



The Winterhill Conference Centre

WEDDING MENUS

Menu Selector Option A

Menu Selector Option B

Menu Selector Option C

Please select any 2 from each course

Starters

Prawn Cocktail (cheese straws)
 Paté Selection (melba toast)
 Soup (various bread roll/croutons)
 Melon Balls and Port (V)
 Fan of Melon (orange coulis) (V)
 Chicken Goujons (garlic mayonnaise)
 Breaded Mushrooms with lemon
 mayonnaise (V)
 Potato Skins (BBQ sauce) (V)

Main Course

Beef Ale Pie
 Italian Beef & Pasta
 Roast Pork (all the trimmings)
 Roast Chicken (with trimmings)
 Chicken Spinach Pasta
 Tomato & Prawn Penne
 Salmon & Dill Tart
 Vegetable Burritos (V)
 Cheese and Leek Tart (V)
 Vegetable Lasagne (V)

All dishes served with Potatoes,
 vegetables or salad.
 To be discussed at time of booking.

Desserts

Apple Pie
 Strawberry Gateaux
 Black Forest Gateaux
 Mandarin Cheesecake
 Apple and Blackberry Crumble
 Sherry Trifle
 Cheese Board

Lemon Meringue Pie
 Mixed Fruit Strudel

All served with: Cream, Custard, or
 Flavoured Sauce.

£30.00 per person

Minimum of 48 guests

Starters

Prawn & Gala Melon (chilli dressing)
 Vegetable Dim Sum (sweet & sour
 sauce) (V)
 Vegetable Roulade (V)
 Seafood Cocktail
 Ravioli (tomato basil sauce)
 Vegetable tartlets (V)

Main Course

Beef Stroganoff Aromatic Rice
 Braised Steak
 Roast lamb (all the trimmings)
 Lamb Shank (rosemary & red wine)
 Pork Loin (sage & mushroom sauce)
 Roast Gammon (honey orange
 cloves)
 Slow Braised Chicken (with Garlic)
 Salmon Fillet (with dill sauce)
 Baked Trout (with lemon)
 Spinach & Stilton Penne (V)
 Mushroom Stroganoff (V)

All dishes served with Potatoes,
 vegetables or salad.
 To be discussed at time of booking.

Desserts

Pecan Pie
 Chocolate Fudge Cake
 Orange & Cranberry Gateaux
 Profiteroles
 Tiramisu
 Exotic Fruit Salad
 Brandy Snap Baskets (various
 fillings)

All served with: Cream, Custard, or
 Flavoured Sauce.

£32.00 per person

Minimum of 48 guests

Starters

Chicken Asparagus Bacon
 (French dressing)
 Hot Meat salad (lamb, beef, pork)
 Florida Cocktail (V)
 Deep Fried Camembert
 Crab & Pasta Salad
 Carrot & Avocado Terrine (V)
 Prawn & Avocado Salad with
 lemon dressing
 Smoked Haddock Watercress Timbale
 Smoked Salmon (dill mayonnaise)

Main course

Roast Beef (all the trimmings)
 Beef Wellington
 Fillet Beef
 Rack of Lamb (Dijon mustard)
 Mediterranean Lamb Steak
 Pork Chop (apple & bacon & stilton)
 Stuffed Chicken (asparagus, Cheshire
 cheese)
 Wrapped chicken Breast with wild
 mushroom & truffles
 Tuna steak with red wine
 shallot sauce
 Seafood Platter
 Brazilian Avocados (V)
 Cabbage Roulades (V)
 Crepe Galette (V)

All dishes served with Potatoes,
 vegetables or salad.
 To be discussed at time of booking.

Dessert

White Chocolate Truffle Torte
 Raspberry Pavlova
 Summer Pudding
 Fresh Fruit Tartlets
 Eton Mess (strawberries, meringue,
 cream)

All served with: Cream, Custard, or
 Flavoured Sauce

£37.00 per person

Minimum of 48 guests



The Winterhill Conference Centre

Weddings at Winterhill Conference Centre

SET MENUS

Set Menu D

Starter

**Carrot and Coriander Soup
with Croutons**

Main Course

**Caribbean Style Baked Chicken
with fruity rice**

or

**Country Vegetable Strudel (V)
with new potatoes & broccoli
florets**

Dessert

Crème Caramel

**Freshly brewed tea and coffee with
mints**

**£30.00 per person
Minimum of 48 guests**

Set Menu E

Starter

**Potato Wedges
with Tomato Chilli Sauce**

Main Course

**Braised steak & mushrooms
with Duchess Potatoes, baton carrots
and courgettes**

or

**Aubergine Tomato Gratin (V)
with Duchess Potatoes, baton carrots
and courgettes**

Dessert

Apple Crumble with Custard

**Freshly brewed tea and coffee with
mints**

**£30.00 per person
Minimum of 48 guests**