

£7159<sup>+</sup>VAT

PLATINUM

## Wedding Menu

### ~ To Start ~

Curried Butternut Squash and Sweet Potato Soup with  
toasted sourdough bread

Beetroot Carpaccio, Ash Goat cheese, toasted pine nuts,  
rocket and balsamic glaze

Smoked Salmon Crostini, mixed salad and citrus dressing

Cured Beef, horseradish crème fraîche with a radish and  
rocket salad

Chicken Liver Parfait, fig chutney and roasted brioche

### ~ Main Course ~

Chicken Breast, sautéed new potato, green beans with a  
white wine and mustard sauce

Duo of Pork, mini sweet potato fondant, black pudding with  
kale and apple jus

Pan Fried Hake, with pea and mint risotto

Braised Feather Blade Beef, smoked mash, tenderstem  
broccoli and red wine jus

Creamy Beetroot or Cauliflower Risotto, with rocket and  
parmesan salad

### ~ Dessert ~

Homemade Banana and Salted Caramel Bread and Butter  
Pudding

Vanilla and Raspberry Crème Brûlée with Homemade  
Shortbread Biscuits

Strawberry Eton Mess, raspberry sorbet and coulis

Chocolate Fondant and Vanilla Ice Cream

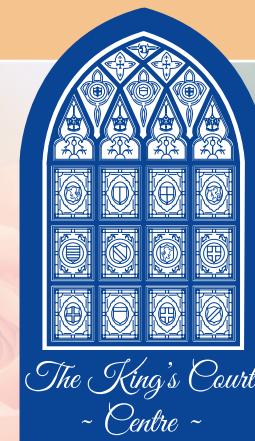
Cheese and Biscuits, celery, grapes and chutney

### ~ Evening Reception Food ~

Buffet Selection

or

Bacon & Sausage Baps with Sauces



## Weddings at The King's Court Centre



*The King's Court Centre*

81 Winchester Road, Chandler's Ford, Hants SO53 2GG  
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The perfect venue choice to have  
Your Day ~ Your Way





## Your Wedding Day to Remember

King's Court is a Victorian mansion house in the heart of Chandler's Ford, nestled away in secluded, landscaped gardens. This magnificent building and charming interior provide an intimate atmosphere for wedding celebrations and the Centre is also licensed to host civil wedding ceremonies.

To help with your planning we offer three standard packages for 70 Guests with different seated menu options. Alternatively, we can help you tailor any package to create a fully bespoke celebration for 'Your Wedding Day' to remember. Our experienced wedding planners are always happy to sit down and advise on options.

Our 'Silver', 'Gold' and 'Platinum' packages for 70 guests include:

- ~ Pimms or Orange Juice on arrival ~
- ~ A Selection of Chef's Canapes ~
- ~ Use of our secluded gardens & patio for photographs ~
- ~ Seated 3-Course Wedding Breakfast ~
  - ~ Prosecco for the Toasts ~
  - ~ Fully dressed Top Table ~
  - ~ Round Tables of 8 ~
- ~ 2 Bottles of wine per table ~
  - ~ Room hire ~
- ~ Fully staffed Licensed bar ~
  - ~ DJ ~
- ~ Evening food for a total of 100 guests ~
  - ~ Ample Free Parking ~

Package prices starting from £5699 +VAT



£5699 +VAT

**SILVER**

## Wedding Menu

### ~ To Start ~

Fresh Melon and Prosciutto Ham, with cherry kirsch  
 Country Vegetable Soup with a mini loaf and butter  
 Sautéed Garlic Mushrooms, tarragon butter, blue cheese dip  
 Brussels Paté, croutons, leaf garnish, red onion marmalade  
 Classic Prawn Cocktail

### ~ Main Course ~

Lemon and Garlic Chicken, roasted potatoes, courgettes, spring onion and thyme  
 Pan Roasted Salmon, crushed new potatoes, creamed spinach hollandaise sauce  
 Braised Featherblade Steak, roasted vegetables, horseradish mash and a beef gravy  
 Roasted Pork Belly served with carrot and swede mash potato, spring greens and a cider sauce  
 Pan Roasted Cod Fillet, minted peas, heritage roasted carrots, lemon & thyme potatoes and tarragon butter sauce

### ~ Dessert ~

Lemon Meringue Cheesecake  
 Tarte Au Citron  
 Profiteroles and Chocolate Sauce  
 Sticky Toffee Pudding  
 Strawberry Cheesecake

### ~ Evening Reception Food ~

Buffet Selection  
 or  
 Bacon & Sausage Baps with Sauces



£6459 +VAT

**GOLD**

## Wedding Menu

### ~ To Start ~

Tomato, Basil and Mozzarella Bruschetta  
 Parsnip and Apple Soup  
 Chicken and Leek Terrine with Artisan roll and butter  
 Cod and Minted Pea Fishcake  
 Ham Hock Terrine with Piccalilli  
 Chargrilled Watermelon and Sunshine Slaw, Mint and Feta

### ~ Main Course ~

Lamb Rump, Dauphinoise potato, spiced red cabbage, pea croquette and a rosemary jus  
 Teriyaki Marinated Salmon Escalope, stir fried vegetables and saffron rice  
 Pan Fried Corn-Fed Chicken Breast, roasted new potatoes thyme and silverskin onions, apricots and Savoy cabbage  
 Roasted Beef with Yorkshire pudding and vegetables  
 Roasted Pork Chop, Savoy cabbage, black pudding mash with an apple and thyme jus

### ~ Dessert ~

Crème Brûlée, fresh berries and shortbread  
 Salted Caramel and Chocolate Tart  
 Caramelised Apple Tart Tatin  
 Cherry and Almond Tart  
 Apple and Sultana Crumble with Crème Anglaise

### ~ Evening Reception Food ~

Buffet Selection  
 or  
 Bacon & Sausage Baps with Sauces

