



PEMBROKE  
LODGE

# Menus



*Cooking is like love; it should be entered into*

*with complete abandon or not at all*

*Harriet von Horne*

We whole heartedly believe in this at Pembroke Lodge and work with a wide variety of suppliers to purchase the freshest high quality produce

Our skilled team cook all dishes fresh from oven to plate

We specialise in Modern English Cuisine with fusion elements; this is what we do best

For food safety reasons all food and drink must be supplied by Pembroke Lodge.



*Food prepared with Love for  
the most momentous meal  
of your life*

Our experienced team fully understand different couples have different ideas, budgets and priorities.  
These menus are designed to enable you to customise one of the most important days of your life.

## **MENU GUIDE**

3-4 Reception Drinks and Canapes

### **Traditional Three Course Meal**

5-6 Starters

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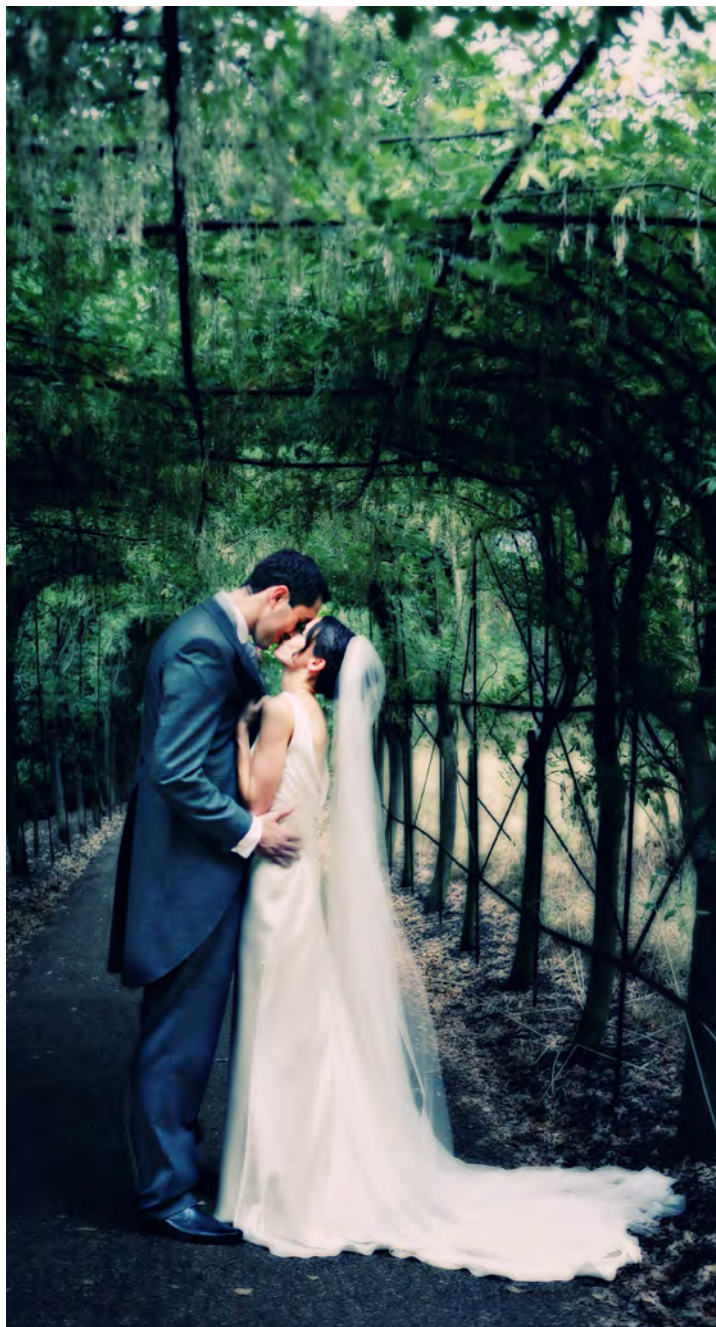
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### **Informal Main Courses**

