



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

7-8 Main Courses

9 Desserts

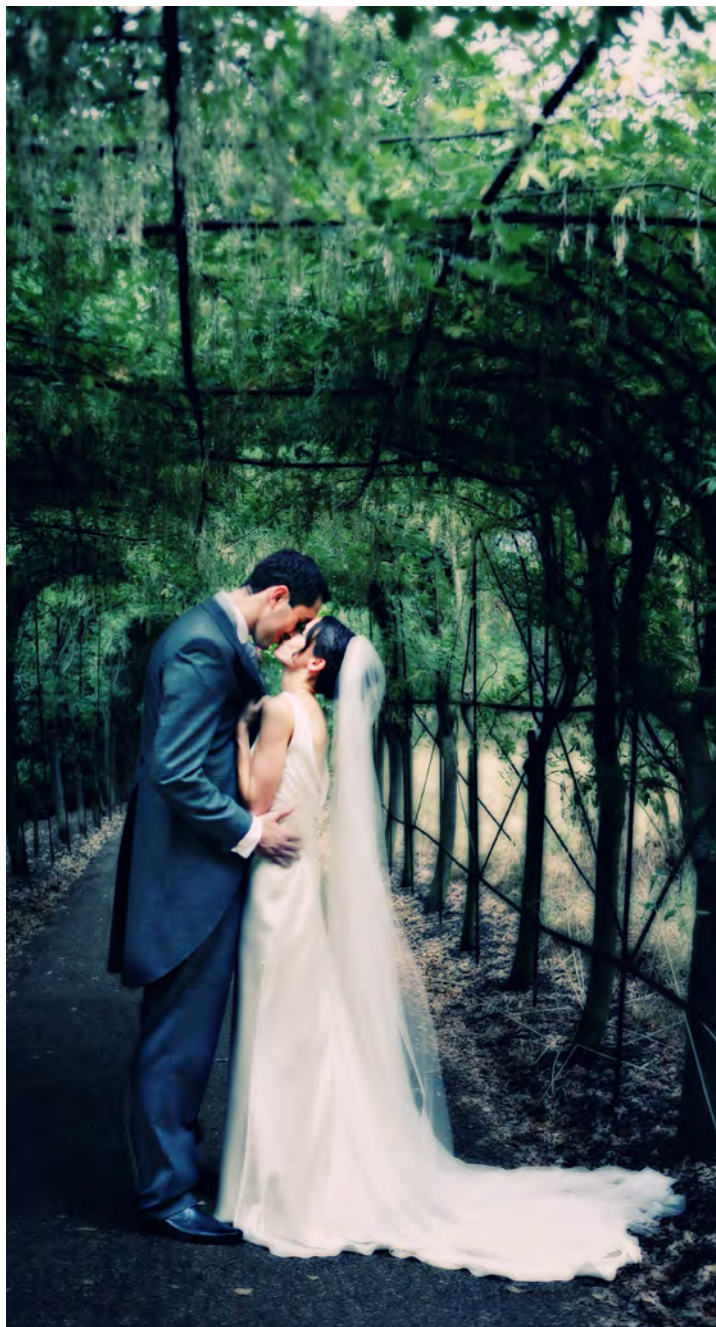
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Informal Main Courses

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RECEPTION DRINKS

Pimms, Mulled Wine or Winter Pimms	£11.00
Pimms, Sparkling Wine & Kir Royale	£14
Sparkling Wine, Kir Royale & Gin Fizz (Gin, Elderflower & Berry cocktail)	£18

Prices per person based on 2 drinks

Unlimited soft drinks in conjunction with one of the above packages*	£4
Unlimited soft drinks only* (without reception drinks package)	£25

*Includes standard Fruit Juices, Elderflower Cocktail, 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)	£65
Beer Barrow (50 bottles - Corona, Budweiser, Strongbow)	£185
Pink Vodka Lemonade (50 milk bottles)	£185
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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- £9), beer barrow and additional barrows - £280, Vodka Lemonade - £280



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

**INFORMAL MAIN COURSES
TRADITIONAL BUFFET
IN PLACE OF A MAIN COURSE**
£39 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

£10.00 per guest

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

£10.00 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

£18.00 per guest

Paella

Choose either Traditional Vegetarian, Meat or Fish

£16.50 per guest

Noodles

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

£13 per guest

Pizzas

Home Baked Pizzas

£9.50 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

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

