



We offer three package options at Pembroke Lodge

These packages are flexible, supplementary pricing for alternative menu options are provided

Please choose one package with one menu for all guests, dietary requirements and children are catered for separately (see menu key on page 8)

For non-drinking guests Sparkling Elderflower and Non-Alcoholic Wines will be provided in place of Reception Drinks, Toasts & Table Wines

All packages include a soft drinks allowance – all standard soft drinks from the start of your reception drinks until the end of your meal



Hazel Package

Price Per Person inc. VAT

2024 - £99

2025 - £107

2026 - £115

Prosecco

-

Canapes

yes

Tea, Coffee and Mints

yes

Table Wines & Toasts

-

Evening Buffet



Willow Package

Price Per Person inc. VAT

2024 - £109

2025 - £117

2026 - £127

Pimm's & Prosecco

Choice of 4

(change to Evening Buffet - £2.50pp)

yes

yes

-



Oak Package

Price Per Person inc. VAT

2024 - £119

2025 - £128

2026 - £138

Prosecco & Aperol Spritz

Choice of 4

yes

yes

yes

Canapes

Fish

Thai Fishcakes with Sweet Chilli Cream (GF*, DF*)

Smoked Salmon, Sour Cream & Dill on Sourdough Toast (GF*, DF*)

Salmon, Ginger, Soy & Spring Onion Won-Ton (DF)

Meat

Mini Yorkshire Pudding with Rare Roast Beef & Horseradish Cream

Peking Duck Pancake with Cucumber, Spring Onion & Hoisin Sauce (DF)

Mozzarella & Herb stuffed Meatballs (GF, DF*)

Mini Cumberland Sausages with a Honey & Mustard Glaze (DF)

Bacon & Halloumi Bites (GF)

Marinated Tandoori Chicken with Mint Yoghurt (GF)

Vegetarian

Gazpacho Soup (GF, DF)

Wild Mushroom Mousse Tartlet with Quails Egg & Crème Fraîche

Aubergine, Red Pepper & Feta Grilled Parcel

Leek & Gruyère Tartlet

Sun-dried Tomato, Mozzarella & Basil Skewer (GF)

Vegan

Hummus & Green Pepper on Crouton (GF*)

Sun-blushed Tomato & Olive Bruschetta (GF*)

Spiced Sweet Potato Cakes (GF)

Marinated Tofu Mini Skewers with Garlic & Soy Sauce (GF)



Starters

Homemade Soup GF DF*

Tomato & Basil, Carrot & Coriander, French Onion or Sweet Potato & Ginger

Butternut Squash Risotto GF DF*

with Shallots, Char-Grilled Courgettes, Parmesan Shavings and Truffle Oil

Tian of Roasted Peppers GF* DF

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

Salmon, Ginger and Coriander Fishcakes GF DF*

with a Rocket, Olive Oil, Sea Salt & Caper Salad alongside a Lemon Wedge & Sweet Chilli Sauce

Five Spice Roasted Pork Belly GF DF

with a Honey Anise Sauce on a bed of Roasted Spring Onions

Balsamic Chicken & Mini Goats Cheese Filo Parcel

with toasted Sunflower Seeds & Pancetta



Main Courses

Vegan Wellington GF*

Mushroom & Sweet Potato Wellington with Cranberries

Vegan Chard and Sweet Potato Stew GF

served in a ring of Cauliflower Rice alongside Lemon Roasted Broccoli

Spinach, Leek, Truffle Oil & Feta Cheese

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

Chicken Breast with Ricotta & Spinach GF

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

Aromatic Chicken GF

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

Pembroke Lodge Bangers & Mash GF* DF* (Vegan alternative available)

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

Roast Loin of Pork GF DF

Succulent Pork served with Crackling & Thyme Infused Gravy accompanied by Roasted Chateau Potatoes, French Beans, Carrots & Broccoli



Desserts

Sticky Toffee Pudding with Warm Butterscotch Sauce & Thick Clotted Cream

Lemon Tart, Crushed Meringue, Lemon Curd & Vanilla Bean Crème Fraiche

White and Dark Chocolate Truffle Cheesecake with Vanilla Ice Cream & Mint Anglaise GF*

Vegan Chocolate Brownie with Vegan Ice Cream GF DF



Table Wines

Whites

101. Barton & Guestier Sauvignon Blanc Vin de Pays d' Oc, France Lifted citrus fruit, aromas balanced by a refreshing dry, soft acidic whilst retaining a clean edge purity of flavour.