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## RECEPTION DRINKS

Pimms, Mulled Wine or Winter Pimms	£10.50
Pimms, Sparkling Wine & Kir Royale	£13
Sparkling Wine, Kir Royale & Gin Fizz (Gin, Elderflower & Berry cocktail)	£17

Prices per person based on 2 drinks

Unlimited soft drinks in conjunction with one of the above packages*	£3
Unlimited soft drinks only* (without reception drinks package)	£9

\*Includes standard Fruit Juices, Elderflower Cordial, Sparkling Water and Fizzy Drinks. Available from the start of your drinks reception until the end of your meal

Extras\*:

Elderflower, Cucumber & Mint Fizz (30 servings)	£60
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Beer Barrow (50 bottles - Corona, Budweiser, Strongbow)	£175
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Pink Vodka Lemonade (50 milk bottles)	£175
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\*available when ordering a reception drinks package for 75%+ of guest numbers

In all other instances package prices are:

Elderflower Fizz- £90, beer barrow and additional barrows - £210, Vodka Lemonade - £210



\*Please note that alcohol prices are subject to change if suppliers increase prices or the Government duty levels increase

## CANAPES

Selection of four - £9.50

Thai Fishcakes with Sweet Chilli Cream  
Smoked Salmon, Sour Cream & Dill on Sourdough Toast  
Salmon, Ginger, Soy & Spring Onion Won-Ton  
Coriander & Soy infused Tuna Tartare in an open Filo shell

Mini Yorkshire Pudding with Rare Roast Beef and Horseradish Cream  
Peking Duck Pancake with Cucumber, Spring Onion and Hoi-Sin Sauce  
Mozzarella & Herb stuffed Meatballs  
Mini Cumberland Sausages with a Honey and Mustard Glaze  
Bacon & Halloumi Bites  
Marinated Tandoori Chicken with Mint Yoghurt

Gazpacho Soup  
Wild Mushroom Mousse Tartlet with Quails Egg & Creme Fraiche  
Aubergine, Red Pepper & Feta Grilled Parcel  
Leek and Gruyere Tartlet  
Sun-Dried Tomato, Mozzarella and Basil Skewer

*“Ask not what you can do for  
your country. Ask what’s for  
lunch.”*

*Orson Welles*

### Sweet Canapes

Strawberries dipped in White & Dark Chocolate  
£3.10



## The Traditional Three Course Meal

### Starters

#### Homemade Soup

Tomato & Basil, Carrot & Coriander, French Onion, Sweet Potato & Ginger, Green Pea & Mint  
£10.25

#### Melon Salad

Minted Melon, Heirloom Tomato and Proscuitto Salad with Extra Virgin Olive Oil  
£10.25

#### Grilled Goat's Cheese

Tomato, Goat's Cheese and Caramelised Red Onion Tart with a Rocket and Toasted Pine Nut Salad, Balsamic Reduction  
£10.25

#### Butternut Squash Risotto

With Shallots, Char Grilled Courgettes, Parmesan Shavings and Truffle Oil  
£10.25

#### Tian of Roasted Peppers

Rainbow Peppers, Courgettes & Mushrooms with Red Onion Jam and Toasted Ciabatta  
£10.25

#### Asparagus & Quail's Eggs

Steamed English Asparagus Spears with a Whipped Dill Hollandaise and Quail's Eggs  
£11.00

#### Mozzarella Portobello Mushroom

Roasted Portobello Mushroom topped with Buffalo Mozzarella, Shredded English Basil served on a Fire Roasted Red Pepper and Tomato Coulis  
£11.00

#### Salmon, Ginger and Coriander Fishcakes

With a Rocket, Olive Oil, Sea Salt and Caper Salad alongside a Lemon Wedge and Sweet Chilli Sauce  
£10.50

