

## Wedding Brochure - FOSLTC – 2022/2023



We only use the freshest ingredients sourced from our local butcher, baker and greengrocer.

Everything is freshly prepared and cooked on the premises.

Sit Down Menu Prices (per person):

Menu 1 - 3 Courses, including a vegetarian option	£41.75
Menu 2 - 3 Courses, including a vegetarian option	£46.75
Menu 3 - 3 Courses, including a vegetarian option	£52.25

Hog Roast including a vegetarian and dessert option	£33.00
BBQ including a vegetarian and dessert option	£33.00
Country Buffet including a vegetarian and dessert option	£33.00

Children's Menu for Children Under 10yrs	£22.75
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Evening Menu Prices (per person):

Wedding Evening Buffet 1	£11.00
Wedding Evening Buffet 2	£14.75
Wedding evening Hog Roast	£13.25

## Wedding Menu 2022

### Canapé Menu:

Your choice of Canapés for whilst your guests mingle on arrival or after the ceremony.

£2.75 each min 3 per person

#### Cold

Pressed Smoked Salmon with Wasabi Mayonnaise (GF)  
Slow Cooked Pork Belly, Apple & Beetroot (GF)  
Cherry Tomato, Pesto & Mozzarella Crostini (v)  
Chilled Gazpacho, served in a shot glass (v) (GF)  
Cherry Tomato, Pesto & Mozzarella Crostini (v)  
Aged Feta, Cucumber, Tomato and Red Onion Cups (v)  
Peppered Beef Carpaccio with Rocket, Parmesan and Truffle Oil  
Smoked Salmon and Creamed Horseradish  
Smooth Chicken Liver Pâté Granary with Redcurrant Jelly

#### Hot

Garlic Mushroom Croustades (v)  
Salt and Pepper Squid  
Tempura King Prawn with Sweet Chilli Sauce  
Mini Chicken Satay Skewers  
Mini Hamburger with Tomato Sauce

### Formal Sit-Down Dining Menus

#### Wedding Menu 1

Please choose one of the following dishes for all guests. Vegetarian options can be found further down and we can alter dishes to suit dietary requirements:

#### To Start

Soup of your Choice

(Tomato and Basil, French Onion, Roast Red Pepper, Butternut Squash and Chilli, Cheese and Onion soup or your favourite)

Or  
A duo of Mini Appetizers  
(Mini Breaded Brie and Pâté with a Crusty Shard of Granary Bread)

Main Course

Slow Braised Suffolk Beef with Roasted Seasonal Vegetables  
Or  
Roast Chicken with Homemade Lemon and Thyme Stuffing and Gravy

All served with Roast Potatoes and Seasonal Vegetables.

Dessert

Honeycomb Vanilla Crème Brûlée  
Or  
Chocolate Fudge Brownie with White Chocolate Ice Cream  
Or  
Strawberry Eton Mess with Homemade Meringue

**Wedding Menu 2**

Please choose one of the following dishes for all guests. Vegetarian options can be found further down and we can alter dishes to suit dietary requirements:

To Start

Soup of your Choice  
(Tomato and Basil, French Onion, Roast Red Pepper, Butternut Squash and Chilli,  
Cheese and Onion soup or your favourite)  
Or  
Prawn and Crayfish Cocktail with Cherry Tomato, Lettuce, Diced Cucumber and  
Marie Rose Sauce with Granary Shards  
Or  
Smooth Chicken Liver Pâté with Dressed Leaves and Red Onion Chutney

Main Course

Roast Sirloin of Beef with Yorkshire Pudding and Rich Gravy  
Or  
Roast Chicken with Homemade Lemon and Thyme Stuffing and Gravy

All served with Roast potatoes and seasonal Vegetable

Or  
Grilled Fillet of Salmon with Prawn and Chive Mash and a Pesto Cream

Dessert

Sticky Toffee Pudding with a Warm Butterscotch Sauce and Vanilla Ice Cream

Or  
Strawberry Eton mess with Homemade Meringue  
Or  
Honeycomb Vanilla Cheesecake with Salted Caramel Sauce

### **Wedding Menu 3**

Please choose one of the following dishes for all guests. Vegetarian options can be found further down and we can alter dishes to suit dietary requirements:

Tian of Fresh Crab with Avocado & Chive oil and Dressed Leaves

Or

Club House Salad:

Feta Cheese, Sun Blush Tomato, Pine Nuts, Croutons Avocado, Lambs Lettuce with Garlic Dressing

Or

Ham Hock Terrine with Spiced Pineapple Relish

Main Course

Fillet of Beef with Shallot Puree, Herb and Bacon Rosti & Red Wine Jus

Or

Pan Fried Seabass Fillet with Crushed Roast New Potatoes, Shellfish Cream Sauce and Crispy Leeks

Or

Roast Rump of Lamb with Gratin Dauphinoise and a Garlic and Rosemary Jus

All Main Courses are served with a Panache of Seasonal Vegetables

Dessert

A Trio of desserts:

Mini Raspberry Crème Brûlée, Sticky Toffee Pudding with Salted Caramel and Chocolate and Baileys Cheesecake with White Chocolate

## Vegetarian Options

Please choose one option for all Vegetarian guests.