102. Dudley's Stone Chenin Blanc, South Africa

A lively mouthful of mangoes and passion fruits. Dry, with a soft fragrant and rounded finish. (V)

104. Vino Pomona Pinot Grigio, Italy

Displaying an abundance of fresh lemon zest and passion fruit flavours, followed by a soft and fragrant bouquet with a lively, vibrant yet dry and elegant finish. (V)

107. Tierra del Rey Sauvignon Blanc, Central Valley, Chile

Astonishingly refreshing. Crisp, light bodied and dry with a delicate aroma of gooseberries. An attractive style with bags of classic invigorating lemon grass zestiness. (V)

Rose

202. Il Caggio Pinot Grigio, Italy

The Pinot Grigio grapes have been left on the skins for longer than usual so that the wine develops a beautiful pale pink colour. The result is a completely dry and crisp style.

Red

204. Barton & Guestier Merlot Vin de Pays d' Oc, France

208. Tierra del Rey Merlot, Central Valley, Chile

A soft brambly mouthful that is full of rich, jammy summer-fruit flavours. (V)

209. Beyond the River Shiraz, Australia

Aromas of ripe plum fruit with hints of spice and subtle oak. Soft tannins and ripe fruit flavours combine to give depth and length on the palate. (V)

214. Dudley's Stone Cabernet Sauvignon Merlot, South Africa

Unusually fancy Pinotage, a South African crossing of the Pinot Noir Africa and Cinsault grapes. This is rich and smooth with flavours of liquorice, strawberry and even with a hint of warm cinnamon. (V)



Evening Buffets

Home Baked Pizzas – Margherita, Mixed Vegetable & Pepperoni
or
Bacon & Sausage Baguettes with Spicy Potato Wedges

Children

Our Children's menu is designed for guests aged 2 to 9 years old
Priced at £20 it includes the soft drinks allowance and the below three course meal
Please choose one starter, main and dessert for all children, dietary requirements can be catered separately
For children between 10 and 14 we are able to provide a smaller version of the adult three course meal for £35 including soft drinks

Starters

Melon Shapes with a Mint Yoghurt Dip
Vegetable & Pitta Crudites with Houmous
Cheesy Garlic Bread

Main Courses

Macaroni Cheese GF*
Chipolata Sausages with Mashed Potatoes, Peas & Carrots
Chicken Nuggets with Chips, Sweetcorn & Peas GF* DF
Fish Goujons with Chips, Carrots & Peas GF* DF

Desserts

Jelly & Ice Cream with Hundreds & Thousands GF DF*
Vanilla Ice Cream with Strawberry Sauce & Chocolate Flake

Supplier Meals

£32 per supplier

A two course hot meal of the chefs choice
(supplier's cannot also be wedding guests seated at the tables e.g. a guest taking wedding photographs)

Menu Key

GF – Free of Gluten Ingredients

DF – Free of Dairy Ingredients

GF* and DF* - versions can be made without Gluten or Dairy on request

Allergy Statement

Menu items containing allergens are produced in the same kitchen environment as allergy free menu items. Robust measures are in place to minimise the contamination risk during storage, production, cooking and service however it remains a risk.