#### Salmon & Leek Terrine

Poached Salmon, Baby Leek and Dill Terrine layered and wrapped in Smoked Salmon served with a Spinach Salad, Lemon & Chive Vinaigrette  
£11.00

#### Crab and Gruyere Tart

Served with both Red and Yellow Pepper Coulis and dressed Watercress  
£11.00

#### 24 hour Chicken Liver Parfait Jar

With a Baby Leaf Salad, Red Onion Jam and Wafer Ciabatta Toasts  
£10.50

*"Pull up a chair.  
Take a taste.  
Come join us.*

*Life is so endlessly delicious."  
Ruth Reichl*

Cinnamon and Peppercorn Roasted Duck Breast  
with a Green Pea Puree, Orange Glaze & Rocket Salad  
£11.00

Sautee of Wild Mushrooms  
with Garlic & Parsley Butter served on warm Toast with Vintage Cheddar and crispy Bacon  
£10.25

Five Spice Roasted Pork Belly  
with a Honey Anise Sauce on a bed of Roasted Spring Onions  
£10.50

Balsamic Chicken & Mini Goats Cheese Filo Parcel  
with toasted Pine Nuts & Pancetta  
£10.50

Game Terrine  
with seasonal Baby Leaf Salad & Red Onion Jam  
£11.00



Starters with a twist  
Sharing Boards  
£14 per person

#### British Charcuterie Board

Honey Roasted Ham, Jars of Chicken Liver Pate, Stilton & Cheddar Cheeses,  
Sourdough Bread, Oatcakes, Dried Apricots, Tomatoes on the Vine, Figs & Honey, Colmans  
Mustard & Caramelised Onion Chutney

#### Antipasti Board

Prosciutto, Salami, Cheese Croquettes, Falafel, Homous, Buffalo Mozzarella, Pitta Bread, Garlic  
Ciabatta, Chargrilled Pesto Aubergine Slices, Olives & Sundried Tomato, Extra Virgin Olive Oil

## MAIN COURSES

### Pembroke Lodge Bangers and Mash

3 Cumberland Sausages in a Rich Caramelised Onion and Sage Gravy served with Mustard and Leek Mashed Potato, Honey Roasted Carrots and French Beans

£27.50

### Roast Loin of Pork

Succulent Pork served with Crackling and a Thyme Infused Gravy with Roasted Chateau Potatoes, French Beans, Carrots and Broccoli

£29.50

### Chicken Breast with a Wild Mushroom Mousseline (or Ricotta & Spinach)

A stuffed Chicken Breast wrapped in Streaky Bacon and served with a Red Wine Jus accompanied by Dauphinoise Potatoes, French Beans and Honey Roasted Carrots

£31.00

### Aromatic Chicken

A Chicken Breast marinated in Natural Yogurt, Ginger and Coriander served with a Lime Jus accompanied by Roasted Chateau Potatoes, Sugar Snap Peas and Honey Roasted Carrots

£30.00

### Shank of English Lamb

A Lamb Shank served with a Pan Jus Reduction accompanied by Mashed Potatoes, Carrots, French Beans and Broccoli

£33.50

### Rosemary Roasted Rump of Lamb

Slow roasted Rump of Lamb with Dauphinoise Potatoes, Roasted Courgettes, Peppers and Tomatoes

£34.00

### Herb Crusted Rack of Lamb-3 Bone

Rack of Lamb served with a Brandy Peppercorn Jus and accompanied by Dauphinoise Potatoes, Honey Roasted Carrots and Roasted Courgettes

£40.00

### Pan Roasted Crispy Duck Breast

Seasoned Duck Breast served with a Red Wine and Redcurrant Reduction, accompanied by Rosemary Roasted Chateau Potatoes, Honey Roasted Carrots and French Beans

£37.00

### Roast Sirloin of Beef

A sirloin of Beef served with an Enriched Gravy Sauce, accompanied by Yorkshire Pudding, Roasted Chateau Potatoes, Mange Tout, Carrots and Roasted Courgettes

