

Rhinewood Country House Hotel & Restaurant

Wedding Menus

Canapés

A selection of Cold & Warm Canapés for your guests to enjoy accompanied by Reception Drinks

The Cold Selection

Ham & Swiss Cheese Gougeries

Smoked Salmon Parcels

Stuffed Cherry Tomatoes & Chilli Peppers

Basil & Mozzarella Tartlet

Homemade Tapenade on Toasted Crispy Croutons

Liver Parfait on Crispy Croutons

Smoked Chicken & Mango Tartlets

Chicken, Shrimp, Pimento & Spring Onion
bound with Marie Rose Sauce

Gravadlax – Served on Wholemeal Bread Bellinis
with Sour Cream & Chives

Rosettes of Scottish Smoked Salmon
with a tasty Tarragon Mayonnaise

The Warm Selection

Warm Spring Rolls served with a Plum Sauce

Homemade Mini Fishcakes served with a Sweet & Sour Jam

Hoi Sin Duck Tartlet

Spicy Sausage wrapped in Pancetta

Chicken skewered served with Sweet Chilli Jam

Smoked Ham & Mushroom Tartlet

Freshly Baked Mini Quiches

Mini Goats Cheese & Red Pepper Pizza

* Subject to Supplement

Select 3 Canapés - £3.95

Select 4 Canapés - £4.95

Select 5 Canapés - £5.95

Starters

Delicious starters just perfect for that special occasion

Please refer to Tariff sheet for costing

Chilled Honeydew Melon with Berries & Sorbet (a)

A crown of melon accompanied by a selection of Seasonal Berries & complimented by a refreshing Mango & Raspberry Coulis

Warm Pear & Stilton Tart (b)

Served with a Red Onion Compote

Traditional Prawn Cocktail (c)

A salad of Atlantic Prawns topped with Marie Rose sauce served on a bed of mixed Salad Leaves garnished with Tomato, Cucumber & Lemon

Corsican Crepe (b)

Smoked Ham & Gruyere Cheese Pancake topped with a rich Cream Sauce & baked in the oven

Smoked Chicken & Avocado Salad (c)

Served with Sun Blushed Tomatoes & a Balsamic Vinaigrette

Melon with Parma Ham & Asparagus (c)

A slice of ripe Cantaloupe Melon draped with thinly sliced Parma Ham & garnished with young tips of fresh Asparagus

Smoked Fish Terrine (b)

Accompanied by a mixed Leaf Salad & complimented by a light Watercress Sauce

Salmon Fume (c)

Batons of Melon, Avocado & dressed French Leaves wrapped with Smoked Salmon & finished with a Lemon & Horseradish Sauce

Crayfish Salad (c)

Crayfish served with Avocado, Mango & Onion drizzled with a Spicy Dressing

Continental Salad (c)

Fresh Atlantic Prawns, Smoked Chicken, Salmon, Peppers, Spring Onion, served with Mixed Leaves & drizzled with Marie Rose Sauce

Parcels of Smoked Fish (b)

Parcels of smoked Fish garnished with Pimento & Green Olives finished with a light Garlic dressing

Asparagus Salad (b)

Salad of Asparagus with Grilled Baby Tomatoes, Croutons & Mozzarella Cheese

Smoked Chicken & Mozzarella Salad (b)

Smoked Chicken & Mozzarella salad drizzled with a Roasted Garlic Dressing & garnished with Parmesan Shavings

Avocado & Prawn Salad (c)

Avocado & Prawn Salad with a Chilli Dressing

Plum Tomato & Basil Galette (a)

Plum Tomato & Basil Galette served with a Rocket & Parmesan Salad

Smoked Salmon & Prawn Parcel (c)

Norwegian Prawns with Apple & Celery salad drizzled with Lemon & Dill Dressing & served on a bed of Mixed Leaves

Greek Salad (a)

Traditional Greek Salad with Fresh Leaves, Red Onion, Olives & served with Anchovies, Chicken or Tuna

Chefs Homemade Chicken Liver Parfait (a)

