



## Sample Wedding Menu 2009

### Buffets - informal dining for you & your guests.

*The Grasshopper can cater for up to 150 priced from (£15 - £40 per person).*

#### **A selection of Buffet items:**

Hand raised Somerset turkey, free-range pork & cranberry cold cutting pie  
Roast Gressingham duck & Seville orange parfait & onion jam  
Whole poached dressed Scottish salmon w/ lemon & dill sauce  
Home glazed honey & spiced gammon ham  
Hand carved 3 mustard glazed British beef w/ horseradish cream  
Wild mushroom, tarragon & clotted cream quiche (V)  
New potato, chive & truffle oil salad (V)  
Basil, pinenut, sun blush tomato & rocket salad (V)  
Celeriac & grain mustard coleslaw (V)  
Baked bread, relishes & chutneys

**We can also cater for your evening event - buffets, sharing boards & canapés**

### The Traditional Carvery- add courses to tailor your breakfast.

*The Grasshopper can cater for up to 150 priced from (£15 for 2 course - £50 per person).*

#### **A selection of Starters:**

Seasonal soup w/ a selection of baked breads  
Classic prawn cocktail w/ Marie rose, malted bloomer & tiger prawn  
Honey dew melon fan w/ summer berries & port coulis (V)

#### **A selection of Carvery choices:**

British turkey, Chestnut & sage stuffing & pigs in blankets  
Fore rib of British beef w/ horseradish gravy  
Somerset shoulder of Pork, crackling & apple sauce  
Home glazed honey & spiced gammon ham  
Free-range leg of lamb  
All served w/ a selection of seasonal vegetables & potatoes

#### **A selection of Desserts:**

Blackberry & vanilla pod cheesecake w/ double cream  
Rich chocolate fudge cake w/ clotted cream & raspberry coulis  
A selection of Cornish ice creams

## **À la carte - formal dining for you & your guests.**

*The Grasshopper can cater for up to 100 priced from (£17.50 for 2 course - £60 per person 3 course).*

### **A selection of Starters:**

Char grilled asparagus, aged Parma ham & vanilla balsamic  
Roast Gressingham duck & Seville orange parfait w/ toast soldiers & onion jam  
Poached salmon & watercress salad w/ dill dressing

### **A selection of Main courses:**

Free-range chicken supreme, wild mushroom & brandy sauce  
Cornish hake fillet w/ saffron rice & roast plum tomatoes  
Free-range leg of lamb steak w/ redcurrant & rosemary glaze  
All served w/ a selection of seasonal vegetables & potatoes

### **A selection of Desserts:**

Vanilla pod & summer berry crème brulee  
Pimm's jelly & British strawberries  
White chocolate Profita rolls

## **The Traditional Fayre – British Food at its best!**

*The Grasshopper can cater for up to 100 priced from (£16 for 2 course - £50 per person).*

### **A selection of Starters:**

London Particular (Pea & Ham) Soup  
Welsh Rarebit  
Mini Cornish Pasty

### **A selection of Main courses:**

Plant Pot – Steak & Guinness Pie w/ new potatoes & seasonal vegetables  
Cumberland Sausage w/ bubble & Squeak & onion gravy  
Fish & Chips

### **A selection of Desserts:**

Bread & Butter Pudding w/ custard  
Apple Crumble w/ custard  
Sherry Trifle

## **Something for our younger guests.....**

*A selection of meals are available for children under 10 years of age*

Please see our full wedding pack for detailed menus, room hire  
& inclusive packages. This information is a guide only.