

**The Freight House**

**Wedding Brochure**

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# The Greeting

## Traditions.....

### The receiving line

**It was believed, in ancient times that the bride and groom were blessed and those who touched them would have good luck!**

With the arrival of the bridal party to the venue, the newlyweds are greeted and they view the wedding room and take additional shots with the photographer such as the mock cake cutting purely for the benefit of the photo album. This is followed by the formal receiving line to welcome the wedding guests into the venue. Traditionally, the guests will receive a welcoming drink.....

### *To add an elegant touch to the greeting perhaps.....*

A selection of handmade canapés	<b>£1.95 per person</b>
A selection of hot and cold canapés	<b>£2.95 per person</b>

### *For those with a sweet tooth*

Strawberries dipped in chocolate	<b>£2.95 per person</b>
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Strawberries and raspberries dipped in dark and white chocolate	<b>£3.25 per person</b>
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# The Wedding Breakfast

Traditions.....

## The Bridal Favour

Traditionally made by the Bride as a gift to the female guests, comprising of five sugared almonds representing, health, wealth, happiness, fertility and longevity.

Our Wedding Breakfasts offer the formality of a traditional meal with full silver service and adhering to the etiquette of the day. Each menu is served with a freshly baked white or wholemeal petit pain and a choice of two types of potato and two other vegetables included in the menu price.

Following are three set price menus which offer variety and value for an elegant Wedding Breakfast. Each of the menus includes an evening buffet for your daytime guests.

Please select one starter, one main course and one dessert from your chosen set menu.

### Set Menu One

Spring Vegetable Soup

Melon and Peach Salad

Prawns Marie Rose

Brandied Chicken Liver Pâté with Melba Toast

~

Traditional Roast Beef with Yorkshire Pudding

Lamb in a Rich Minted Gravy

Breast of Chicken Chasseur

Roast Chicken with Bacon

Loin of Pork Calvados

(Please select any dish from our vegetarian menu)

~

Porters Profiteroles

(Served with dark and white chocolate)

Traditional Apple Pie

(Served either hot with a rich custard or chilled with vanilla Ice cream)

Summer Pudding

Fresh Seasonal Fruit Salad

~

Coffee and Mints

~

This menu includes finger buffet 'A' for your daytime guests..

£29.95 per person

### Set Menu Two

Classic French onion soup  
 Summer fruits and nuts  
 Three fish terrine  
 Egg mayonnaise  
 ~  
 Seafood thermidor pancake  
 ~  
 Mango sorbet  
 ~  
 Roast leg of lamb  
 Breast of chicken Piri Piri  
 Roast Turkey  
 Loin of Pork Montgomery  
 Contrefilet of Beef Dijon  
 (Please select any dish from our vegetarian menu)  
 ~  
 Gooseberry fool  
 Lemon and white chocolate mousse  
 Panacotta with summer fruits  
 Strawberry shortcake  
 ~  
 Coffee and Petit fours  
 ~

This menu includes either finger buffet 'C' or 'D' for your daytime guests.

£37.00 per person

### **Set Menu Three**

Hot and cold canapés on arrival  
 ~  
 Asparagus Soup with Mascarpone Croutes  
 Buffalo Mozzarella, Tomato and Basil Salad  
 Tempura Vegetables with a Sweet Chilli Sauce  
 Dressed Salmon Darn  
 ~  
 Pink Champagne sorbet  
 ~  
 Fillet of Beef Wellington  
 Noisette of Lamb Marchand Du Vin  
 Breast of Chicken Florentine en Croute  
 Chicken Breast Champagne  
 Paupiettes of Plaice with Smoked Salmon and Horseradish Sauce  
 (Please select any dish from our vegetarian menu)  
 ~  
 Strawberry Meringue Express  
 Tropical Fruit Terrine  
 Strawberry and Passion Fruit Parfait served with a Wild Summer Berry Coulis  
 Chocolate Tart  
 ~  
 Cheese Board  
 ~  
 Coffee and Petit Fours

This menu includes finger buffet 'E' for your daytime guests.

