

Yew Lodge

COUNTRY HOUSE

Canapés

The following selection of canapés is offered with the aim of meeting both individual preferences and budgets (all prices include VAT). Each menu has been especially chosen by our chef to suit a wide range of tastes and dietary requirements. However, you are welcome to “mix and match” or even suggest some of your own favourites. Once agreed, the menu and price becomes fixed.

For more informal dining, canapés can be served with drinks, followed by a two course meal, as an alternative to a three course meal. Please ask for further information and inclusive prices.

In addition, there is a venue hire charge - please enquire for details.

Classic Menu

Smoked salmon blinis, served with crème fraîche & chives
Bruschetta Classico (tomato, onion, garlic, olive oil) on crostinis (v)
Cocktail sausages with a honey and toasted sesame seed glaze
Tomato, Brie & black grape kebab (v)

The price is per person is £6.00 for 2017 & £6.25 for 2018

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Premium Menu

Soy marinated chicken, green pepper & pineapple skewer

Baked new potatoes with Red Leicester (v)

Smoked salmon & cream cheese roulades

Aromatic duck pancakes

Garlic crostini with goats cheese & red onion marmalade (v)

The price per person is £8.00 for 2017 & £8.25 for 2018

Opulent Menu

King prawns wrapped in mange tout, with a sweet chilli dip

Crostini with duck & quails egg

Chicken liver parfait with chutney on bruschetta

Mini lamb koftas with mint yoghurt dip

Caramelised sundried tomato tarte tatin (v)

Scallops wrapped in bacon, finished with balsamic, served on a cocktail stick

The price per person is £9.75 for 2017 & £10.00 for 2018

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Wedding Breakfast Three Course Meal

Our wedding menu is based on the selection of one choice from each course for all guests (except special dietary requirements).

These are suggestions only; we are also happy to include any ideas or favourite dishes you may have.

For a truly gourmet menu, extra courses can be added, for example, a separate soup course to start with; a fish course; sorbet; or a separate cheese course at the end of the meal.



PRICE (3 course meal)

2017: £45.00 per adult

2018: £47.00 per adult

For children (aged 2-12 years) the charge for a smaller portion of the adult meal is 60% of the adult price.

We also have a separate Children's Menu – please ask for details.

To Start

Chicken or duck liver parfait with caramelised red onion marmalade & salad garnish

Pear, date & caramelised walnut salad with creamy blue cheese dressing (v)

Seasonal vegetable soup with crème fraîche & herb croutons (v)

Warm goats cheese & beetroot with rocket & balsamic dressed salad

A duo of fanned melon with Parma ham and mango coulis

Crispy aromatic duck salad, with toasted sesame seeds & plum dressing

Tomato, basil & mozzarella salad with green pesto (v)

Tartlet of roast Mediterranean vegetables, set in a savoury egg custard, with rocket salad & green pesto dressing (v)

Fresh & smoked salmon salad niçoise

Creamy bubble & squeak soup with crispy bacon lardons (herb croûtons option for vegetarians)

Caramelised baby onion tart tatin, with goats cheese, slow roasted tomato & herb salad (v)

Delicate paté of smoked trout, chives & horseradish

Tomato, spinach and mozzarella roulade with spicy tomato sauce (v)

Prawn bisque with garlic croutons

Salad of smoked chicken and mixed leaves, with bacon lardons & garlic croutons, dressed with a hazelnut vinaigrette

Thai fish cake with lime, chilli & ginger sauce

Caesar salad (with anchovies)

Sautéed asparagus, toasted almonds & Manchego cheese (v)

Fan of melon with fresh water prawns in a Marie Rose sauce and rocket leaves

Pork terrine with apricots & Pistachios, apple & sultana chutney & melba toast

Fresh salmon & prawn tower with white crabmeat & smoked salmon

Main Course

(served with a choice of potatoes & seasonal vegetables)

Pan fried chicken breast in a cream & tarragon sauce

Jewelled cous cous topped with roasted Mediterranean vegetables
& goats cheese, drizzled with red pesto dressing (v)

Fillet of Salmon Wellington with spinach & whole grain mustard

Slow cooked belly of pork, served with sage stuffing, caramelised apple
& finished with Somerset cider jus

Classic roast chicken with chipolata, bacon rasher & sage stuffing

Roasted vegetables with leeks in cream & white wine sauce & Caerphilly cheese crumble topping (v)