£39.00



### Roasted Fillet of Salmon

A Roasted Salmon Fillet with Lemon and Dill Hollandaise, accompanied by Minted New Potatoes, Sugar Snap Peas and Buttered Carrots

£32.00

### Baked Fillet of Cod

Cod with Sun-Dried Tomatoes and Basil, wrapped in Parma Ham with a Fresh Salsa Verde, Crushed New Potatoes, Sautéed Spinach and Herb Roasted Red and Yellow Peppers

£35.00

### Stack of Char Grilled Vegetables

A Vegetable Stack served with a Goat's Cheese Brulee and topped with Fresh Asparagus Spears

£30.50

### Spinach, Leek, Truffle Oil and Feta Cheese

A Filo Pastry Parcel of Spinach, Leek, Feta Cheese and Truffle Oil on a bed of Tomato and Basil Sauce

£30.50

### Butternut Squash, Sage and Parmesan Risotto

Served with Baby Green Leaf Salad, Cucumber and Tomatoes

£30.50

### **Vegan, Coeliac, Lactose Free:**

**£30.50**

### Ratatouille

With Thyme Infused Couscous wrapped in Roasted Courgettes

### Artichokes

Roasted Artichokes with Spiced Lentils

### Roasted Red Peppers

Filled with Plum Tomatoes, Garlic, Shallots and Basil

### Chard, Sweet Potato and Peanut Stew

served in a ring of Cauliflower Rice alongside Lemon Roasted Broccoli



*One cannot  
think well  
love well  
sleep well  
if one has not  
dined well  
Virginia Woolf*

The vast majority of main courses can be prepared gluten free (No Flour or Wheat)

Please advise Pembroke Lodge of any special dietary requirements.

We are unable to guarantee that any of our products have not been in contact with nuts.

## DESSERTS

Lemon Tart, Crushed Meringue, Lemon Curd & Vanilla Bean Crème Fraiche  
Classic Crème Brulee served in a ramekin dish with Fresh Berries  
Eton Mess - Traditional Meringue topped with Strawberries, Crushed Meringue and Cream  
Sticky Toffee Pudding with Warm Butterscotch Sauce and Thick Clotted Cream  
White and Dark Chocolate Truffle Cheesecake with Vanilla Ice Cream and Mint Anglaise  
Chocolate and Orange Mousse in Chocolate Cases served with Fresh Raspberries and Toasted Almonds  
Summer Pudding served with Thick Clotted Cream  
Terrine of Summer Fruit and Rosè Jelly with a Red Fruit Coulis (contains alcohol)  
Caramelised Bramley Apple Tart served with Cinnamon Ice Cream  
Crispy Brandy Snap Basket filled with Fresh Berries and Cream, served with a Raspberry Coulis  
Baked Pear and Almond Tart with a Crème Anglaise  
Profiteroles served with a Chocolate Sauce  
Chef's Special Strawberry Shortbread

£15 including tea and coffee and mints served after your meal.

Upgrade from Mints to Petit Fours for £0.75pp or to Macaroons for £2pp

Should you wish to have your wedding cake as dessert, whether sweet or savoury, a plating charge of £6 per guest will apply, this includes Red Fruit Coulis, Fresh Berries and Double Cream. This option is only available if you are having both a starter and main course.

To accompany Dessert

Chilled Dessert Wine at £4 per guest



### Dessert Canapes

£15

You are welcome to choose our dessert canapes to follow on from one of our relaxed dining menus or as a substitute for traditional desserts from the three course menu. If you choose this option they will be served alongside tea and coffee either outside or inside depending on the weather.

