

★ INTIMATE WEDDING PACKAGES

★
MINIMUM 30 GUESTS



THE GARDEN ROOM

From £2300.00

BBQ Buffet
Chair Covers and Bow in a
Colour of Your Choice
Evening Buffet
Exclusive Evening Hire of The
Garden Room
Dancefloor
A Glass of Prosecco on
Arrival
A Glass of Sparkling Wine to
Toast

THE CEDAR SUITE FROM £2900.00

Three-Course Wedding
Breakfast
Chair Covers and Bow in a Colour
of Your Choice
Evening Buffet
Exclusive Evening Hire of The
Cedar Suite
Dancefloor
A Glass of Prosecco on
Arrival A Glass of Sparkling Wine
to Toast



contact us

EVENTS@AUBREYPARK.CO.UK

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AUBREY PARK HOTEL

BUFFET MENU'S

A CHOICE OF 1 MENU

Menu 1

Chef's Open Sandwich Selection
Tomato & Red Onion Salad
Smoked Trout, Pickled Cucumber Oatcake
Roast Beef, Field Mushroom, Port Glaze
Leek & Parmesan Quiche
Lemon Meringue Pie
Fruit Salad

Menu 3

Chef's Open Sandwich selection
Quinoa, Fennel, Beetroot & Orange Salad
Thai Salmon & Crab Fishcakes, Sweet Chili Dip
Chicken Goujons, Pickled Cucumber
Tortilla Crisps, Guacamole & Tomato Salsa
Pear & Almond Tart, Mascarpone
Roasted Pineapple, rum cream and Chili

Menu 2

Chef's Open Sandwich Selection
New Potato, Red Pepper & Garden Pea Salad
Tempura King Prawns, Lemon Mayonnaise
Chicken Skewers, Mint Raitha
Rosemary Crusted Brie, Cranberry Sauce
Milk Chocolate Truffle Torte
Poached Pear

Menu 4

Chef's Open Sandwich Selection
Three Bean Spiced Salad
Plaice Goujons, Tartar Sauce, Honey
Glaze Ham, Peach & Cream Cheese
Tortilla Crisps, Guacamole & Tomato Salsa
Mini Sugared Donuts, Chocolate Sauce
Honey Roasted Plus, Cinnamon Cream & Toasted Almonds

BBQ BUFFET MENU'S

Soft Floured Rolls, Condiments & Cheese Slices

100% Beef Burgers

Frankfurters

BBQ Chicken Thighs

Plant Based Sausages & Burgers Vegetable & Halloumi Kebabs

New Potato & Red Pepper Salad with Mustard Dressing

Classic Coleslaw

Mixed Garden Leaf Salad

Mini Dessert Selection

Fresh Fruit Platter

AUBREY PARK HOTEL

MENU

ONE MAIN CHOICE & 1 VEGETERIAN CHOICE

STARTERS

Heirloom Tomato, Basil & Mozzarella Salad with Balsamic Dressing.

Chicken & Apricot Terrine with Piccalilli & Toasted Brioche. Leek & Potato Soup with Whipped Crème Fraîche & Chives.

Mushroom Arancini with Spiced Tomato Chutney & Truffle Mayonnaise.

Mains

Pork Tenderloin with Mustard Mashed Potatoes, Baby Carrots & Fine Beans.

Lemon & Thyme Pan-Fried Chicken with Cheesy Colcannon, Roasted Sweetheart Cabbage, & Chantenay Carrots.

Pan-Roasted Fillet of Salmon with Marinated New Potatoes, Dill & Crab Salad.

Pan-Roasted Hake with Bacon & Peas À La Française.

Wild Mushroom Risotto with Parmesan & White Truffle Oil

Dessert

Fresh Fruit Pavlova with Raspberry Jelly & Chantilly Cream

Warm Chocolate Fondant with Chocolate Soil & Orange Gel

Roasted Pineapple with Vanilla Cream & Raspberry Sorbet