Alcohol Prices

Alcohol Prices are subject to change if suppliers increase prices or the Government duty levels increase

Additional Extras and Supplement charges

Reception Drinks

Alcoholic

| | |
|--|---|
| Gin Fizz Cocktail (Gin with Sparkling Elderflower & Tonic) | £7.50 each |
| Beer & Cider Barrow – 50 bottle selection | £210 (typical mix includes Peroni, Budweiser, Magner's) |
| Peroni Beer Barrow- 50 bottles | £240 |
| Pink Vodka Lemonade (50 milk bottles with straws) | £210 |

Non-Alcoholic

| | |
|--|-------------------|
| Elderflower, Cucumber & Mint Fizz | £78 (30 servings) |
| Soft Drinks Barrow – 50 bottles of Fentiman's & Belvoir Presse | £210 |

Sweet Canapes

| | |
|---|-----------------|
| Large Strawberries dipped in White, Milk & Dark Chocolate | £4.50 per guest |
|---|-----------------|

For the kids

| | |
|--|--------------------|
| Over 5's Box of Popcorn | £5 per box |
| Selection of Toddler snacks (e.g. Ella's kitchen fruit pouch, Organix bar, raisin box, fresh fruit) | £20 for 4 children |

Starters

Melon Salad GF DF

Minted Melon, Heirloom Tomato & Prosciutto Salad with Extra Virgin Olive Oil

£0.50pp

Grilled Goat's Cheese GF*

Tomato, Goat's Cheese & Caramelised Red Onion Tart with a Rocket & Toasted Sunflower Seed Salad, Balsamic Reduction

£0.50pp

Asparagus & Quail's Eggs GF

Steamed English Asparagus Spears with a Whipped Dill Hollandaise & Quail's Eggs

£1pp

Mozzarella Portobello Mushroom GF

Roasted Portobello Mushroom topped with Buffalo Mozzarella, Shredded English Basil served on a Roasted Red Pepper & Tomato Coulis

£1pp

Fish

Salmon & Leek Terrine GF

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

£1pp

Crab and Gruyere Tart GF*

Served with Red & Yellow Pepper Coulis & dressed Watercress

£1pp

Meat

Cinnamon and Peppercorn Roasted Duck Breast GF DF*

with a Green Pea Puree, Orange Glaze & Rocket Salad

£1pp

Sautee of Wild Mushrooms GF DF*

with Garlic & Parsley Butter served on warm Toast with Vintage Cheddar & Crispy Bacon

£1pp

24 hour Chicken Liver Parfait GF*

With a Baby Leaf Salad, Red Onion Jam & Wafer Ciabatta Toasts

£1pp

Sharing Boards £4pp

British Charcuterie Board GF*

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

Antipasti Board GF*

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

Main Courses

Meat

Chicken Breast with a Wild Mushroom Mousseline GF

Stuffed Chicken Breast wrapped in Streaky Bacon and served with a Red Wine Jus accompanied by Dauphinoise Potatoes, French Beans & Honey Roasted Carrots
£0.50pp

Shank of English Lamb GF* DF*

Lamb Shank served with a Pan Jus Reduction accompanied by Mashed Potatoes, Carrots, French Beans & Broccoli
£3pp

Rosemary Roasted Rump of Lamb GF* DF*

Slow Roasted Rump of Lamb with Dauphinoise Potatoes, Roasted Courgettes, Peppers & Tomatoes
£4pp

Herb Crusted Rack of Lamb-3 Bone GF* DF*

Rack of Lamb served with a Brandy Peppercorn Jus accompanied by Dauphinoise Potatoes, Honey Roasted Carrots & Roasted Courgettes
£11pp

Pan Roasted Crispy Duck Breast GF

Seasoned Duck Breast served with a Red Wine & Redcurrant Reduction, accompanied by Rosemary Roasted Chateau Potatoes, Honey Roasted Carrots & French Beans
£7.50pp

Roast Sirloin of Beef GF*

Sirloin of Beef served with an Enriched Gravy Sauce, accompanied by Yorkshire Pudding, Roasted Chateau Potatoes, Mange Tout, Carrots & Roasted Courgettes
£11pp

