**Fairway Catering Ltd**

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**Hickleton Golf Club**

**Wedding Package**

Welcome to Hickleton Golf Club. Please take your time looking through our Wedding package.

With careful budgeting in mind, we can offer an exclusive package priced per guest for parties of 30 up to a maximum of 90. The price includes:

\* FREE ROOM HIRE – unlike many other wedding venues

\* Three, four or five course menu from our selector including coffee and chocolate mints

\* Use of cake stand and knife for the wedding cake

\* Children’s Menu

\* Value Added Tax

**Price Per Guest 2017 2018 2019**

**3 course meal £34.00 £37.00 £40.00**

**4 course meal £37.00 £40.00 £43.00**

**5 course meal £40.00 £43.00 £46.00**

We are delighted to offer a choice of 2 starters, main course and desserts. All we ask is for a full pre-order 2 weeks prior. We feel this will offer you more flexibility and choice when deciding your menu. Should there be a ‘favourite’ of yours not on our menu, our Chef will be more than happy to discuss your requirements. Vegetarian or special dietary needs can be catered for with prior notice. Please select two items from each course.

Drinks packages are available on request from the Bar Manager.

For further details please ring 01709 896081. Thank You.

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**Food Allergens and Intolerances**

Further information regarding the ingredients in our meals is available should your wedding guests have any food allergens or intolerances.

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**Finishing Touches**

Feel free to enhance your wedding day with chair covers, centre pieces, toastmaster, or any other additions that will make your special day that little bit more special. We are more than happy to help arrange these at an additional cost or you can arrange them yourselves, the choice is yours.

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**Wedding Selector**

**First Course**

**Chicken & Whisky Pate**

With baby leaf salad, orchard fruit chutney and toasted Brioche

**Dovetail of Seasonal Melon**

Edged with peeled prawns bound in sauce Marie-Rose

**Warm Goats Cheese Salad (v)**

With rocket salad, beetroot relish, toasted bloomer and balsamic drizzles

**Melon and Sorbet (v)**

With fruit coulis and fresh fruits

**Black ‘n’ Blue Mushrooms**

Pan fried button mushrooms simmered in a port wine and cream sauce,

finished with blue cheese and toasted croutons

**Home-made Soups**

**Roasted Mediterranean Vegetable and Basil (v)**

**Tomato and Roasted Red Pepper (v)**

**Watercress and Smoked Bacon**

**Cream of Leek and Potato (v)**

**Wild Mushroom and Chervil (v)**

**Honey Roasted Parsnip with William Pear (v)**

**Golden Summer Vegetable (v)**

**Intermediate Course**

Soup from selection above

**Sorbet – Raspberry, Blackcurrant or Citrus Lemon**

**Main Course**

**5 Hour Pot Roasted English Beef**

Hand carved and served with Yorkshire pudding, horseradish sauce and red wine and thyme gravy

**Slow Roasted Leg of Lamb**

Scented with mint and rosemary, served with a redcurrant and port wine sauce and Yorkshire pudding

**Fillet of Chicken**

Wrapped in smoked bacon, oven baked and coated with a wild mushroom and leek veloute

**Roast Loin of Pork**

With crackling, stuffing, Yorkshire pudding and a sage and onion gravy

**Honey Roasted Chicken Breast**

Served with Yorkshire pudding, stuffing and onion gravy

**Vegetarian**

Please select one of the following

**Mediterranean Vegetable Tartlet**

With tomato ragout

**Baked Portobello Mushroom**

With vegetable duxelles, goats cheese and herb crust. Edged with

herb butter sauce

**Baked Bell Pepper**

With feta cheese, olives and roasted vegetables

All main course are served with a

selection of fresh vegetables and potatoes

**Desserts**

**Cheesecake:**

We can offer a wide range of homemade cheesecakes. Tell us your favourite and we will do the rest

**Crème Brulee**

Served with homemade chocolate chip cookie and vanilla pod ice cream

**Homemade Warm Chocolate Brownie**

Served with a chocolate orange sauce and vanilla pod ice cream

**Profiteroles**

Filled with crème Chantilly, served with hot chocolate sauce

**Warm Apple Tart**

Served with vanilla pod ice cream and crème anglaise

**Homemade Sticky Toffee Pudding**

Served with clotted cream ice cream and toffee sauce

**Cheese Course**

A selection of British regional cheeses and biscuits served with grapes,

celery and orchard fruit chutney

**Coffee and**

**Chocolate Mints**

**Buffets for Evening Wedding Receptions**

**The following buffets and prices are subject to the full day package only.**

**Finger Buffet**

**Assorted Sandwiches**

**Honey Glazed Sausages**

**Onion Bhajis (v)**

**Garlic Bread (v)**

**Chicken Drumsticks**

**Jacket Potato Wedges**

**Spring Rolls (v)**

**Samosas (v)**

**Pork Pie**

**Quiche**

**Hot Buffet**

**Homemade Steak Pie and Mushy Peas**

**Chicken Balti**

**Steamed Rice (v)**

**Mexican Chilli Tortilla Bake**

**Garlic Bread (v)**

**Jacket Potatoes, cheese and coleslaw (v)**

**Roasted Vegetable and Pasta Bake (v)**

**Assorted Salads (v)**

**Pie and Peas**

**Chef’s homemade pie served with mushy peas, mint sauce, roast potatoes, chips and gravy**

**Hot Roasted Baps**

**Roasted joints of beef and pork carved and served with floured baps, fried onions, stuffing, horseradish and apple sauce, roast potatoes and chips**

**Tex Mex Theme**

**Burgers, Southern Fried Chicken, Corn on the Cob, Potato Wedges, Onion Rings**

**Chilli Beef Nachos, Buffalo Wings, Sauces and Dips**

**Buffet Pricing**

**\*Only available when taken with a full wedding breakfast package.**

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| --- | --- | --- | --- |
| **Buffet** | **2017** | **2018** | **2019** |
| **Finger Buffet** | **£13** | **£15** | **£17** |
| **Hot Buffet** | **£16** | **£18** | **£20** |
| **Pie & Peas** | **£12** | **£14** | **£16** |
| **Hot Roast Baps** | **£12** | **£14** | **£16** |
| **Tex Mex Theme** | **£14** | **£16** | **£18** |

**Should you prefer to have any of the above buffets as your Wedding Breakfast we are more than happy to quote you a price.**

**Children’s Package**

For the younger guests, we have a special package

(recommended ages 2 to 10 years old)

**Half portion of adult starter**

**Or**

**Fruit Juice**

**Or**

**Melon Cocktail**

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**Choice of:**

**Fish Fingers**

**Chicken Nuggets**

**Pork Sausages**

**Cheeseburger**

**Or**

**Half portion of adult meal**

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**Half portion of Dessert or Ice Cream Sundae**

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One main meal must be pre-selected

when choosing your wedding breakfast

for all child guests.

**2017 2018 2019**

**£16.00 £17.50 £19.00**