Served on Crispy Melba Toast accompanied by a Cumberland Sauce

Leek & Mushroom Torte (a)

*Warm Leek & Wild Mushroom Torte served with a
Rocket Salad & Herb Oil*

Traditional Chicken Caesar Salad

Served with a Lemon Oil Dressing

Please refer to the Tariff sheet for costings

SOUPS

Chef's Homemade Soups

All served with Freshly Baked Breads & Butter

Leek, Potato & Chive (a)

Cream of Broccoli (b)

Frothy Pea Soup with Pancetta & Mint (b)

Parsnip & Apple (b)

Delicate Cream of Watercress with Pine Kernels (b)

Woodland Mushroom broth finished with Madeira Cream (b)

Fresh Tomato Soup blended with Garden Basil (a)

Cream of Pea & Smoked Ham (b)

Country Farm House Vegetable (a)

Plum Tomato & Roasted Red Pepper finished with Pesto Cream (a)

Cream of Carrot & Coriander (a)

Celery & Stilton (b)

Please refer to the tariff sheet for costings

Sorbets & Water Ices

A Selection of Sorbets for an Intermediate Course

Strawberry Fruit Sorbet

Passion Fruit Sorbet

Pink Grapefruit

Raspberry Sorbet

Lemon Sorbet

Orange Sorbet

Lemon & Lime Sorbet

Champagne Sorbet

Please refer to Tariff sheet for costing

MAIN COURSES

Delicious Main Courses just perfect for that special occasion

Beef Dishes

Roast Silverside of Beef (a)

Prime Roast Topside of Beef served with a Yorkshire Pudding
& Horseradish Sauce

Fillet of Beef with a Spinach & Stilton Crust (c)

Served with a Shallot & Burgundy Jus

Roasted Rib-Eye of Beef (b)

Served with a Red Wine & Shallot Jus

Roast Sirloin of Beef (b)

Served with a Port Wine, Caramelised Onion Sauce
& a Traditional Yorkshire Pudding

Pan fried Medallion of Beef Fillet (c)

Served with Mushrooms and Glazed Shallots all cooked in a rich
Madera Sauce

All served with a selection of Seasonal Vegetables & Potatoes

Chicken Dishes

Breast of Chicken (b)

Served with steamed Asparagus in a Creamy White Wine & Fresh Herb Sauce

Supreme of Chicken (b)

Succulent breast of Chicken sautéed with a wild Mushroom & Tarragon Cream Sauce

Traditional Oven Roasted Chicken (a)

Served with a Smoked Bacon & Mushroom Sauce

Succulent Breast of Chicken (b)

Served with Steamed Asparagus in a Creamy White Wine & Fresh Herb Sauce

Sauté Breast of Chicken (c)

Cooked with a selection of Woodland & Forest Mushrooms, served with Pancetta & a Madeira Wine Jus

Stuffed Chicken Breast (b)

Stuffed with Spinach & served with a Creamy Cheese Sauce

All served with a selection of Seasonal Vegetables & Potatoes

Lamb Dishes

Marinated Leg of Lamb (a)

Roasted Marinated leg of Lamb with a Rosemary Jus

Roasted Lamb Rump (a)

Roasted Lamb Rump, cooked Pink, served with Dauphinoise Potatoes, Ratatouille & a Rosemary, Sun-dried Tomato & Olive Sauce

Braised Shank of Lamb (a)

On creamy Dauphinoise Potatoes with a sun dried Tomato & Rosemary Jus

Individual Rack of Lamb (b)

Cooked with a Fresh Herb Crust & served with a Rosemary & Redcurrant Jus

Roasted Leg of Lamb (b)

Presented on a Bed of Mash & finished with a Redcurrant Jus

Roast Rump of Lamb (b)

Served with a Garlic Jus

Traditional Roasted Leg of Lamb (b)

Served with Minted Yorkshire Puddings & a Rosemary Jus

All served with a selection of Seasonal Vegetables & Potatoes

Pork Dishes

Medallions of Pork Loin (b)