£45.00 per person

Following are our full menus, individually priced for those who wish to select an alternate Wedding Breakfast.

## First Course

Asparagus Soup with Mascarpone Croutes (Vegetarian)	<b>£3.30 per person</b>	Classic French Onion Soup with Croutons (Vegetarian)	<b>£3.30 per person</b>
Rich Minestrone Soup With Chorizo Sausage And Parmesan	<b>£3.30 per person</b>	Lobster Bisque	<b>£4.60 per person</b>
Mushroom Soup, finished With cream and croutons (Vegetarian)	<b>£3.30 per person</b>	Spring Vegetable Soup (Vegetarian)	<b>£3.30 per person</b>
Three Fish Terrine, served with toasted Olive Bread	<b>£4.20 per person</b>	Brandied Chicken Liver Pate with Melba toast	<b>£3.60 per person</b>
Smoked Mackerel, with a Tapenade Dressing and a horseradish sauce.	<b>£3.70 per person</b>	Prawns Marie Rose (The classic Prawn Cocktail)	<b>£3.70 per person</b>
Dressed Salmon Darn	<b>£3.80 per person</b>	Buffalo, Mozzarella and tomato and basil salad	<b>£4.60 per person</b>
Chefs Hors D'Ouvres. (A selection of miniature Hors D'Ouvres items to excite The palate).	<b>£3.60 per person</b>	Melon and Peach Salad (Vegetarian)	<b>£3.60 per person</b>
Egg Mayonnaise	<b>£3.60 per person</b>	Tempura Vegetables with Sweet Chilli Sauce (Vegetarian)	<b>£3.70 per person</b>
Salmon Salad Freight	<b>£3.60 per person</b>	Summer Fruits and Nuts (Vegetarian)	<b>£3.60 per person</b>

## Fish Course

Our food is hearty so a fish course is far from a necessity however, for tradition and etiquette here is our selection (they can also be used as additional starters).

Seafood Thermidor **£3.80 per person**  
Pancake

Paupiette of Plaice with **£4.25 per person**

Smoked Salmon and Horseradish as a main course **£13.95 pp**

Seafood Filo Parcel in two sauces **£3.80 pp**

Poached Salmon in Dill Sauce **£3.80 pp**  
as a main course **£13.25 per person**

Paupiette of Sole Veronique **£4.65 pp**  
as a main course **£14.70 per person**

## Sorbet

To cleanse the palate after a Fish Course or to add interest to your menu you could introduce a Sorbet Course.....

Pink Champagne Sorbet

Mango Sorbet

Lemon Sorbet

Sorbet Course £2.25 per person

## Main Course

Traditions.....  
The Wedding Breakfast  
The first meal of the couples union (Not eggs and bacon!!!)

All served with a choice of two potatoes and two vegetables included in main course price.

## Traditional Roasts

Roast Beef with Yorkshire pudding	<b>£13.25 per person</b>	Roast Turkey with Chipolata and Chestnut Stuffing	<b>£13.25 per person</b>
Roast leg of Lamb With Mint Sauce	<b>£13.25 per person</b>	Roast Chicken With Bacon	<b>£13.25 per person</b>

## Chicken Dishes

Chicken dishes are always a popular choice when catering for large numbers.