To Start:

Aubergine Paté

or

Orange and Watercress Soup

or

Tomato and Mozzarella Cheese Salad with Basil and Olives

Or

Onion Tart

Or

Grilled Portobello Mushrooms with Herb-Tofu Aioli and Red Onion Marmalade,

or

Deep-Fried Goats Cheese with Marinated Grilled Vegetables,  
Peppers, Tomatoes, Mozzarella and Basil Bruschetta with Extra Virgin Olive Oil  
Dressing

or

Herb Risotto Cake with Grilled Corn Relish and Warm Wild Mushroom Salad

Main course:

Mushroom Stroganoff with Pilaf Rice

or

Wild Mushroom Risotto

or

Pumpkin Curry

or

Vegetarian Paella

or

Crispy Angel Hair Spring Onion Cake with Portobello and Shiitake Mushroom Ragu

or

Mediterranean Vegetable en croute

or

Spinach Timbales with Sun-dried Tomatoes and Pine Nuts

or

Grilled Goats Cheese and Mediterranean Vegetable Tartlet

or

Vegetable Tagine with Aromatic Couscous

or

Warm Salad of Potato, Chestnut Mushrooms and Pumpkin with a Stilton Dressing

## Children's Menu

For Children Under 10yrs

To Start:

Tomato Soup,  
Or  
Garlic Bread.

Main Course:

Bread Chicken Fillet, with Chips,  
Or  
Vegetarian Pasta in a Rich Cheese Sauce

Dessert:

A trio of Ice Cream  
Served Buffet Menus

### Wedding Hog Roast (min. 100 guests)

A Slow Roast Local Pig, Marinated in Cider and Maldon Sea Salt,  
Served with Crispy Crackling, Bramley Apple sauce and Homemade Stuffing

Accompanied by:

Roast Shallot and Sage New Potatoes,  
Clubslaw Salad,  
Spicy Moroccan Couscous,  
Mixed Leaves,  
Tomatoes, Cucumber and Onion Salad,  
And Crusty French garlic bread

Or

Classic Roast Potatoes,  
Seasonal Panache of Vegetables,  
Rich Roast Gravy

Vegetation option available.

For Dessert, Please Choose from ONE of the Following Options:

Our Authentic Ice Cream Bike Experience

We offer a selection of 4 different flavours for you to choose from, from your favourite brands such as Carte D'or, Kelly's of Cornwall or our local artisan producer, Suffolk Meadows.

Accompanied with sprinkles, drizzles and a flake, our ice cream is sure to satisfy every taste bud.

Our Chocolate Fountain Experience

A 5 tier Chocolate Fountain, with a choice of Milk, Dark or White Chocolate.

As well as a selection of up to 4 dipping items, including mini doughnuts, strawberries, homemade chocolate brownies, fresh fruits and more!

Frinton Eton Mess

Freshly Whipped Chantilly Cream, Homemade Meringue, Fresh Berries and a Berry Compote!

Wedding BBQ Menu:

From the Chargrill:

4oz Rump Steak,  
Lemon and Garlic Chicken Breast,  
Lamb Shish Kebab,  
Texas BBQ Pork,  
Frinton Sausage,  
Club Burger.

Accompanied with:

Roast Shallot and Sage New Potatoes,  
Clubslaw salad,  
Spicy Moroccan Couscous,  
Mixed Leaves,  
Tomatoes, Cucumber and Onion Salad,  
Crusty French Garlic Bread.

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Frinton Eton Mess

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Country Buffet

Cold roast meat selection- Suffolk Ham, Roast Turkey and Rare Beef,  
Cheddar Cheese Platter with Chutney,  
Pork Pie and Homemade Sausage Rolls,  
Southern Fried Crispy Chicken with BBQ Dip,  
Selection of Mini Wraps and Sandwiches,  
Goat's Cheese and Sun Blush Tomato Tart.

Accompanied with:

Roast Shallot and Sage New Potatoes,  
Clubslaw Salad,  
Spicy Moroccan Couscous,  
Mixed Leaves,  
Tomatoes, Cucumber and Onion Salad,  
Crusty French Garlic Bread



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Frinton Eton Mess

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**Evening Buffet Menus**

Menu 1:

Selection of Mini Wraps and Sandwiches, including Vegetarian choices.  
Mini Vegetable Spring Rolls with Sweet Chilli Dip,  
Southern Fried Crispy Chicken with Kansas BBQ Dip,  
Mini Burgers with Tomato Ketchup,  
Matured Cheddar and Onion Quiche,  
Nuts, Crisps and Doritos Chips with Dips.

Menu 2:

Selection of Mini Wraps and Sandwiches, including Vegetarian choices,  
Mini Fish and Chips in Cones,  
Mini Vegetable Spring Rolls with Sweet Chilli Dip,  
Southern Fried Crispy Chicken with Kansas BBQ Dip,  
Mini Burgers with Tomato Ketchup,  
Stilton and Broccoli Tart,  
Nuts, Crisps and Doritos Chips with Dips.

**Evening Hog Roast (min. 100 guests)**

Super slow roasted to perfection!

Crispy crackling with beautifully tender meat served with homemade apple chutney, sage and onion stuffing and large, locally baked bread rolls.