

Lympne Castle

Menu 2010 & 2011

Wedding Breakfast

Set 3 Course Meal - £44.00 per person

One menu must be selected for ALL guests.

If you have any vegetarians or guests with special dietary requirements, alternative dishes may be chosen

Starters

(All starters are served with a selection of Bread Rolls)

Honey Roasted Parsnip & Whisky Soup, served with Walnut Bread (v)

Home-made Wild Mushroom & Stilton Savoury Cheesecake with a Red Currant & Port Jus,
served with a Watercress Salad

Trio of Melon with a Fruit Coulis and crowned with a Fruit Sorbet (v)

Mushroom & Welsh Rarebit on an Olive & Herb Ciabatta

Warm Red Onion & Mustard Tart, served with Spring Onion Vinaigrette & garnished with
Roasted Vine Tomatoes (v)

Cream of Sweet Potato Soup served with Pancetta

Salad of Smoked Duck on an Orange & Red Onion Compote, served with a Walnut Salad
(£2.00 Supplement Charge per person)

Italian Plum Tomatoes with Buffalo Mozzarella, served with a Mixed Leaf Salad

Tomato & Basil Soup (v)

Classic Prawn Cocktail, garnished with Dublin Bay Prawns

A Crown of Seasonal Melon, Draped in Parma Ham

Chicken Liver Parfait, served with a Red Onion & Apricot Chutney with Herb Bread

Prawn & Smoked Haddock Roulade, wrapped in Smoked Salmon & served with a Lambs
Lettuce, Red Onion & Lemon Dressing

Lympne Castle Enterprises Lympne Castle The Street Lympne Kent CT21 4LQ
01303 261666 www.lympnecastle.com info@lympnecastle.com

Lympne Castle

Menu 2010 & 2011

Main Courses

(All main courses are served with Roast Potatoes & a selection of Seasonal Vegetables)

Roasted Corn Fed Chicken Breast wrapped in Smoked Bacon & served with a Lemon Dressing

Prime Sirloin of Oven Roasted Beef, served with a Rich Red Wine Gravy, Yorkshire Pudding & Horseradish Sauce

Roast Loin of Pork, served with an Apple & Cranberry Sauce

Baked Salmon en crouete with a Lemon Sauce

Beef Wellington, served with a Rich Sherry Sauce (£3.50 Supplement Charge per person)

Kentish Lamb infused with Rosemary & Garlic, served with a Minted Gravy

Bacon, Onion & Herb Roly Poly, served with a Bramley Apple Sauce

Supreme of Chicken filled with Sun Dried Tomatoes & Mozzarella, served with a Mediterranean Sauce

Traditional Steak & Kidney Steamed Pudding

Braised Duck Breast served with a Roasted Clementine & Grand Marnier Sauce

Roasted Chicken Supreme with a melted Somerset Brie, served with a Sautéed Morel Mushroom Sauce

Pork & Herb Sausages served with a Rich Red Onion Gravy

Lympne Castle Hot Carvery - (*£3.50 Supplement Charge*)

(Please select 3 Meats from the list)

Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Sauce

Roast Lamb, infused with Fresh Rosemary & Garlic

Roast Pork with Apple & Sage Stuffing

Honey Roast Ham

Traditional Roast Turkey with Chipolata Sausages & all the Trimmings

Lympne Castle

Menu 2010 & 2011

Vegetarian Main Courses

(All main courses are served with Roast Potatoes & a selection of Seasonal Vegetables)

