

Yew Lodge



Wedding Menus - 3 Course Meal

A sample of menus and prices are given overleaf and are based on the selection of one choice from each course for all guests (excepting special dietary requirements).

For a truly gourmet menu, extra courses can be added, for example, a separate soup course to start with; a fish course; sorbet; or a separate cheese course at the end of the meal.



These are suggestions only; we are happy to discuss and agree a menu with you that suits both your taste and budget as we pride ourselves on tailoring to individual wishes as far as possible.

***Felcourt Road, Felcourt, East Grinstead, West Sussex, RH19 2JX
Telephone: 01342 870003 Email: admin@yewlodge.co.uk
Web: www.yewlodge.co.uk***

Gold Menu

£40 per person

To Start

Classic French onion soup, finished with a cheese croûton
Tartlet of roast Mediterranean vegetables, set in a
savoury egg custard, with rocket salad & pesto dressing
Spiced parsnip, apple & cider soup
A duo of fanned melon with Parma ham
Smoked fish paté with Melba toast

Main Course

Garlic & thyme roasted chicken breast
Deep fried salmon, crab & smoked haddock fishcakes,
with a chive cream sauce
Slow cooked belly of pork, served with sage stuffing, caramelised apple & finished
with Somerset cider jus
Jewelled cous cous topped with roasted Mediterranean vegetables
& goats cheese, drizzled with green pesto dressing
Creamy risotto of wild mushrooms
Cannelloni filled with spinach, cheese & mushrooms, set in a tomato sauce,
finished with béchamel & cheese

To Finish

Profiteroles, filled with crème chantilly
& served with chocolate sauce
Fresh fruit salad
Vanilla bread & butter pudding, served with ice cream or cream
Seasonal fruit crumble & custard sauce
Crème brûlée with raspberries
Puff pastry millefeuille of strawberries & vanilla cream

Tea/coffee & mints

Platinum Menu

£48 per person

To Start

Cream of cauliflower & almond soup
Duck liver & orange parfait, served with toasted brioche & spinach salad
Cold water prawns with marie rose sauce & salad garnish
*Caramelised baby onion tart tatin, with goats cheese,
slow roasted tomato & herb salad*
*Delicate paté of smoked trout, chives & horseradish
served with granary bread & butter*
*Mackerel escabesche (Fillets of Mackerel, presented on its own special marinade of
wine, vinegar & vegetables), served with a tomato crostini*

Main Course

Roast sirloin of beef, horseradish, Yorkshire puddings & a rich red wine gravy
Shank of lamb, braised in red wine & rosemary, finished with a honey glaze
Sauté of chicken breast & leek with wild & cultivated mushrooms
Daube of beef, mushrooms & glazed baby onions, served in a bread croustade
Confit of duck with juniper & blackcurrant jus
Pine nut & parmesan crusted loin of cod, with basil cream sauce
*Undyed smoked haddock, spinach & a poached egg, coated in a mornay sauce,
presented in a puff pastry case*
Seared suprême of salmon set on a butternut squash risotto cake with sorrel sauce

To Finish

Glazed lemon tart with raspberry coulis
A light roulade of chocolate sponge, cherries & kirsch
Classic summer pudding & whipped vanilla cream
Fresh peaches baked in Marsala wine
Pear & almond tart with crème anglaise
Strawberry shortbread stack

Tea/coffee & mints

Diamond Menu

£55 per person

To Start

Half an avocado baked in its own skin with onion, mushroom, prawn, white wine & cheddar cheese

Tian of crab, basil and prawn in a tomato consommé

Rich terrine of venison, duck & pistachio nut, with lambs lettuce salad & a sweet blackberry dressing

A palette of fresh figs, prosciutto crudo & gorgonzola, with a honey dressing

A salad of smoked chicken and mixed leaves, with bacon lardons & garlic croutons, dressed with a hazelnut vinaigrette

Breakfast salad (mixed leaves, bacon, sausage, black pudding, egg & fried bread croutons)

Main Course

Ballotine of chicken breast, filled with roasted red pepper & basil mousse

Loin of lamb with rosemary & madeira sauce

Braised leg & roast breast of guinea fowl with a wild mushroom sauce

Pan fried supreme of halibut with mixed shellfish, cream, star anise & ginger

Baked monkfish with orange, pink peppercorn & dill butter

Steamed paupiette of place filled with crab meat, coated in a tomato enriched hollandaise sauce

To Finish

A rich, dark chocolate marquis with caramelised orange & Grand Marnier

Vacharin of tropical fruits, with coconut cream & mango coulis

Individual date & stem ginger sticky toffee pudding with butterscotch sauce

An assiette of pear (frangipane & pear tartlet, brandy snap basket with vanilla ice cream, & poached pear in red wine)

Coconut & lime panna cotta with pistachio tuille biscuit & lime syrup

Terrine of summer berries set in sparkling wine

Individual tart tatin with vanilla ice cream

Tea/coffee & mints