Served with an Apple & Black Pudding Mash
& a Sweet Mustard Sauce

Roast Loin of Pork with Crackling

Served with an Apple Tart & Sage Pan Juices

Roast Loin of Pork (a)

With Crackling & Apple Sauce served with a Cider & Brandy reduction

Duck Dishes

Sliced Duck Breast (a)

Succulent slices of Duck Breast served on a bed of Crushed Potatoes
accompanied by an Orange Sauce

Breast of Cumbrian Duckling (a)

Roasted with caramelised Apple & Brandy Sauce

Turkey Dishes

Roast Cheshire Turkey Breast (a)

Stuffed with a Fresh Sage & Onion Stuffing a Chipolata Sausage
& a Rich Gravy

All served with a selection of Seasonal Vegetables & Potatoes

Vegetarian Dishes

Vegetable Stir Fry

A selection of Fresh Oriental vegetables stir fried and served on a bed of Rice

Savoury Leek & Cheese Tart

Savoury Tart filled with Leeks, Gruyere Cheese & Double Cream garnished with Roasted Vine Tomatoes

Mediterranean Stuffed Peppers

Roasted Red Peppers stuffed with a Ratatouille Ebli & baked with Gruyere & Mozzarella

Oven Baked Mushroom Strudel

Oven Baked Garlic Mushroom Strudel served with a tasty Onion Sauce

Goats Cheese & Spinach Tart

A delicious homemade Goats Cheese & Spinach Tart served with a Basil Pesto

Mushroom Risotto

Risotto prepared with a selection of Fresh Mushrooms & Finished with Parmesan Cheese Shavings

Mediterranean Vegetable Pasta

Flavoured with Pesto, Tomatoes, Roasted Pine Nuts, Virgin Olive Oil, Black Olives & finished with Fresh Parmesan

Stuffed Mediterranean Vegetables

A selection of Mediterranean vegetables stuffed with an array of vegetables, Roquefort Cheese & a Tapenade Butter

Mushroom Stroganoff

Stroganoff of Woodland Mushrooms

Please refer to the Tariff sheet for costings

Fish

Fresh Delicious Fish Dishes perfect for any occasion

Halibut Supreme (a)

Served with a Mushroom & Tarragon Sauce

Sautéed Salmon Fillet (b)

Served with a Seafood Sauce

Scallops Provincial (c)

Served with a Garlic, White Wine, Courgette & Pepper Sauce

Alternatively why not select from one of the following

Seabass

Lemon Sole

Halibut

Swordfish

Pan Fried Snapper

Fillet of Salmon

Smoked Haddock

Fillet of Cod

Monkfish

All of the above can be Pan fried, Steamed,
Oven Roasted or Dry Sautéed

Sauces to Compliment

Salsa Relish, Tarragon, Lemon Butter Sauce, Vermouth Cream Sauce,
Mushroom Veloute Sauce, Hollandaise, Lime Vinaigrette,
Provincial & Seafood Sauce

Dishes to Accompany

Fresh Noodles, Saffron Rice, Pilau Rice, Thai Rice, Spring Onion
Mash or Minted Jersey New Potatoes

Please refer to the Tariff sheet for costings

Hot & Cold Fork Buffet

Buffets start from £16.95

Please select 2 from the Cold section
Please select 5 from the Salad Section
Please select 2 from the Hot Section

Selection of Desserts included

All served with a selection of Freshly Baked Breads

Please select 2 from the following cold section

Cold Section

Whole Dressed Salmon
Garnished with scaled Cucumber

Rib Eye of Roast Beef
Cooked to your requirements & served with Horseradish Sauce

Whole Smoked Honey Glazed Ham

Marinated Chicken Pieces

French Charcuterie of Cold Meats
Including Pates & Continental Meats & French & Italian Sausages

Selection of Homemade Savoury Quiches

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Salads

Please select 5 salads from the following section

Tossed Green Mixed Leaf Salad
Served with a Balsamic Vinaigrette

Continental Leaf Salad

Classic Caesar Salad
With mixed Leaves, Garlic Croutons & Fresh shavings of Parmesan

