



- SAMPLE -

## TIME HONOURED MENU

PLEASE CHOOSE one starter, one main course (plus a vegetarian option)  
and one dessert for the whole party.

### STARTERS

HAM HOCK AND FOIE GRAS TERRINE  
with red onion chutney

CLASSIC PRAWN COCKTAIL  
with Marie Rose sauce and Melba toast

SMOKED SALMON PLATTER  
with horseradish cream, brown bread and butter

ROAST AUBERGINE SOUP  
with toasted cumin seeds and coriander

CHILLED GAZPACHO SOUP  
with avocado mousse

BAKED GOAT'S CHEESE  
wrapped in filo pastry with red pepper dressing

CARPACCIO OF SCOTTISH BEEF  
with rocket and Parmesan salad with a shallot dressing

*Menu items are subject to change with seasonality, market availability  
and without notice.*



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### MAIN COURSES

#### MEAT DISHES

MEDALLIONS OF BEEF

with peppercorn sauce, baby carrots, onion and mushroom medley

RUMP OF LAMB WITH HERB CRUST

dauphinoise potatoes with basil and tomato sauce

CORN-FED CHICKEN BREAST

with mozzarella and Parma ham, green beans, black olives and cherry tomatoes

BARBARY DUCK BREAST

with braised red cabbage, fondant potato, caramelised apple and Calvados jus

#### FISH DISHES

PAN-FRIED SEA BASS

with fennel cabbage, chive cream sauce and native oysters

POACHED FILLET OF LEMON SOLE

with sautéed spinach, Champagne butter sauce and new potatoes

SEARED SALMON

with a carrot and horseradish nage, baby spinach and vegetable pearls

GRILLED HALIBUT

with a mussel and saffron broth, glass noodles and fresh coriander

#### VEGETARIAN DISHES

BUTTERNUT SQUASH

and Feta cheese risotto with baby spinach and lemon oil

WILD MUSHROOM

and artichoke tart with chive butter sauce and asparagus

GRILLED VEGETABLE GÂTEAU

with goat's cheese, plum tomato sauce and basil dressing



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### DESSERTS

CHOCOLATE AND MACADAMIA NUT BROWNIE  
with vanilla ice cream

TRADITIONAL CRÈME BRÛLÉE  
with rosemary shortbread

GLAZED LEMON TART  
with strawberry sauce

MERINGUE NEST  
with strawberries, crème fraîche and candied lime

VANILLA CHEESECAKE  
with blueberry compote

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and without notice.*



## TIME HONOURED WEDDING PACKAGE

Valid for weddings all year round

From £115 per person which includes:

- Exclusive use of one of our beautiful spaces for your wedding breakfast
- A welcome glass of Champagne per person on arrival
- Delicious three course seated meal from our Time Honoured menu
- Half a bottle of sommelier's selected red or white wine per person with your meal
- Half a bottle of mineral water per person during the wedding breakfast
- A glass of Champagne per person for toasts
- Freshly brewed tea, coffee and petit fours
- White chair covers with your choice of red, blue or silver sash
- Cake knife and stand
- Personalised menu cards for the tables
- Individual name cards and table plan
- DJ and dancing until midnight (additional fees apply)

**Also included:** A luxury suite is included for the happy couple with a romantic turndown, bottle of Champagne and full English breakfast the following morning (to be enjoyed in bed or in an exclusively reserved area for yourself and any of your guests staying in the hotel) \*\*

All prices are per person and include VAT at 20% and are subject to minimum numbers.

Appropriate space will be allocated according to numbers booked.

*\*For the DJ and dancing an appropriate sized event room will be allocated until midnight.*

*\*\*Complimentary Suite offered based on the minimum spend of £8,000 inc VAT*



## SKI LODGE WEDDING PACKAGE

Valid for weddings in mid November – mid January  
From £100 per person which includes:

- Exclusive use of the Ski Lodge
- A welcome glass of Champagne or mulled wine per person on arrival
- Delicious festive finger buffet (hot and cold)
- Half a bottle of sommelier's selected red or white wine per person with your meal
- Iced water throughout the evening
- A glass of Champagne per person for toasts
- Cake knife and stand
- Freshly brewed tea, coffee and mince pies
- White chair covers with your choice of red, blue or silver sash (additional fees apply)
- Christmas novelties, including crackers and hats on the tables
- DJ and dancing until midnight (additional fees apply)

**Also included:** A luxury suite is included for the happy couple with a romantic turndown, bottle of Champagne and full English breakfast the following morning (to be enjoyed in bed or in an exclusively reserved area for yourself and any of your guests staying in the hotel) \*\*

All prices are per person and include VAT at 20% and are subject to minimum numbers.

Appropriate space will be allocated according to numbers booked.

*\*For the DJ and dancing an appropriate sized event room will be allocated until midnight.*

*\*\*Complimentary Suite offered based on the minimum spend of £8,000 inc VAT*



## BEACH BAR WEDDING PACKAGE

Valid for wedding in June – September  
From £100 per person which includes:

- Exclusive use of The Beach Bar
- A welcome glass of Champagne per person on arrival
- Barbecue menu of three salads, two meat and one fish option, a vegetarian dish and your dessert selection to finish (menu includes a selection of breads and barbecue condiments)
- Half a bottle of sommelier's selected red or white wine per person with your meal
- Iced water throughout the evening
- A glass of Champagne per person for toasts
- Cake knife and stand
- Freshly brewed tea, coffee and petit fours
- White chair covers with your choice of red, blue or silver sash (additional fees apply)
- DJ and dancing until midnight (additional fees apply)

**Also included:** A luxury suite is included for the happy couple with a romantic turndown, bottle of Champagne and full English breakfast the following morning (to be enjoyed in bed or in an exclusively reserved area for yourself and any of your guests staying in the hotel) \*\*

All prices are per person and include VAT at 20% and are subject to minimum numbers.

Appropriate space will be allocated according to numbers booked.

*\*For the DJ and dancing an appropriate sized event room will be allocated until midnight.*

*\*\*Complimentary Suite offered based on the minimum spend of £8,000 inc VAT*



## AFTERNOON TEA WEDDING PACKAGE

Valid for weddings all year round

From £60 per person which includes (minimum numbers of 30 guests apply):

- Exclusive use of one of our beautiful spaces for your afternoon tea reception
- A welcome glass of Champagne per person on arrival
- A range of traditional, flavoured, aromatic, fruit and green teas available, together with fine coffees and warming hot chocolate
- A sumptuous afternoon tea selection from our menu
- Glass of Champagne per person for toasts
- Personalised menu cards
- Individual name cards
- Table plan
- White chair covers with your choice of red, blue and silver sash
- Cake knife and stand

**Also included:** A luxury suite is included for the happy couple with a romantic turndown, bottle of Champagne and full English breakfast the following morning (to be enjoyed in bed or in an exclusively reserved area for yourself and any of your guests staying in the hotel) \*\*

All prices are per person and include VAT at 20% and are subject to minimum numbers.

Appropriate space will be allocated according to numbers booked.

*\*For the DJ and dancing an appropriate sized event room will be allocated until midnight.*

*\*\*Complimentary Suite offered based on the minimum spend of £8,000 inc VAT*