

Would you like a buffet
for your evening guests?

See our buffet menu
for ideas and prices.



Your wedding venue is:

.....

Your wedding function co-ordinator is:

.....

Tel:

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Wedding Selection



Our wedding menu is specially planned to put you in control

We have put together three delicious selections to help you create your wedding menu, but if you would prefer something different, we are happy to help.

Within your budget, you can make flexible choices - for instance, you can pick from Selection 2 Starters, Selection 1 Mains and Selection 3 Desserts.

If you would like help in planning your event, please ask for our functions co-ordinator who will be happy to create and cost the perfect package for you.

Selection 1

Starters £3.50 per person

Soup of the Day
Prawn Cocktail
Melon and Forest Fruits (v)

Mains £7.95 per person

Roast Turkey
Salmon with Lemon Butter
Apricot and Goat's Cheese Nut Roast (v)

all served with seasonal vegetables and your choice of potatoes

Desserts £3.50 per person

Apple Pie
Chocolate Fudge Cake
Lemon Bakewell Tart

Selection 2

Starters £3.75 per person

Tomato and Basil Soup with Cheese Croutons (v)
Tempura Prawns
Garlic Mushrooms (v)

Mains £9.50 per person

Roast Topside of Beef and Yorkshire Pudding
Salmon with Crayfish, Dill and Lemon Sauce
Roast Chicken Supreme with Lemon and Tarragon Sauce
Apricot and Goat's Cheese Nut Roast (v)

all served with seasonal vegetables and your choice of potatoes

Desserts £3.75 per person

Chocolate Pecan Tart
Baked Cheesecake with Fruits of the Forest
Millionaire's Ice Cream Cake

Selection 3

Starters £3.95 per person

Country Pâté and Onion Chutney
Butterfly Garlic King Prawns
Stilton Mushrooms (v)

Mains £10.50 per person

Roast Rib of Beef and Yorkshire Pudding
Sea Bass with Capers and Dill Sauce
Roast Duck Breast with Forest Fruits
Apricot and Goat's Cheese Nut Roast (v)

all served with seasonal vegetables and your choice of potatoes

Desserts £3.95 per person

Brandy Snap Basket
Toffee Melt in the Middle Pudding
White Chocolate Pistachio Cheesecake

Cheese Course £3.45 per person

Cheddar, Stilton, Brie with Cheese Biscuits, Celery and Grapes

Tea and Coffee included with all menu selections

(V) Suitable for vegetarians or vegetarian option available.
1oz = 28.3g. All weights are approximate prior to cooking.
We regret we cannot guarantee that any of our products are free from nuts or nut derivatives.
Dishes with fish may contain bones.