Rocket & Parmesan Salad
Rocket Leaves served with Fresh shavings of Parmesan

Salad Niçoise

Beetroot & Red Onion Salad

Tomato, Red Onion & Basil Salad

Waldorf Salad
Apples, Walnuts, Black & Green Grapes, Celery all bound with Sour Cream

Traditional Home-made Coleslaw

Potato & Onion Salad

Savoury Rice Salad

Pasta Salad

Couscous Salad

Hot Minted New Potatoes

Bowls of French Fries

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Hot Dishes

Please select 2 dishes from the following hot dishes

Coq Au Vin

Chicken cooked in a Red Wine Sauce with Shallots, Peppers
& Fresh Herbs

Beef Stroganoff & Rice

Mushroom Stroganoff (v)

Stroganoff of Woodland Mushrooms accompanied by Timbale
of Buttered Saffron Rice

Homemade Seafood Pie

Prawns, Smoked Haddock, Cod & Salmon topped with a Creamy Leek
& Cheese Sauce & a Creamy Mash

Traditional Chilli Con Carne & Rice

Home made Chicken & Basil Lasagne

Freshly Cooked Pasta with Mediterranean Vegetables & Chicken
Cooked in a Provencal & Basil Sauce with Fresh Pesto

Mediterranean Vegetable Pasta (v)

Flavoured with Pesto, Tomatoes, Roasted Pine Nuts, Virgin Olive Oil,
Black Olives & finished with Fresh Parmesan

Chicken Beef or Vegetable Curry

Served with Naan Bread & Poppadoms

Traditional Lamb Hotpot

Served with a Pastry Lid, Red Cabbage, Beetroot, & Crusty Bread

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### Selection of Chefs' Home-made Desserts

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Additional Items may be added please refer to Tariff sheet

Desserts

So much choice, Hot & Cold.....What will you choose!!!

Crisp Baked Apple Strudel (a)

Served with Vanilla Ice Cream & Cinnamon Sauce

Rich Chocolatey Mousse (b)

Finished with Flaked White Chocolate & Fresh Strawberries

Caramelised Lemon Tart (a)

Served with Fresh Seasonal Berries

Cappuccino Tiramisu (b)

Traditional Rich & Creamy Italian Tiramisu with a Cappuccino twist

Crème Brulee (b)

Served with Fresh Raspberries & a delicate Raspberry Sorbet

Warm Bramley Apple & Blackberry Crumble (b)

Served with Cappuccino Ice Cream or Hot Custard

Traditional Stick Toffee Pudding (b)

An old favourite served with Butterscotch Sauce & Vanilla Ice Cream

Chocolat Dubarry Mousse (a)

Quality Chocolate Bavaois served with a Coffee Sauce

Crème Brulee Grand Marnier (c)

A Rich Cream dessert flavoured with an Orange Liqueur
& Finished with Burnt Sugar

Apple Tart Tatin (a)

Caramelised Apple Tart served with Vanilla Ice Cream
& a Calvados Sauce

Homemade Rhubarb & Ginger Crumble (b)

Served with Cappuccino Ice Cream or Hot Custard

Crisp Brandy Snap Biscuit (b)

Filled with a Light Fruit Syllabub, with Soft Fruits & Berries

Fresh Fruit Salad (a)

A selection of the season's best Fruits & Berries
served with Fresh Double Cream

Rich Chocolate Pudding (b)

Served with warm runny Chocolate sauce and Ice Cream

Warm Blackcurrant & Apple Lattice Pie (a)

Served with a vanilla whipped Cream

Dark & White Chocolate Parfait (b)

Served with a light Raspberry Coulis

Profiteroles (a)

Served with a delicious Butterscotch Sauce

Selection of Luxury Ice Creams (a)

Selection of Luxury Cheeses & Biscuits (a)

A selection of the finest British & Continental Cheeses served with
Crisp Celery & Grapes

