £6.95

Smoked Salmon and Cream Cheese Roulade  
with Olive Dressed Baby Rocket Leaf Salad £6.95

Thai Style Marinated Tiger Prawns  
Coriander and Baby Watercress Salad £6.50

Creamy Stilton and Walnut Mousse  
Fresh Herb Salad with Celery Batons and Melba Toast £6.35

Delicate Slices of Sun Ripened Melon  
with Parma Ham £6.50

Tian of Crab, Smoked Salmon and Prawn  
Chive and Lime Cream with a Crisp Herb Salad £6.95

Dolcelatte Cheese Crisp Chicory Leaf  
with Pine Nuts honey mustard dressing £6.25



## SORBETS

£3.50

a range to choose from and to add interest they can be blessed  
with a liquor or white spirit



## MAIN COURSES

### Roast Sirloin of Beef

served with Red wine Sauce and Yorkshire Pudding  
Roast Potatoes and Selection of Seasonal vegetables £12.95

### Roast Loin of Pork

with Apricot and Sage Seasoning, Traditional Cider Sauce  
Paprika Roast Potatoes, Selection of Seasonal Vegetables £12.00

### Marinated and Seared Tuna Steak

Vegetable Broth, Rice Noodles, Julienne of Capsicum, Baby Corn and Mange Tout £15.50

### Roast Supreme of Chicken Wrapped in bacon

Served on Lyonnaise Potatoes and Wilted Spinach  
with a Whole Grain Mustard Sauce £12.93

### Medallions of Roast Loin of Pork

Spring Onion Mash, Buttered Steamed Kale,  
Cider and Apple Sauce £13.50

### Roast Breast of Duck

Dauphinoise Potatoes, Redcurrant Jus  
Mange Tout and Braised Baby Gem Lettuce £15.95

### Escalope of Chicken with Smoked, Bacon, and Creamy Leek Sauce

served with Creamy Mashed Potatoes and Glazed Carrots £12.95

### Slow Braised Shank of Lamb,

Red Wine and Rosemary, Light Roast Garlic Hash (garlic optional) Roast Root Vegetable  
Compote. £14.50

**Roast Cannon of Lamb**

Port and Redcurrant Scallion Mash and Seasonal Green vegetables £15.50

**Grilled Fillet of Salmon**

Dill, White Wine and Lemon Sauce with Saute potatoes and Spinach £12.95

**Braised Rump Steak**

slow cooked with red wine, mushrooms & root vegetables  
horseradish mash £12.95

**Poached Cushion of Salmon**

light vegetable broth with rice noodles and sugar snap peas £13.50

**Rack of Lamb**

marinated with red wine & Shallots, rosemary and redcurrant jus  
creamy mashed potatoes and green vegetables £15.95

Vegetarian Option available – please contact your co-ordinator to discuss your requirements.



## Desserts

please speak to you co ordinator for a further selection

### Pear Frangipane Tart

served with Vanilla Custard £5.50

### Traditional Sherry trifle

Topped with Malteasers £5.50

### Warm Chocolate Brownie

Vanilla Ice Cream £5.50

### Glazed Lemon Tart

fresh Raspberries Creme Fraiche £5.75

### Sticky Toffee Pudding

Toffee Sauce £5.50

### Vanilla Crème Brulée

Shortbread Biscuit £5.95

### Steamed Ginger Pudding

Caramel Ice Cream £5.50

### Pecan Nut Pie

Maple Syrup Ice Cream £5.75

### Lemon Posset

orange & rose water sable biscuits £5.50

### Ginger Panacotta

blueberry compote £5.50

### Raspberry and Elderflower

Mille Feuille £5.50



## Cheese Course

A selection of three cheeses of your choice, garnished with fruit, celery, and a Selection of Crackers

Plated per Person £5.35

a Platter per Table of 6 £27.95

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farmhouse Brie with Grapes £5.00  
Homemade Chutney



## Hot Beverages

Fresh Coffee, speciality teas and infusions

with either Petit Fours or Handmade Chocolates

or

Cafetiere  
with handmade chocolates

£2.25



Looking After Your Crew  
Entertainers, Drivers etc

Hot main course for 'crew' - £12.50 per head  
Sandwiches & tea/coffee - £7.95 per head