Caramelized Shallot Tartlet, finished with a Herb Cream

Griddled Parmesan Polenta with Wilted Rocket & Tomato Coulis

Spinach & Ricotta Cannelloni

Vegetable Wellington

Wild Mushroom & Whisky Tart

Spinach & Wild Mushroom Pancakes with a Cream & Thyme Sauce

Nut Roast with a Stroganoff Sauce

Half Roasted Pepper filled with Roasted Vegetables & Mozzarella

Sun-Dried Tomato & Asparagus Risotto

Pappardelle Pasta with Roasted Pumpkin & Parmesan Cheese

Chargrilled Vegetable & Mozzarella Timbale

Asparagus, Feta & Aubergine Quiche

Roasted Tomato, Dolcelatte & Chive Tart

Stilton, Broccoli & Red Pepper En croute

Caramelized Red Onion Tart with Goats Cheese & Chive

Lympne Castle

Menu 2010 & 2011

Desserts

Bitter Chocolate Tart served with a Lime Sorbet

Raspberry Pavlova

Strawberry & Champagne Trifle, served with an Amaretto Biscuit

A Chocolate & Brandy Black Forest Mousse

Fresh Strawberries, served with Devon Clotted cream & Topped with White Chocolate Shavings

Lympne Castle Home Made Cheese Cake with your Choice of Flavour
(Lemon, Strawberry, Chocolate, Kahlua or Blueberry)

Creme Brulee, served with a Summer Fruit Compote

Profiteroles served with Warm Chocolate Sauce

Individual Orange Tarts, served with Chantilly Cream & Raspberry Coulis

Banana Banoffee Crumble, topped with Creme Fraiche Cream

Sweet Biscuit Basket, filled with Seasonal Fruits & decorated with Cointreau Cream

Nostalgic Puddings

Apple & Blackberry Crumble
Chocolate Bread & Butter Puddings
Spotted Dick
Ginger & Orange Sponge Pudding
Marmalade Roly Poly
Traditional Apple & Cinnamon Pie
Treacle Sponge

All Nostalgic Puddings are served with either Ice Cream, Custard or Cream

Lympne Castle

Menu 2010 & 2011

Additional Courses (Optional)

Selection of Sorbets – From £2.25 per person

Intermediate Course of Hot or Cold Soup – From £3.95 per person

Traditional Cheese Board with Biscuits & garnished with Celery & Grapes - £3.95 per head

To finish your Wedding Breakfast, we will serve Freshly Brewed Coffee,
Served with Confectionary

Children's Menu

Starters

Melon Balls with Grapes

Garlic Bread Fingers

Prawn Cocktail

Main Courses

Chicken Nuggets, Chips & Baked Beans

Fish Fingers, Chips & Peas

Cheese & Tomato Pizza

Desserts

Little Monster Ice Cream

Chocolate Fudge Cake

Fruit Salad

*Children under 12 years are charged at half the price of the Wedding Breakfast
Children under 4 years are charged at a quarter of the price of the Wedding Breakfast*

*You may select a your children's menu from the menu above, alternatively, just a half portion
of your chosen adult meal can be chosen*

Lympne Castle

Menu 2010 & 2011

Canapes

(Optional – To be served with the Reception Drinks)

Rich Smooth Chicken Liver Pate on Toast
Sesame Prawn Toasts
Roast Beef & Horseradish Mini Yorkshire Puds
Crispy Prawn Parcels
Sticky Honey & Mustard Mini Sausages
Breaded Scampi Tails served with Garlic Dip
Smoked Salmon Petit Sandwiches
Feta, Tomato & Basil Toasts
Smoked Mackerel & Orange Profiteroles
Crispy Vegetable Parcels (v)
Mini Vegetable Samosa served with a Chilli Dip (v)
Spanish Frittata Bites (v)
Brie & Cranberry Brioche (v)
Mini Feta & Tomato Muffins (v)
Smoked Salmon & Cream Cheese Mini Bagels
Mini Home-made Cheese Scones with Red Onion (v)
Smoked Salmon, Cucumber & Cream Cheese Roulades
Crispy Crumb Cheese Straws
Spiced Baby Potatoes

Selection of 3 items from the list above - £4.50 per person

Canapes – Special Selection

(These are picked individually, not as part of the selection listed above)

Fresh Strawberries, served with a Selection of White, Milk & Dark Dipping Chocolate
Selection of Retro Ice Lollies, such as Twisters, Fabs & Mini Milks
'99 Original Ice Cream Cones

