



Weddings

AT THONOCK PARK

Thonock

MENU

STARTERS

HOMEMADE SOUP

Choose from Tomato & Basil, Mushroom, Minestrone, Leek & Potato, Broccoli & Stilton or Carrot & Coriander, served with a bread roll

MELON & BERRIES

Fan of Melon served with strawberries, raspberries & mango coulis

CHICKEN LIVER PATÈ

Served with salad leaves, caramelised onion chutney & wholemeal bread

YORKSHIRE PUDDING

With a rich onion gravy

MAINS

ROAST TOPSIDE OF BEEF

With a Yorkshire Pudding & rich gravy

ROAST TURKEY BREAST

With sage & onion stuffing, bacon roll & Yorkshire Pudding

ROAST LOIN OF PORK

With sage & onion stuffing, bacon roll & Yorkshire Pudding

POACHED CHICKEN BREAST

In a wild mushroom & white wine sauce

TRIO OF SAUSAGES

Scotter Sausages, with mashed potatoes & onion gravy

DESSERTS

DARK CHOCOLATE PROFITEROLE

With a warm chocolate sauce

WARM CHOCOLATE BROWNIES

With vanilla ice cream

TREACLE SPONGE

With a custard sauce

STICKY TOFFEE PUDDING

With toffee sauce & vanilla ice cream

APPLE & FRUIT CRUMBLE

With a custard sauce

MIXED BERRY PAVLOVA

With vanilla cream & mango coulis

LEMON TART

With raspberry sorbet

CHEESECAKE

The flavour of your choice, with vanilla ice cream

**ONE MENU OPTION FOR EACH COURSE TO BE SELECTED
WITH ONE VEGETARIAN ALTERNATIVE FOR GUESTS**

Please inform a member of staff if you have any specific dietary requirements, which we are happy to cater to.