

Three Ways House Sample Wedding Menu

01386 438429

Menu One Buffet at £35.00 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
- Buttered New Potatoes
- 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 £43.00 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
- Sticky Toffee and Date Pudding with Lashings of Custard
- Coffee and Tea

Menu Selector

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

Canapé Selection £5.50 per 4

Soup Selection at £5.90 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 £6.75
- Smoked Salmon and Spinach Roulade with a Sweet Pepper Dressing at £7.75
- Homemade Chicken Liver Pate with an Apple Chutney at £7.25
- Crispy Duck and Stilton Salad with a Balsamic Dressing at £7.75
- Baked Goats Cheese and Red Onion Parcel at £7.50
- Avocado and Prawn Salad with a Sweet Lemon Dressing at £7.25
- Smoked Chicken and Sun Blushed Tomato Salad at £7.25
- Feta Cheese with Sweet Peppers and Olive Salad at £7.00
- Breaded Brie Parcels with an Apricot Relish at £7.00
- A plate of Smoked Salmon with Lemon and Brown Bread and Butter at £9.00

Main Courses

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

- Baked Breast of Free Range Chicken with a Smokey Bacon and Mushroom Sauce at £19.50
- Grilled Salmon Fillet with a Prawn and Chive Sauce at £19.50
- Roast Rib Eye of Beef with Red Wine Gravy at £22.75
- Pan fried Pork Steak with a Cider and Apple Sauce at £20.75

- Breast of Guinea Fowl with an Aubergine Relish and a Lime and Ginger Sauce at £21.00
- Pot Roast Leg of Lamb with Apricot Stuffing at £21.75
- Baked Fillet of Cod with a Chive Mash and Lemon Butter Sauce at £22.75
- The Pudding Club Steak and Kidney Pudding at £20.75
- Braised Shank of Lamb with a Rosemary and Redcurrant Sauce at £21.50
- Breast of Free Range Chicken filled with a Spinach Mousse with Port Wine Sauce at £21.00

Vegetarian Main Courses at £18.50 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 at £6.70 per person, all served with lashings of custard

- 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

Cold Puddings at £6.70 per person, all served with lashings of custard

- 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 £7.50 per person
- Coffee and Tea at £3.00 per person

Childrens Menu at £11 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

Childrens's Puddings

- Trio of Homemade Ice Creams
- Chocolate Brownie with Hot Chocolate Sauce
- Fresh Fruit Salad
- Syrup Sponge Pudding and Custard
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All prices valid until 31st December 2010