



Scarborough Spa
WEDDING MENU

Wedding Menus

Canapés on Arrival: -

Mini Pizzas	£1.45
Smoked Salmon and Soft Cheese Pinwheels	£1.55
Asparagus and Smoked Salmon Wraps	£1.60
Mini Filo Cup filled Smoked Salmon Mousse	£1.50
Sliced Beef on Horseradish Scone	£1.55
Mini Tartlets	£1.45
Honey and Sesame Seed Coated Sausage	£1.35
Mini Smoked Haddock Fish Cakes	£1.55
Chilli Prawn and Roast Pepper Salsa	£1.55
Spinach and Gruyere Cheese Wellington	£1.55
Herb Pancake filled with Houmus and Watercress	£1.55

Starters: -

Spinach, Boursin and Sundried Tomato Roulade	£5.90
Scarborough Spa Prawn Cocktail served with Rustic Bread	£6.05
Smoked Chicken and Wild Mushroom stack with Roasted Onion and Balsamic Coulis	£6.15
Fan of Poached Pear and Smoked Salmon Salad with a Walnut Dressing	£6.15
Duck and Pork Terrine with Cranberries and Pistachios	£6.60
Pearls of Melon set in Bacardi with Strawberries and Mint to finish	£5.90
Prawn, Avocado and Crab Basket with Chilli Jam	£6.60
Smoked Salmon and Dill Pate with Melba Toast	£6.15
Chicken Liver Parfaits with toasted Ciabatta	£5.90

Soups: -

Roasted Tomato Soup with Puree of Basil and Olive Croutons	£4.15
Mushroom and Chervil Soup, finished with Cream	£4.15
Curried Parsnip and Apple Soup	£4.15
Country Vegetable Soup, garnished with Fresh Herbs	£4.15
Cauliflower Soup with Roquefort	£4.15
Minestrone Soup	£4.15

All Soup's are served with a selection of Rustic Breads

Children's options available

Sorbets: -

Champagne	£3.10
Passion Fruit	£3.10
Lemon	£3.10
Blackcurrant	£3.10

Main Courses: -

Lemon Chicken with a Wild Mushroom & Tarragon Cream Sauce	£17.35
Garlic & Rosemary Chicken Supreme with Green Vegetable and Butter Sauce	£17.65
Oven Baked Breast of Chicken stuffed with Leek and Mushroom Duxelle wrapped in Smokey Bacon with a Creamed Leek Sauce	£17.65
Turkey Escalope and Wild Mushroom Sauté with Cream and Stuffing Dumpling	£17.35
Fillet of Pork Smothered in Honey and Dijon Mustard on a Bed of Creamed Garlic Mash	£17.85
Medallions of Lamb with a Creamy Leek and Port Sauce	£19.25
Rump of Lamb with a Redcurrant Glaze served with a Mint Jus	£19.25
Roast Topside of Beef with Yorkshire Puddings and Rich Red Wine Jus	£17.95
Roast Rib of Yorkshire Beef with Yorkshire Puddings and Horseradish Sauce	£18.25
Sirloin of Beef with Parma Ham, Sage and Mozzarella with a Red Wine & Garlic Jus	£19.75
Steak Medallions with Roquefort Butter Spinach and Crushed New Potato and Port Jus	£19.75
Large Fresh Haddock Fried in Golden Crisp Batter served with Chunky Chips and Mushy Peas	£17.95
Poached Salmon Supreme, with a Champagne & Prawn Sauce	£17.95
Red Snapper on a bed of Pak Choi and Lemon & Ginger Sauce	£18.75

Wedding Day Carvery: -

Three Roast Meats of your choice	£19.25
Topside of Beef, Loin of Pork, Leg of Lamb, Turkey Breast or Roast Gammon	

Vegetarians: -

Fresh Gnocchi with Tuscan Beans with a Rich Tomato Sauce finished with Mozzarella and Basil	£16.25
Stuffed Pepper Risotto with a Spicy Chilli Relish	£16.25
Mediterranean Vegetable and Quorn Moussaka <i>(Layers of Vegetables and Quorn topped with Sliced Potatoes and Creamy Cheese Sauce)</i>	£16.25
Puff Pastry Pissaladiere Filled with Caramelised Red Onion, Sliced Black Olives, Roasted Cherry Tomatoes Finished with Feta Cheese.	£16.25
Fresh Herb Pancakes filled with a Saffron Scented Ratatouille and glazed with Mozzarella	£16.25
Italian Fennel Casserole	£16.25
Pumpkin and Lentil Strudel	£16.25

All Main Courses & Carvery are served with a Selection of Seasonal Vegetables & Potatoes