Steak Chasseur (individual steak, slowly braised in the oven with, baby onions,
mushrooms & white wine sauce)

Creamy risotto of wild mushrooms with shaved Parmesan & rocket (v)

Fillet of Pork Wellington with Madeira sauce

Seared suprême of salmon with tarragon sauce & julienne of seasonal vegetables

Butternut squash & pine nut risotto cakes with roasted
Mediterranean vegetables, pesto and balsamic reduction (v)

Pot roast shank of lamb, braised in red wine & rosemary, served with redcurrant jus
on a bed of spring onion mash

Pan fried duck breast, finished in the oven with cherry & port wine sauce

Pine nut & parmesan crusted loin of cod, with herb beurre blanc

Pork Medallions with a cream & peppercorn sauce

Fillet of salmon with white wine & chive sauce on a bed of wilted spinach

Ricotta cheese, spinach & nutmeg ravioli, with white wine & Parmesan sauce (v)

To Follow

Profiteroles, filled with orange crème chantilly & served with chocolate sauce

Fresh fruit platter with Elderflower sorbet & Langue d'chat

Baked vanilla cheesecake with red berry compote

Chocolate brownie with vanilla ice cream, white chocolate anglais & strawberry garnish

Tangy lemon tart with raspberry coulis

Classic summer pudding & whipped vanilla cream

Orange & chocolate tart topped with caramelized orange strips

Strawberry shortbread stack

Individual pavlova (meringue) with cream & mixed summer berries

White chocolate tiramisu with cardamon coffee

Coconut & lime panna cotta with pistachio tuille biscuit & lime syrup

Grand Marnier crème brulée with raspberries

Caramel, pecan & dark chocolate tart with clotted cream

Lemon posset with fresh raspberries & shortbread biscuit

Seasonal fruit crumble & custard sauce

Chocolate roulade filled with cream & brandy soaked cherries

Individual apple or pear tart tatin with vanilla ice cream & drizzled with butterscotch sauce

Trio of cheeses & biscuits, with celery, grapes & red onion marmalade

To Finish

Tea/coffee & mints

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Evening Wedding Reception

The following options are popular choices for the evening reception. Once agreed, the menu and price becomes fixed. In addition, there is a venue hire charge - please enquire for details.

Savoury Hot & Cold Finger Buffet

For two thirds of total evening guest numbers:

Selection of sandwiches & wraps (inc. v)	Quiche selection (v)
Lamb koftas with mint yoghurt	Chicken Satay
Garlic & lime marinated tiger prawns	Crudités & dips (v)
Cocktail sausages with a honey & toasted sesame seed glaze	

The wedding cake is often served at the same time.
The price is per person is £16.00 for 2017 and £16.50 for 2018

International Cheese & Paté Buffet

Our international cheese buffet & paté is a popular alternative to the finger buffet for evening wedding receptions, for two thirds of total evening guest numbers:

Choice of three fine cheeses (English Stilton; French Brie; & Mature Cheddar)
Chicken liver paté
Selection of biscuits and speciality breads
Grapes & celery; Pickled onions & gherkins

The wedding cake is often served at the same time.
The price per person is £11.00 2017 and £11.50 for 2018

BBQ style "Finger Buffet"

"BBQ style" finger buffet, cooked on the BBQ then served in gastronomes, with beef burgers in baps; pork sausages in rolls; lemon & herb marinated chicken drumsticks - all served with salad garnish & sauces (tomato ketchup, brown sauce, mustard); for two thirds of total evening guest numbers:

Quorn burgers & vegetarian sausages alternative for vegetarians.

The wedding cake is often served at the same time.
The price per person is £16.00 for 2017 and £16.50 for 2018

Classic Bacon "Butties" & "Hot Dog Rolls"

Bacon "butties" and fried sausages in rolls, served with a choice of tomato ketchup, brown sauce & mustard for all evening guests.

Cheese & tomato bap alternative for vegetarians.

The wedding cake is often served at the same time.
The price per person is £7.00 for 2017 and £7.50 for 2018

Sirloin Steak Sandwiches

Sirloin steak sandwiches - 4 oz slice of sirloin beef, served from the BBQ in baps with salad garnish fried onions, sauces & mustard, for all evening guests.

Cheese & tomato bap alternative for vegetarians.

The wedding cake is often served at the same time.
The price per person is £9.00 for 2016 and £10.00 for 2017