

Three Ways House

Sample Wedding Menu

Menu One

Buffet at £39.00 per person

Carved Cold Breast of Turkey and Local Ham
Pieces of Scottish Beef Braised in Red Wine with Mushrooms
Spinach and Ricotta Cheese Tortellini with Balsamic Dressing
Mixed Leaf Salad
Tomato and Orange Salad
Homemade Coleslaw
Rice Salad with Sweet Peppers and Olive Oil
French Bread

Fresh Fruit Pavlova
Syrup Sponge Pudding with Lashings of Custard

Coffee and Tea

Menu Two

Buffet at £47.00 per person

Avocado and Prawn Salad with a Sweet Lemon Dressing

Cold Roast Scottish Beef with Horseradish Cream
Poached Salmon with Lemon Mayonnaise
Sliced Cold Local Ham
Lamb and Cumin Casserole
Wild Mushroom Ravioli with Sun Blushed Tomatoes
Buttered New Potatoes
Mixed Leaf Salad
Apple, Celery and Walnut Salad
Tomato and Basil Salad
Mediterranean Cous Cous Salad
Selection of Breads

Brandy Snap Basket filled with Seasonal Fruit & Thick Cream
Sticky Toffee and Date Pudding with Lashings of Custard

Coffee and Tea

MENUSELECTOR

From the following dishes please select one choice of dish for each course for the whole party.

Canapé Selection from £7.00 per guest

Soup Selection at £6.50 per person

Roast Tomato and Basil Soup
Cream of Mushroom Soup
Leek and Potato Soup
Broccoli and Stilton Soup
Carrot and Orange Soup
Chilled Gazpachio Soup

Starters

A Trio of Melon with Cointreau and Orange at £7.50
Smoked Salmon and Spinach Roulade with a Sweet Pepper Dressing at £8.30
Homemade Chicken Liver Pate with an Apple Chutney at £7.75
Crispy Duck and Stilton Salad with a Balsamic Dressing at £8.30
Baked Goats Cheese and Red Onion Parcel at £8.00
Avocado and Prawn Salad with a Sweet Lemon Dressing at £8.00
Smoked Chicken and Sun Blushed Tomato Salad at £7.75
Feta Cheese with Sweet Peppers and Olive Salad at £7.50
Breaded Brie Parcels with an Apricot Relish at £7.50
A plate of Smoked Salmon with Lemon and Brown Bread and Butter at £9.50

Main Courses

All Main Courses are served with a selection of Potatoes & Vegetables of your choice.

Baked Breast of Free Range Chicken with a Smokey Bacon & Mushroom Sauce at £20.00
Grilled Salmon Fillet with a Prawn and Chive Sauce at £20.00
Roast Rib Eye of Beef with Red Wine Gravy at £24.00
Pan fried Pork Steak with a Cider and Apple Sauce at £21.75
Breast of Guinea Fowl with an Aubergine Relish and a Lime and Ginger Sauce at £22.75
Pot Roast Leg of Lamb with Apricot Stuffing at £22.75
Baked Fillet of Cod with a Chive Mash and Lemon Butter Sauce at £24.00
The Pudding Club Steak and Kidney Pudding at £21.75
Braised Shank of Lamb with a Rosemary and Redcurrant Sauce at £22.75
Breast of Free Range Chicken filled with a Spinach Mousse with Port Wine Sauce at £21.50

Vegetarian Main Courses at £19.00 per person

Pesto Tortellini
Red Pepper Stuffed with Cous Cous on a spicy tomato Sauce
Spinach and Ricotta Ravioli with Sun Blushed Tomatoes
Sweet Potato and Lentil Croquet with wilted Rocket

Puddings

The hotel is renowned as the Home of the Pudding Club famed for serving traditional British Puddings. If you would like to have a choice of more than one pudding please discuss this with us. The list of Puddings is almost endless!

Hot Puddings all served with lashings of custard at £7.25 per person.

Pride of the Pudding Club Syrup Sponge Pudding
Sticky Toffee and date Pudding
Bread and Butter Pudding
Lord Randalls Pudding
Very Chocolate Pudding
Jam Roly Poly
Crispy Apple and Almond Tart with Homemade Vanilla Ice cream. Extra £1.50 per person

A Buffet of Four Hot & Cold Puddings @£9.00 per guest

Cold Puddings at £7.25 per person

White and Dark Chocolate Mousse with a Coffee Bean Cream
Fresh Fruit Pavlova
Summer Pudding with Thick Cream
Passion Fruit Charlotte with Raspberry Coulis
Profiteroles with Hot Chocolate Sauce
Brandy Snap Basket filled with Seasonal Fruit and Thick Cream
Raspberry Terrine with Mango Syrup and a Homemade Biscuit
Selection of British Cheeses with Fruit and Celery at £8.50 per person

Coffee and Tea at £3.00 per person

Childrens Menu at £12.50 per child

Available for children 10 years and under

Children's dishes can be served with fresh vegetables, new potatoes, chips or baked beans.

Char-Grilled Breast of Chicken
Homemade Fish Fingers
Grilled Pork Sausages
Pasta with a Homemade Tomato Sauce
Homemade Tomato and Mozzarella Pizza

Children's Puddings

Trio of Homemade Ice Creams
Chocolate Brownie with Hot Chocolate Sauce
Fresh Fruit Salad
Syrup Sponge Pudding and Custard

All prices valid until 31st December 2012

Contact us on 01386 438429