Selection of 1 item from the list above - £2.50 per person

N.B Please note that if Strawberries are picked out of season, they will be sourced from Spain

Lympne Castle Enterprises Lympne Castle The Street Lympne Kent CT21 4LQ
01303 261666 www.lympnecastle.com info@lympnecastle.com

Lympne Castle

Menu 2010 & 2011

Evening Buffets

Cold Finger Buffet

Selection of Freshly made Sandwiches on White & Brown Bread
Mini Sticky Sausages with Honey & Grain Mustard
Mini Quiche Selection (v)
Homemade Bacon & Cheese Whirls
A Variety of Mini Thai Bites with a Plum Sauce (v)
Homemade Sausage Rolls
Spicy Cajun Potato Wedges with Tomato Ketchup
Prawn Marie Rose in Pastry Boats
Cocktail Vegetable Spring Rolls
Cocktail Onion Bhajis & Vegetable Samosa (v)
Focaccia filled with Mozzarella, Tomato & Basil
Open Smoked Salmon Fingers with Lemon & Black Pepper
Vegetable Tempura with Chilli Dipping Sauce
Sticky Roast Chicken Drumsticks
Sesame Prawn Toasts
Chicken Satay with Spicy Peanut Dip
Fish Goujons with Tartar Sauce & Lemon Wedges

Selection of 5 items from the list above - £10.50 per person

Selection of 6 items from the list above - £12.50 per person

Selection of 7 items from the list above - £14.00 per person

Sweet Finger Buffet

An Assortment of Bite-Sized Pastries & Fruit Tarts - £2.25 per person
Profiteroles filled with Cream & Covered in Chocolate - £1.95 per person
Bite-Size Cheesecake Selection - £2.25 per person

Cheese Board Supper

A selection of Cheeses, served with Breads, Celery, Grapes & Chutney
In addition: A selection of Crudites, served with the following dips:
Olive Oil & Balsamic, Hummus, Tapenade

Lympne Castle

Menu 2010 & 2011

£9.00 per person

Evening Fork Buffets

Classic

2 Main Items
3 Salads & Sides
Fresh Fruit Platter
Selection of Bread Rolls
£18.50 per person

Enhanced

3 Main Options
3 Salads & Side
1 Finishing Touches,
Selection of Bread Rolls
£20.00 per person

Hot

2 Hot Options
3 Salads & Side
2 Finishing Touches,
Selection of Bread Rolls
£22.00 per person

Main Items

Cajun Roast Turkey
Roast Chicken Pieces
Sliced Roast Beef with Horseradish
Tuna Steak with Soy & Ginger
Poached Salmon Fillets
Rosemary & Goats Cheese Frittata
Asparagus Filo Parcels
Sweet Chilli Chicken
Chicken Caesar
Leek & Blue Cheese Tart
Thai Vegetable & Noodle Salad

Hot Options

Chicken Tikka
Lamb Rogan Josh
Chilli Con Carne
Turkey a la King
Prawn Balachov
Wild Mushroom Stroganoff
Sweet & Sour Pork
Lasagne with Garlic Bread
Vegetable Curry
Chicken Korma

Salads & Sides

Potato & Watercress Salad
Nicoise Salad
Pasta Salad with a Tomato Dressing
Coconut Rice Salad
Roast Vegetable & Lemon Cous Cous
Mixed Leaf Salad
Mozzarella, Tomato & Basil
Oriental Noodle Salad
Egg Fried Rice Salad
Traditional Waldorf Salad
Pasta Salad with Olive
Potato, Spring Onion & Sour Cream Salad

Finishing Touches

Chef's Cheese Board
Cappuccino Chocolate Tart
Strawberry Mascarpone Tarts
Banoffee Pie
Classic Apple Pie with Custard
Double Chocolate Cheese Cake
Strawberry Cheese Cake
Lemon Tart
Light & Dark Profiteroles with
Chocolate Sauce
Creperie