Children's Options are Available

Wedding Grand Carved Buffet: -

Roasted Sirloin of Beef, Traditional Yorkshire Ham, Poached Salmon Served with a selection of Salads and Accompaniments	£20.95
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Desserts: -

Individual Tuille Basket filled with Seasonal Berries and Vanilla Ice Cream	£5.20
Raspberry Pavlova Finished with Belgian Chocolate	£5.20
Summer Pudding with Crème Fraiche and Blackcurrant Cassis	£5.20
Heart shaped Strawberry Shortbread filled with Fresh Strawberries and Cream finished with drizzled Belgian Chocolate	£5.20
Trio of Profiteroles served with Vanilla Ice Cream and Chocolate Fudge Sauce	£5.20
Home made Chocolate & Brandy Torte finished with melted White Chocolate Cream	£5.20
Tangy Lemon and Lime Cheesecake Finished with a Citrus Cream	£5.20
Individual Blackberry and Apple Crumble with a Vanilla Toffee Crunch and Ice Cream	£5.20
Chocolate and Banana Trifle	£5.20
Walnut and Bailey's Cheesecake	£5.20

Children's Options are Available

Cheeses: -

Selection of Regional Cheeses, served with Assorted Biscuits, Celery and Grapes	£5.20
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Coffee: -

Coffee, per cup	£1.70
Coffee, with Cream and after Dinner Mints	£2.10
Coffee, with Cream and after Dinner Mints (with pots of coffee left on the table)	£2.50

Tea and decaffeinated coffee is always available as an alternative.

Evening Buffet Menus

Evening Buffet Menu 1: - £8.15

Selection of Sandwiches
Mini Pork Pies
Sausage Rolls
Wedge of Quiche
Fries
Coleslaw

Evening Buffet Menu 2: - £8.55

Mega Breakfast Butty
A large Bap filled with Bacon, Sausage, Fried Onions,
Sautéed Mushrooms and Black Pudding
Served with Chef's Chunky Chips

Evening Buffet Menu 3: - £8.75

Hot Beef & Onion Bap with Horseradish
Or
Hot Pork Bap with Apple Sauce
Both Served with
Mini Crusted Jacket Potatoes
Salad Selection

Evening Buffet Menu 4: - £8.95

Indian and Thai selection of
Pakorras, Samosas & Onion Bhajis
Spicy Chicken Wings
Dim Sum & Spring Rolls
Curried Rice
Naan Bread
Poppadoms

Evening Buffet Menu 5: £9.45

The Hot One: -

Chilli Con Carnie
Chicken Balti
Rice
Tortilla wraps
Poppadoms
Mango Chutney
Salsa

Evening Buffet Menu 6: £9.45

Mini Fish & Chips served in a cone
Chunks of Fish, Chip Shop Chips and Mushy Peas

These menus are available from 8pm, Further buffet menus are available upon request.

We respectfully request that the menu is chosen for all your guests attending the evening celebrations.

Wedding Drinks Packages 2009

Ocean View Package

- On arrival a glass of dry, medium or cream sherry or a Grenadine Ricky cocktail.*
- A glass of dry red or crisp white wine with your wedding meal.
- A glass of light sparkling wine to toast the bride and groom.

Cost: £8.50 per person

Suncourt Serenade Package

- On arrival a glass of light bubbly pink sparkling wine or a Pimms cocktail.*
- Two glasses of dry red or crisp white wine with your wedding meal.
- A glass of light sparkling wine to toast the bride and groom.

Cost: £11.50 per person

Happy Honeymooners Package

- On arrival a choice of a cocktail from our comprehensive list for your reception.*
- Two glasses of Rioja or Chardonnay with your wedding meal.
- A glass of chilled Champagne to toast the bride and groom.

Cost: £16.20 per person

“Wot About The Kids”

- Lime Rickey
- Cola or Orange Fruit Juice
- Sparkling Lemonade

Cost: £4.75 per person

If you require further assistance in tailoring a drinks package to meet your specific requirements, please contact the Bars Manager (telephone number 01723 357861), who will be pleased to assist you.

* Please choose one per selection.

Cocktails

1.	Spa Kir Royale (Cassis, Sparkling Wine)	£3.85
2.	Bucks Fizz..... (Orange Juice, Sparkling Wine)	£3.50
3.	Pimms Cocktail (Pimms, Lemonade)	£3.30
4.	Spa Sunset (Orange, Grenadine, Wine)	£3.75
5.	Wedding Bells (Peach Schnapps, White Rum, Fruit Juice)	£3.95
6.	Grenadine Rickey (Non Alcoholic)..... (Grenadine, Lime, Soda)	£2.25