



WEDDING BREAKFAST MENUS

Please select one starter, one soup, one main course and one dessert only for your whole party.

ALL prices are valid until 31st December 2012 for events after this date please add 5% per year

Starters

Chicken liver parfait, tomato chutney, toasted brioche	£5.30
Fan of galia melon, crushed Kiwi fruit, raspberry sauce	£5.30
Timbale of smoked salmon with crème fraiche, chives and pink grapefruit	£6.25
Olive, tomato and feta salad with a balsamic dressing	£5.55
Duck and foie gras terrine, red onion marmalade and toasted ciabatta	£6.55

Soup

Cream of roast vegetable soup with croutons	£4.50
Plum tomato soup with basil oil	£4.50
Smoked chorizo, red onion and butter bean broth	£5.25
Potato and chive soup with smoked haddock	£5.25
Cream of wild mushroom soup with gruyere croute	£4.75
Leek and potato soup with bacon snippets	£4.75

Main courses

Pan seared breast of chicken, dauphinoise potatoes, port sauce	£18.10
Roast beef served with Yorkshire puddings, roast potatoes horseradish cream and roast gravy	£18.80
Rack of lamb with a herb and mustard crust, fondant potato and rosemary jus	£19.10
Roast turkey, bacon and sausage roll, apricot stuffing roast potatoes and roast gravy	£17.35
Roasted fillet of cod, new potatoes, parsley and crème fraiche sauce	£18.30
Seared salmon, new potatoes, Champagne and chive butter sauce	£17.30
Breast of chicken stuffed with mozzarella, wrapped in Parma ham, boulangere potatoes	£18.90
Medallions of beef fillet, roast new potatoes, mushroom and pink peppercorn sauce	£20.50
Pan fried pork loin, apple compote, crushed new potatoes, red wine jus	£17.30

All main courses are served with a selection of seasonal vegetables



Vegetarian options

Please select one vegetarian option which will be charged at the same rate as your standard main course

Herb pancakes filled with creamy garlic mushrooms, glazed with gruyere cheese

Vegetable risotto topped with parmesan cheese

Tagliatelle tossed in a white wine, broccoli and blue cheese sauce

Plum tomato and mushroom risotto (vegan option)

Stack of marinated roast Mediterranean vegetables served with cous cous and a herb dressing (vegan option)

Desserts

Fruit of the forest cheesecake with vanilla sauce £4.50

Rich dark chocolate marquise with strawberry ice cream £5.30

Glazed strawberry and Champagne torte with crème Anglaise £4.65

Caramelised lemon tart, vanilla ice cream £4.65

Raspberry crème brulee, shortbread £5.30

Trio of mini chocolate desserts with chocolate sauce £5.30

Summer pudding topped with mixed berries £4.70

Raspberry and white chocolate cheesecake, vanilla cream £5.05

Cheese

Individual selection of three cheeses, celery, grapes and crackers £5.25

Cheese board (serves 8)

Selection of three cheeses served on a platter with grapes, celery and crackers £31.35

All menus are completed with freshly brewed coffee or tea served with chocolate truffles



A SELECTION OF CANAPÉS

Start your event off the way you mean to continue, whilst your guest's are enjoying their arrival drink why not serve canapés as a welcoming appetiser

Chicken liver parfait with red onion marmalade
Butterfly king prawn tail in crumb
Smoked salmon pinwheel
Basil and tomato tartlet
Quail egg and mayonnaise
Ham and cream cheese
Scottish beef with horseradish
Avruga caviar and crème fraiche

£5.55 for a selection of four (4) canapés

£6.65 for a selection of five (5) canapés

£8.15 for a selection of six (6) canapés

CARVED BUFFET MENU

£35.00

Platter of meats: roast turkey, Wiltshire ham, roast beef

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Platter of poached salmon and peeled prawns

or

Platter of continental and British cheeses

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Baked cheese and mixed vegetable quiche

Hot buttered new potatoes

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A selection of salads (your choice of 4):

Red onion coleslaw, dressed salad leaves,
potato and chive, tomato pasta

rice salad, tomato and olive, cucumber and mint

Classic Caesar, Nicoise

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Selection of breads, sauces, dressings and pickles

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Summer pudding filled with poached berry compote

(minimum 35 covers)



DRINK PACKAGES

The following combinations include your arrival drink, wine with your meal and sparkling wine or Champagne for the toast.