Freshly Brewed Tea & Coffee & Mints

Evening Buffet 1

£10.95 per person

Selection of Fingers Sandwiches
Served on Wholemeal & Granary Breads

Tuna Red Onion
Egg Mayonnaise
Ham & Chutney
Cream Cheese with Spring Onion
Beef & Horseradish

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Marinated Chicken Pieces

Vegetable Spring Rolls
Served with a dipping Sauce

Goujons of Plaice
Served with a Spicy Seafood Sauce

Selection of Savoury Quiches

Bowls of Luxury Crisps

Homemade Garlic Bread

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Selection of Chefs freshly prepared Desserts

Evening Buffet 2

£12.95 per person

Selection of Fingers Sandwiches
Served on Wholemeal & Granary Breads

Tuna & Red Onion
Smoked Salmon & Cream Cheese
Ham & Chutney
Cream Cheese with Spring Onion
Roast Turkey & Cranberry Sauce

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Smoked Honey Baked Ham

Chicken Satay & Peanut Dipping Sauce

Vegetable & Meat Spring Rolls Served with a dipping sauce

Selection of Dim-Sum

Selection of Home-made Savoury Quiches

Tossed Leaf Salad

Tomato & Red Onion Salad

Waldorf Salad

Apples, Walnuts, Black & Green Grapes, Celery Bound with Sour
Cream

Bowls of Savoury Potato Wedges

Homemade Garlic Bread

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Selection of Chefs freshly prepared Desserts

Evening Buffet 3

£14.95 per person

Selection of Fingers Sandwiches
Served on Wholemeal & Granary Breads

Tuna & Red Onion
Ham & Chutney
Cream Cheese with Spring Onion
Roast Turkey & Cranberry Sauce
Marinated Chicken Breast with Mayonnaise
Egg Mayonnaise

Or

a Selection of Hot Stuffed Baguettes

Cheese & Bacon
Cheese & Mushroom
Selection of Sausages
All served with a selection of Mustards & Relishes

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Smoked Honey Baked Ham

French Charcuterie of Cold Meats
Including Pates & Continental Meats & French & Italian Sausages

Marinated Chicken Pieces

Selection of Home-made Savoury Quiches

Tossed Leaf Salad
Tomato & Red Onion Salad
Potato & Onion Salad
Savoury Rice Salad

Please select 1 of the following Hot Dishes

Traditional Chilli Con Carne & Rice

Home made Chicken & Basil Lasagne

Freshly Cooked Pasta with Mediterranean Vegetables & Chicken
Cooked in a Provencal & Basil Sauce with Fresh Pesto

Mediterranean Vegetable Pasta (v)

Flavoured with Pesto, Tomatoes, Roasted Pine Nuts, Virgin Olive Oil,
Black Olives & finished with Fresh Parmesan

Chicken Beef or Vegetable Curry

Served with Naan Bread & Poppadoms

Bowls of Savoury Potato Wedges

Selection of Freshly Baked Breads

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Selection of Chefs freshly prepared Desserts

MENU COSTING 2005

Soup Selector

Price Band - A £3.25

Price Band - B £3.50

Sorbets

All priced at £2.25

Starters

Price Band - A £3.95

Price Band - B £4.50

Price Band - C £4.95

Main Course

All served with a selection of Seasonal Potatoes & Vegetables

Beef Main Courses

Price Band - A £15.95

Price Band - B £16.95

Price Band - C £17.95

Chicken Main Courses

Price Band - A £14.95

Price Band - B £15.95

Price Band - C £16.95

Lamb Main Courses

Price Band - A £ 16.95

Price Band - C £17.95

Pork Main Courses

Price Band - A £ 14.95

Price Band - B £15.95

Duck Main Course

Price Band - A £ 15.95

Turkey Main Course
Price Band - A £14.95

Fish Main Courses
Price Band - A £14.95
Price Band - B £15.95
Price Band - C £16.95

All unpriced Fish dishes subject to availability & Market costing

Vegetarian Main Courses

All priced at £15.95

Desserts

Price Band - A £3.95
Price Band - B £ 4.50
Price Band - C £ 4.95

Freshly Brewed Tea & Coffee served with Mints £1.95