



Rowley Manor Wedding Breakfast Menus

Current Prices Per Person

- A succulent Breast of Roast Chicken £38.50**
Stuffed with Sweet Pimentos & Green Pesto Farce & a Sun Ripe Tomato Sauce
- Breast of Chicken CharGrilled £39.50**
With a White Wine, Wild Mushroom & Tarragon Cream Sauce
- Guinea Fowl Breast £40.20**
Flamed in Gin with Juniper Berry & Grape Jus
- Prime Breast of Duck £41.00**
- Roast Loin of Pork £39.95**
With Black Pudding & Apricot Stuffing & Apple and Cider Roast Jus
- Braised Lamb Shank £39.50**
With Herb & Leek Mash with Madeira & Red Wine Jus
- Rack of Lamb £42.50**
Marinated with a rich Port Wine & Redcurrant Jus
- Prime Roasted Yorkshire Sirloin of Beef £42.95**
In a Light Horseradish & Thyme Gravy
- Seared Tournedos of Beef £45.95**
Topped with Wensleydale Blue Melt on an Onion & Thyme Rosti Potato
With a Rich Red Wine & Black Pepper Jus
- Fillet of Venison Wellington £44.95**
Dusted with Cracked Black Pepper Topped with Mushroom Duxelle
Wrapped in puff pastry gently baked & set on a Pink Peppercorn & Redcurrant Jus
- Oven Roasted Salmon Fillet £39.50**
With Lobster & Clam Risotto
- Oven Baked Whole Roast Trout £39.50**
Stuffed with Citrus Fruits & Prawns Topped with Almonds
- Fillet of Sea Bass £39.50**
Wrapped in Pama Ham on a bed of Mediterranean Ratatouille
- Pan Fried Halibut Supreme £40.95**
With an Orange & Basil Butter
- Pan Seared Monkfish £42.00**
In a Honey & Rosemary Light Lemon Beurre Blanc
- Wild Mushroom Risotto £37.95**
Wild Mushroom Risotto Presented on a Portobello Mushroom
Topped with Parmesan Shavings & Balsamic
- Goats Cheese & Sundried Tomato £37.50**
Filo Parcel on Mediterranean Ragou Spiced Tomato & Olive Sauce
- Gnocchi Spiced Tomato & Chilli Sauce £37.95**
With a Blue Cheese Melt
- Fresh Egg Tagliatelle £36.50**
Roasted Garlic Vegetable, Gorgonzola & Parsley

Please Note

The price of your main course includes your choice of Starter and Desserts.
Cheese and Biscuits £7.95 and Coffee and Homemade Chocolate Truffles £2.95

The above prices are effective until 31/12/2011



Rowley Manor Evening Buffet and Drink Package

Prices Per Person

Buffet Menu One £16.50

Chicken Drumsticks,
Marinated in a Tikka Sauce

Various Meat and
Vegetable Quiches

Ascot Pie with Baby Pickles

Hot Sausage Rolls

Haddock Goujons

Selections of Mediterranean
Bruschetta

A Selection of Closed Sandwiches
Choice of Carved Beef with
Horsesh, Ham & Mustard Prawns
in Marie Sauce, Mature Cheddar
Cheese and Homemade Chutney,
Spiced Egg Mayonnaise or Salad

Buffet Menu Two £19.50

Chicken Tempura

Smoked Salmon

Mini Crab & Sweetcorn Cakes

Deep Fried Brie

Plaice Goujons

Spicy Potato Wedges

Pork Pie

Duck Spring Rolls

Honey Glazed Cocktail Sausages

A Selection of Closed Sandwiches

Buffet Menu Three £23.00

Beef Stroganoff

Chicken Curry

Vegetable Lasagna

Grilled Peppers, Olives
& a variety of Breads

Salmon & Dill Fishcakes

Hot Minted New Potatoes

Various Salads

Selection of Chef's Desserts

Buffet Menu Four £35.00

(please discuss your own requirements with us)

Drinks Packages

We offer an extensive wine list but many of our wedding parties prefer to opt for one of our
tailormade drinks packages. These are both cost effective and make budgeting simpler.

Package One £18.50

Glass of Bucks Fizz on arrival, two glasses of House Wine with the meal
and a glass of Sparkling Wine for the toast.

Package Two £20.95

As above but with a glass of House Champagne for the toast.

Package Three £29.15

Your choice of Pimms, Summer Fruit Punch or Mulled Wine on arrival,
two glasses of Hardy's Riddle Red or Errazuriz Chardonnay White and a glass of
Tattinger Brut Reserve. Champagne for the toast.

Any variation in a drinks package can be catered for and we are happy to
discuss any options you may require.