Our house wines are a blended Italian Chardonnay (white) and Shiraz (red).

Package 1

£13.30

A glass of buck's fizz, Pimms or mulled wine on arrival
One glass of wine with the meal
A glass of sparkling wine for the toast

Package 2

£16.20

A glass of buck's fizz, Pimms or mulled wine on arrival
Two glasses of wine with the meal
A glass of sparkling wine for the toast

Package 3

£17.55

A glass of buck's fizz, Pimms or mulled wine on arrival
One glass of wine with the meal
A glass of house Champagne for the toast

Package 4

£18.85

A glass of buck's fizz, Pimms or mulled wine on arrival
Two glasses of wine with the meal
A glass of house Champagne for the toast



EVENING BUFFET MENUS

Buffet 1

£12.55

Selection of sandwiches
Cocktail sausages in honey and mustard glaze
Lemongrass and ginger chicken skewers
Duo of vegetarian quiche
Grilled vegetable skewers
Salmon goujons
Selection individual desserts and fresh waffles
Bowl of whole fresh fruit

Buffet 2

£14.10

Selection of sandwiches and baguettes
Oriental chicken wings
Mini cheese burgers
Duo of vegetarian quiche
Grilled vegetable skewers
Individual mini sausage rolls
Salmon bites
Selection individual desserts and fresh waffles
Bowl of whole fresh fruit

Buffet 3

£16.20

Selection of sandwiches and baguettes
Grilled vegetable skewers
Salmon goujons
Salmon and spinach roulade
Chicken drumsticks
Cocktail sausages with a bbq glaze
Selection of mixed crustini
Duo of vegetarian quiche
Chicken skewers
Selection individual desserts and fresh waffles
Bowl of whole fresh fruit



YOUR WEDDING IN 2012

Congratulations!

May we congratulate you on your forthcoming wedding and thank you for considering The Angel Hotel as a venue for your reception.

You may already know exactly how you envisage your reception: if so tell us and we will arrange it for you. However, if like most people, you don't know where to begin, don't worry - with our years of experience, we will guide you through the decisions, to create your own special day.

The Angel Hotel...

The Angel Hotel is a 400 year-old coaching inn situated in the market place and is an ideal venue to hold a wedding reception as it is convenient to all the local churches and is next door to the registry office.

If you have not visited the hotel recently it will be well worth your while seeing the facilities on offer to all of our guests. As well as the Avon Suite (which is fully air conditioned) with a private bar just across the corridor, the ground-floor area of the hotel offers a Brasserie, lounge and bar. We can cater for up to 100 guests in the Avon Suite for a sit down meal or 150 for an evening reception.

Overnight accommodation if required is to be found in both the courtyard wing and the main building, should any of your guests wish to stay we offer a specially reduced wedding rate which is bookable via the hotel reception. Should any of your guests wish to stay they are automatically enrolled into guest membership of the leisure club and pool throughout their stay.

Simplicity itself...

Our information is deliberately brief, to reflect our stress-free approach to organising your reception. We prefer to speak to you personally answering your specific questions and offering our suggestions. Do please arrange to pop into the hotel and have a chat.

For all wedding reception bookings we offer the following with our compliments:-

FREE Room hire for both your reception and evening party

Preferential accommodation rates for you and your guests

Use of cake stand and knife

Toast-master service

Complimentary tea, coffee and chocolate truffles to finish your wedding breakfast

6 months Gold leisure membership for the happy couple

**To make a booking or arrange to see the facilities
please call 01249 652615**