Fish

Roasted Fillet of Salmon GF DF*

Roasted Salmon Fillet with Lemon & Dill Hollandaise, accompanied by Minted New Potatoes, Sugar Snap Peas & Buttered Carrots
£3.50pp

Baked Fillet of Cod GF DF*

Cod with Sun-Dried Tomatoes & Basil, wrapped in Parma Ham with a Fresh Salsa Verde, Crushed New Potatoes,
Sautéed Spinach and Herb Roasted Red & Yellow Peppers
£5pp

Vegetarian

Stack of Char-Grilled Vegetables GF

Vegetable Stack served with a Goat's Cheese Brûlée, topped with Fresh Asparagus Spears
£1pp

Butternut Squash, Sage and Parmesan Risotto GF DF*

Served with Baby Green Leaf Salad, Cucumber & Tomatoes
£0.50pp

Vegan

Ratatouille GF*

With Thyme Infused Couscous wrapped in Roasted Courgettes
£0.50pp

Roasted Red Peppers GF

Filled with Plum Tomatoes, Garlic, Shallots and Basil
£0.50pp

Informal Main Course Buffet (In place of a Main Course)

£10.00 per person

Choose two main dishes:

Chicken & Chorizo Paella with Mussels, Pimentos, Vegetables & Garlic GF DF

Ginger rubbed slow cooked Chicken GF DF

Rolled Shoulder of Pork with Apple & Sage GF DF

Slow Cooked Beef & Mushroom Stroganoff GF

Smoked Haddock Fishcakes with a Dill Hollandaise

Ratatouille stuffed Aubergines with a Parmesan Herb Crust GF*

Choose four side dishes (all GF, DF*):

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

Desserts

£1pp

Classic Crème Brûlée served in a ramekin with Fresh Berries GF

Eton Mess - Traditional Meringue topped with Strawberries, Crushed Meringue & Cream GF

Chocolate & Orange Mousse in Chocolate Cases served with Fresh Raspberries and Toasted Almonds GF

Summer Pudding served with Thick Clotted Cream DF*

Terrine of Summer Fruit & Rosé Jelly with a Red Fruit Coulis (contains alcohol) GF DF

Caramelised Bramley Apple Tart served with Vanilla Ice Cream & Cinnamon Sprinkle

Crispy Brandy Snap Basket filled with Fresh Berries & Whipped Cream, served with a Raspberry Coulis

Baked Pear & Almond Tart with a Crème Anglaise

Dessert Canapes £2pp

This option will be served alongside tea and coffee either outside or inside depending on the weather.

Chocolate Brownies GF* DF*

Crème Brûlée GF

Strawberry Cheesecake

Sticky Toffee Pudding



**Evening Buffet
Oak Package upgrades
(& Willow Package if opting for the Evening Buffet surcharge)**

Upgrade Options

Pulled Pork Baps served with Homemade Coleslaw, Pickles, Mustard, Lettuce & Chipotle Mayonnaise - £3.50pp

Paella GF DF* - Choose either Traditional Vegetarian, Meat or Fish - £4pp

Noodles DF* - Boxes of Sesame stir fried Chicken Noodles & Vegetable Stir fry noodles - £3pp

Add a Cheeseboard

Blue Stilton, Mature Cheddar & Brie served with a selection of Breads, Crackers, Grapes, Apples, Celery, Pickles & Chutney GF*
£10pp

**Additional evening guests - order for 50% of the additional evening guests
e.g. for 100 day guests on the Oak package plus 40 evening guests – 20 extra evening buffet order**

Bacon and Sausage Baguettes with baskets of Potato Wedges GF* DF £11.50 per guest

Pulled Pork Baps served with Homemade Coleslaw, Pickles, Mustard, Lettuce and Chipotle Mayonnaise £11.50 per guest

