

## Desserts

- Exotic fruit brandy snap basket with a fresh cream raspberry mousse
- Chocolate profiteroles
- Raspberry and White Chocolate Meringue roulade
- Chocolate box ( choose either white or milk chocolate )
- Traditional puddings (choose one from; sticky toffee , treacle, pineapple upside-down pudding ,apple and blackberry crumble or bread and butter pudding
- Individual lemon tart
- Sherry trifle
- White chocolate and Raspberry Cheesecake
- Lemon meringue pie
- Mango and passion fruit bavarois (B)
- Hazelnut crème Brulee pyramids (C)
- Pink raspberry syllabub (A)
- French Apricot tart
- Fresh strawberries and Cream

Every one has either tea or freshly brewed coffee and mints.

These list are produced as ideas , should you find that you would like to make changes or ask for a favourite dish please speak to Nicola who will be only too happy to help you write your own menu .



**A**



**B**



**C**

## Dietary Requirements

Any special requirements may be catered for if told at the time of booking. Some items contain alcohol please ask for advice . All items are subject to availability and may be substituted.

**Tel 01424 812104**

## Fairlight lodge Hotel WEDDING SELECTOR Menus 2014



**Fairlight Lodge Hotel**

**Fairlight Road**

**Hastings**

**East Sussex TN355DR**

**Tel 01424 812104**

Email [nicola@fairlightlodgehotel.co.uk](mailto:nicola@fairlightlodgehotel.co.uk)

When choosing from the selector think about a balance . Not every one likes fish and not every one eats red meat. Chocolate may be your favourite but hard to believe! but some people don't like chocolate

Choose up to a maximum of three choices From the starters, main courses and desserts .Only one vegetarian dish and only one Childs choice for the whole party. Any help required please ask Nicola

### **Starters**

- Duck strips with smoked bacon set on a bed of green salad drizzled with raspberry vinaigrette
- Ginger and lime chicken sticklers
- Prawn salad
- Pork apple and calvados pate
- Smoked chicken and mango salad
- Lemongrass marinated king prawn skewers.
- Smoked salmon mousse
- Goats cheese and red pepper cheesecake

- Crown of Gallia melon filled with Black forest fruits and port
- Home warming soup choose one from ; tomato and basil , wild mushroom, carrot and coriander, leek and potato or cream of watercress soup

- Ardennes pate with plums and brandy

- Pama ham , melon and prawn salad

### **Main courses**

- Roast beef with Yorkshire pudding
- Breast of chicken in a creamy mushroom and Madeira sauce
- Salmon en croute
- Duck in a velvety black cherry sauce
- Gammon hock in a honey and mustard sauce
- Lamb shank in a mint and red wine gravy
- Traditional roast turkey with traditional trimmings
- Sea bass in a tomato and basil sauce

- Beef Wellington with a creamy peppercorn sauce.
- Roast lamb in a rich Rosemary gravy
- Loin of pork with a mushroom and red pepper stuffing
- Paupiette of yellow fin sole with smoked salmon mousse and white wine sauce .

All the meals are served with Roast Potatoes Carrots and two other seasonal Vegetables

### **Vegetarian Main Courses**

- Caramelised red onion and goats cheese filo tart
- Roasted vegetable and Wensleydale bake
- Somerset brie and beetroot tart
- Mushroom brie rocket and redcurrant filo parcel
- Vintage cheddar and leek frittatas
- Dolcelatte and pear tart

### **Childrens main courses**

Fish fingers, sausages, toad in the hole, chicken goujons, pizza, or macaroni cheese served with chips and peas