Breast of Chicken Chasseur	<b>£14.85 per person</b>	Breast of Chicken	<b>£14.85 per person</b>
Breast of Chicken Champagne	<b>£14.85 per per</b>	Breast of Chicken Florentine en croute	<b>£14.85 per person</b>

## Lamb and Pork

Lamb Shank in Red wine and Rosemary	<b>£16.95 per person</b>	Noisette of Lamb Marchand Du Vin	<b>£17.45 per person</b>
Loin of Pork Calvados	<b>£14.85 per person</b>	Pork Montgomery	<b>£15.35 per person</b>

## Beef

Contrefilet of Beef in A Pepper Sauce	<b>£18.40 per person</b>	Contrefilet of Beef Dijon	<b>£18.40 per person</b>
Fillet of Beef Wellington	<b>£21.45 per person</b>	Fillet of Beef with Stilton and Port	<b>£21.45 per person</b>

## Fish

*(Please also see Fish Courses)*

Luxurious Fish Pie	<b>£13.25 per person</b>	Salmon en Croute	<b>£13.25 per person</b>
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## **Vegetables**

Please choose two vegetables and two potatoes which are included in the main course price.

**Cauliflower Mornay**

**Fresh Green Beans**

**Braised Red Cabbage**

**Summer Roasted Vegetables**

**Baton Carrots**

**Winter Roasted Vegetables**

**Ratatouille**

**Sauté Courgettes**

**Minted Peas**

**Broccoli Florets**

**Mange Tout**

## **Potatoes**

**Sauté Potatoes**

**Dauphinoise Potatoes**

**Duchesse Potatoes**

**Fondant Potatoes**

**Parmentier Potatoes**

**Biarritz Potatoes**

**Buttered New Potatoes**

**Marquis Potatoes**

**Roast Potatoes**

## Desserts

Sweet nothings.....

Summer Pudding	<b>£3.95 per person</b>	Fruit Salad	<b>£3.95 per person</b>
Strawberry meringue Express	<b>£4.30 per person</b>	Chocolate Tart	<b>£3.95 per person</b>
Porters Profiteroles Noir Blanc	<b>£3.95 per person</b>	Cheesecake	<b>£3.95 per person</b> Please enquire for our selection of flavours
Panacotta with Summer Fruits	<b>£4.30 per person</b>	Crème Brulee	<b>£4.30 per person</b>
Spotted Dick and Custard	<b>£3.95 per person</b>	Strawberry and Passion fruit Parfait	<b>£4.30 per person</b>
Traditional Apple Pie	<b>£3.95 per person</b>	Strawberry Shortcake	<b>£4.50 per person</b>
Lemon and White Chocolate Mousse	<b>£3.90 per person</b>	Gooseberry Fool	<b>£3.90 per person</b>
Chocolate Orange And Grand Marnier Roulade	<b>£4.30 per person</b>	Tropical Fruit Terrine	<b>£4.30 per person</b>

Your guests will be well fed and relaxed, if you wish to finish with a cheeseboard, it will be silver served to each table with biscuits, grapes, celery and walnuts.

Cheese board **£3.50 per person**

Coffee and Mints **£1.25per person**

Coffee and Petit Fours **£1.95 per person**

## Vegetarian Selection

Vegetarian dishes are charged at the price of your selected menu.

Baked Stuffed Aubergine	Wild Mushroom Risotto
Spinach and Ricotta Parcels	Vegetable Stroganoff
Roasted Vegetable Lasagne	Vegetable Pancakes with Mushroom Sauce

We are delighted to cater for Vegan, Celiac, Dairy Free and Diabetic menus.

Please contact us for further details.

Please note: **We are pleased to inform you of food items which do not Contain Nuts; however our preparatory kitchens are not nut free areas So we cannot guarantee certain food products have not come into contact with nuts.**

## Children's Selection

Above the minimum numbers, children under the age of eight are charged a Half price. For this they can either have the same as the adults or a choice of the below:-

(Please note: Children in highchairs are free of charge if they are having a little of their parents meat, with us to provide some additional vegetables. We are happy to provide a limited number of highchairs).

Melon Selection	Tomato Soup
Breaded Chicken Pieces with Chips, Baked Beans or Peas	Margherita Pizza with chips, Baked Beans or Peas
Jelly and Ice Cream	Chocolate Whirl

We would like to know if your children have any special dietary requests, so that we can prepare a menu especially for them..