# Hot Fork Buffet



now create your menu from the selection below  
choose two main course items with a dessert

**'Rump Steak Braised with Mushrooms & Guinness'**  
mashed Potatoes and steamed vegetables £14.95

**'Classic Chicken Stroganoff'**  
strips of chicken cooked together with  
shallots, flashed with brandy and finished with cream  
and mushrooms served with steamed rice

**'Chicken Bacon & Leek Casserole'**  
tender pieces of chicken coked with smoked bacon  
white wine leeks, topped with a cheese dumpling  
served with paprika roast charlotte potatoes

**'Lancashire Hot Pot'**  
pieces of lamb lamb slowly cooked in lamb stock with a mirepoix  
of vegetables topped with sliced potatoes

**'Beef Bourguignon'**  
pieces of prime beef steak braised slowly  
with shallots smoked bacon red wine and mushrooms  
served with celariac mash

**Italian Style Meat Balls'**  
rich tomato and herb sauce served with parmesan mash  
or  
pasta and salad  
or  
steamed rice

**Mushroom and Spinach and Riccotta Canneloni**  
garlic bead and mixed salad

Roasted Mediterranean Vegetables Rich Tomato and Basil Sauce  
Topped with Goats Cheese and served with Mixed Salad

Green Thai Chicken Curry  
Served with Fragrant Rice and Prawn Crackers

Moroccan Lamb Tagine  
served with Mint and Lemon Couscous

Chicken Madras  
served with Steamed Rice

Chicken, Bacon and Leek Pie  
with Mashed Potatoes and Peas

Mexican Chili Con Carne  
with Steamed Rice and Salad

Traditional Steak and Ale Pie  
with Mashed Potatoes and Vegetables

Classic Chicken a la King  
served with Steamed Rice

Honey Mustard Marinated Loin of Pork  
Scallion Mash with Steamed Vegetables

## FINGER BUFFET MENU



Assortment of Sandwiches with Various Filling,  
white and whole grain bread or specified alternatives  
vegetarian selection, labeled and kept aside

to compile your own menu simply choose 5 savoury items  
plus a dessert item from the selection £11.95

Mini Sausage Rolls  
Celery Flutes Filled with Stilton Pate  
Cocktail sausages, Glazed with Honey Mustard  
Smoked Salmon and Cream Cheese Roulade  
Honey Mustard Glazed Sausages  
Goujon of Chicken, mango Dip  
Speared Tiger Prawn with Seafood Dip  
Spinach and Sweet Pepper Frittata  
Open Sandwich Cream Cheese, Egg and chive  
Crisp Crudites with Freshly Made Dips  
Chicken Liver Pate Crouste  
Honey Roasted Chicken Drum Sticks  
Mini Dickenson and Morris Pork Pies  
Goats Cheese and Sweet Pepper Tarts  
Open Sandwich of Smoked Ham and Peach Relish and Rocket  
Scotch Egg Pieces

### SWEET ITEMS

Assortment of Muffins  
Cup Cakes  
Chocolate Eclairs  
Fresh Fruit Platter  
Cheese and Fruit Platter

## BOOKING INFORMATION TERMS & CONDITIONS

Please discuss your proposed date with us. Once a date has been chosen we will then hold this date as a provisional booking for you for 7 days only. To confirm the date we would require that our Wedding Booking Form be filled in and sent to us with a deposit of £100.

Once the booking is confirmed an appointment can be made to coordinate your wedding day. This will include the menu, beverages, linen and decoration, entertainment and any other requirements.

All prices include VAT at the current rate. Dietary requirements can be catered for by arrangement. To the best of our knowledge our ingredients are GM free. We reserve the right to increase our prices in exceptional circumstances. We also reserve the right to charge for any damages incurred to property or fixtures by your guests.

### Payment conditions:

The final balance is to be paid 14 days prior to the date of your function. No deductions can be made thereafter. Additions may however be accommodated by special arrangement.