Bacon and Sausage Baguettes with baskets of Potato Wedges plus a Cheeseboard of Blue Stilton, Mature Cheddar and Brie served with a selection of Breads, Crackers, Grapes, Apples, Celery, Pickles & Chutney GF* £20.50 per guest

Paella

Choose either Traditional Vegetarian, Meat or Fish £19.25 per guest

Noodles DF* - Boxes of Sesame stir fried Chicken Noodles and Vegetable Stir fry noodles - £15.20 per guest

Home Baked Pizzas GF* DF* - £12.00 per guest (1/2 pizza per portion)

Hot Chocolate with Whipped Cream, Marshmallows and Chocolate Shavings - £5 per guest

Add a shot of Bailey's, Kahlua, Dark Rum, Whisky or Crème de Menthe (additional £3.50 per guest)



Table Wines

White

105. El Meson Rioja Blanco, Spain £1.50pp

Greenish yellow, clean and bright. Elegant with dominating primary aromas of fresh fruit with a pleasant, persistent mouthfeel.

106. Brightwell Vineyard Bacchus, Oxfordshire, England £2.50pp

The Bacchus grape, grown on the flinty chalk soils of the Thames Valley, produces an aromatic and fruity wine.

109. Terrasses de la Mer Picpoul de Pinet, Languedoc, France £2pp

The excellent balance of crisp lemony fruit, floral overtones and harmonious acidity makes an ideal accompaniment to seafood. ⑤

110. Oriwa Sauvignon Blanc, Marlborough, New Zealand £2.50pp

Intensely young and vibrant, full of upfront grassy, blackcurrant and gooseberry flavours.

111. Domaine Gitton Les Fredins Sancerre, Loire, France £5.50pp

A seductive Sauvignon with the aroma of gooseberries and classic gunflint flavours. A fine example from the Loire Valley. Dry, with an elegant finish

112. Beyond the River Chardonnay, Australia £1pp

A fruit driven nose, of lychee and pomegranate with definite lime characteristics. Good fruit favour balanced by soft, subtle oak and fresh acidity with a long lasting and satisfying finish. ⑤

113. Les Argelieres Viognier Vin de Pays d'Oc, Languedoc, France £1.50pp

A delicate stylish wine with scents of citrus fruits, complex and tasty on the palate with a long-lasting finish. ⑤

114. Oscar Truschel Reserve Gewurztraminer, Alsace, France £2.50pp

Pale straw in appearance showing vibrant green tinges. The aromatic nose that leaps out of the glass and develops with intensity shows concentrated lime juice favours, lemons and hints of underlying spice.

115. Domaine de Vauroux Chablis, Burgundy, France £6pp
A true classic, dry yet full of soft ripe fruit with a balanced savoury nuttiness at the finish, from a top Domaine. A must for those Burgundy lovers!

Rose

201. Cuvée Saint Louis de Provence, France £1.50pp
Pink rose petal colour fresh nose of raspberry aromas. Ideal for just drinking by itself or matched with salads or white meat dishes.

2011. Diamarine Coteaux Varois en Provence, France £1pp
Pale pink, very expressive on the nose. Deliciously tangy on the palate with fresh fruit and citrus peel aromas leading to a very elegant finish. (V)

203. Wildwood Zinfandel, California, USA £1pp
Pale pink, light and fruity, ideal for the summer months. On the dry side of medium

Red wine

205. La Riada Tempranillo, Campo de Borja, Spain £2pp
Deep ruby red. The bouquet shows rich intense fruit against a background of oak. On the palate, the wine shows excellent balance with a long harmonious aftertaste. (V)

207. McManis Pinot Noir, California, USA £5pp
This wine displays a ripe, spicy and lifted dark cherry aroma with a hint of dried herb. An intense and richly favoured palate balanced by finesse and elegance. (V)

211. Côtes du Rhône Les Galets, Rhône, France £1.50pp
Intensely aromatic, with wonderful nuances of cassis and blackberry followed by typical favours of mint and sage. Medium bodied with light tannins and a soft palate. (V)

212. El Meson Crianza, Rioja, Spain £2.50pp

Garnet-red with terracotta hues; clean and bright. It offers noticeable aromas of barrel ageing while maintaining its fruity nature. Smooth yet robust flavour, with a good structure and long, persistent finish.