Chocolate Brownies  
Creme Brulee  
Strawberry Cheesecake  
Sticky Toffee Pudding

*All you need is love  
But a little chocolate now and  
then doesn't hurt  
Charles M. Schulz*

## CHILDREN'S MENU

£15

Our Childrens menu is designed for guests aged 2 to 9 years old  
For children between 10 and 14 we are able to provide a smaller  
version of the adult meal for £25

Melon Shapes with a Mint Yoghurt Dip  
Vegetable and Pitta Crudites with Homous  
Cheesy Garlic Bread

Macaroni Cheese  
Chipolata Sausages with Mashed Potatoes, Peas and Carrots  
Chicken Nuggets with Chips, Sweetcorn and Peas  
Fish Goujons with Chips, Carrots and Peas

Jelly and Ice Cream with Hundreds and Thousands  
Vanilla Ice Cream with Strawberry Sauce and a Chocolate Flake

**INFORMAL MAIN COURSES  
TRADITIONAL BUFFET  
IN PLACE OF A MAIN COURSE**  
£36 per person

Choose two main dishes:

Chicken & Chorizo Paella with Mussels, Pimentos, Vegetables & Garlic  
Ginger rubbed slow cooked Chicken  
Rolled Shoulder of Pork with Apple and Sage  
Slow Cooked Beef & Mushroom Stroganoff  
Smoked Haddock Fishcakes with a Dill Hollandaise  
Ratatouille stuffed Aubergines with a Parmesan Herb Crust

Choose four side dishes:

Rosemary & Sea Salt Roasted Potatoes  
Buttered and Minted New Potatoes  
Baked Garlic and Parmesan Sweet Potato Wedges  
Saffron Rice  
Halloumi & Courgette Skewers  
Selection of English Vegetables  
Selection of Roasted Mediterranean Vegetables  
Heritage Tomato, Mozzarella & Torn Basil Salad  
Herb & Lemon Cracked Wheat Salad with a Yoghurt Dressing  
Wholewheat Giant Cous Cous with Roasted Vegetables and Feta Salad  
Asparagus & Tomato Frittata Slices  
Celery, Apple & Walnut Salad with crumbled Blue Stilton  
Broad Bean, Feta & Mint Salad

*“What I say is that, if a man really likes  
potatoes, he must be a pretty decent sort  
of fellow.”*

*A.A. Milne*

## THE EVENING PARTY

Minimum Order - 30 Guests

(served at a time of your choice from 7 - 10pm)

Bacon and Sausage Baguettes with baskets of Potato Wedges

£9.50 per guest

Whole Pork Loin served with Baps, Stuffing, Apple Sauce & Crackling

£9.50 per guest

Baguettes and Wedges as above plus a Cheeseboard of Blue Stilton, Mature Cheddar and Brie served with a selection of Breads, Crackers, Grapes, Apples, Celery, Pickles & Chutney

£16.50 per guest

Paella

Choose either Traditional Vegetarian, Meat or Fish

£15 per guest

Noodles

Boxes of Sesame stir fried Chicken Noodles and Vegetable Stir fry noodles

£12 per guest

Pizzas

Home Baked Pizzas

£8.50 per guest



*There is no love more sincere than the love of food*

*George B. Shaw*

## WEDDING CHEESECAKES

Wedding Cheesecake £450 (6kg - approx 60 guests)  
£750 (10kg - approx 100 guests)  
served with a selection of Breads, Crackers, Grapes, Apples, Celery, Pickles & Chutney

<b>Layer</b>	<b>6kg Cheesecake</b>	<b>10kg Cheesecake</b>
<b>Six</b>	-	Petit Langres or Cabri
<b>Five</b>	Petit Langris or Cabri	Camembert
<b>Four</b>	Camembert	Chanteraine Poivre or Garrotxa
<b>Three</b>	Garrotxa or Chanteraine Boivre	Tomme de Marc or Smoked Gubbeen or Sottocenere
	Crottin	Crottin
<b>Two</b>	Tomme de Marc or Smoked Gubbeen or Sottocenere	Cropwell Bishop Stilton or Shropshire Blue
	Crottin	Crottin
<b>One</b>	Cropwell Bishop Stilton or Shropshire Blue	Cornish Yarg or Kirkham's Lancashire