213. Château Barrail Laussac, Bordeaux, France £2.50p

A great bouquet of soft ripe berry fruit giving way to an elegant rich and deep favoured palate. This Chateau has managed an almost unparalleled consistency and quality for many years.

215. Ventisquero Carmenere Reserva Chile £2pp

The wine has an intense flavour of cherries, raspberries and even chocolate. Followed by a spicy, well-balanced harmonious and complex finish. Definitely a wine to tempt the taste buds.

217. Finca del Alta Malbec, Mendoza, Argentina £1.50pp

Layers of soft, rich dark red berry fruits, plums and raisins are blended harmoniously with vanilla and coconut. Medium bodied, easy drinking, complemented by a well-rounded finish. ⑤

218. Primitivo Terre Avare, Salento, Italy £2pp

Youthful, brambly jammy fruits are plentiful. Very easy drinking with soft tannins and a lively finish

Champagne (first price to upgrade just toasts – 1 flute pp/ second price to upgrade Reception Drinks and Toasts – 3 flutes pp)

301. Bergere Origine Brut NV Champagne, France (£2.20/£6.60pp)

Delicate and discreet aromatics with a lively mousse and soft mouthfeel. A well-balanced Champagne with a delightful finish. (10gm of sugar).

302. Petit Camusat Blanc de Blanc Brut NV Champagne, France (£4/12pp)

Discover a wonderfully vibrant Champagne, produced from 100% Pinot Blanc, an almost extinct grape variety. Remarkably fruity, with a creamy baked brioche lusciousness. Altogether a velvety, well-balanced finish. (8gm of sugar).

303. Veuve Clicquot Yellow Label Brut NV Champagne, France (£6.60/£19.80pp)
Perhaps the lightest and most elegant of the Grand Marque Champagnes with a high proportion of Chardonnay in the blend. The favour is delicate and the finish complex and long. ⑤

304. Moët & Chandon, Brut Imperial NV Champagne, France (£6.35/19.05pp)
A consistent dry style with a distinctive flowery aroma and yeasty character. ⑤

305. Bergere Rose NV Champagne, France (£3.20/9.60pp)
Wonderful colour and expressive strawberries and raspberries nose which later is to be rediscovered in the mouth. This Champagne has a smooth and round structure.

Sparkling Wine

306. Blanquette de Limoux Brut Cuvée St Hilaire, France (£0.50/1.50pp)
One of France's oldest bottle-fermented sparkling wines, made in the Pyrenees from the fragrant Mauzac grape with the addition of some Chardonnay. ⑤

308. Marques de Lares Cava Brut NV, Spain (£0.00pp)
Abundant bubbles which open up and form a crown. Aromatic up front nose fruity and clean. Good structure and well balanced. ⑤

312. Brightwell Vineyard Sparkling Chardonnay, Oxfordshire, England (£2.50/7.50pp)
This sparkling wine is bottle fermented and aged using the traditional champenoise method. A fresh and dry 'Blanc de Blanc' wine with a zesty hint of apple and lime, finishing with lingering citrus tones.

NON-ALCOHOLIC WINES (included within the package price for non-drinking guests)

309. Ebony Vale Chardonnay, Germany
This straw-coloured Chardonnay has a refreshing and crisp character, combined with flavours and aromas of apples and pears with a touch of vanilla.

310. Ebony Vale Cabernet Sauvignon, Germany

A fantastic non-alcoholic Cabernet Sauvignon with rich fruity flavours of red berry and plum.

311. Noughty Thomson & Scott Organic Sparkling, Spain

The grapes are grown with minimal intervention in the harvesting and production process. Noughty is also Halal certified.