

The Roebuck Hotel

Love Is In The Air

Choose one selection from each course to complete your menu

Starters

Roasted Vine Tomato Soup
Cream of Leek and Potato Soup
Chicken Liver Parfait with Orange and Redcurrant Dressing
Seasonal Melon and Fresh Fruits with Berry Coulis
Smoked Mackerel Rilette with Rustic Bread



Main Course

Roast Loin of Pork with Roast Potatoes, Apple Sauce and Roast Gravy
Traditional Roast Turkey with Chipolata, Homemade stuffing,
Cranberry Sauce and Roast Potatoes
Traditional Roast Chicken with Chipolata, Roast Potatoes and Roast Gravy
Supreme of Chicken in a rich Mushroom Sauce with Roast Baby Potatoes
Baked Fillet of Salmon with New Potatoes and Hollandaise Sauce
Tomato and Spinach Pancake baked with Mozzarella

Served with selection of seasonal vegetables



Desserts

Homemade Apple Pie served with Custard or Cornish Clotted Cream
Profiteroles filled with Cream served with Chocolate Sauce
Sticky Toffee Pudding with Caramel Sauce with Callistick Vanilla Ice Cream
Fruits of the Forest Cheesecake with Berry Coulis
Meringue Nest filled with Fresh Fruits and Vanilla Cream



Freshly brewed Tea or Coffee with Mint Chocolates



£29.00 per person

Prices are valid for weddings taking place before 31st December 2010
And are inclusive of VAT

The Roebuck Hotel

Endless Love

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup
Carrot and Coriander Soup
Duck and Pork Pate with spiced Apple and Cinnamon Chutney
Prawn Cocktail with baby Gem lettuce and Marie Rose Sauce
Smoked Chicken Salad with Mango and Pineapple Mayonnaise



Main Course

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Roast Gravy
Pork Medallions served with Creamed Potatoes and Calvados Sauce
Breast of Chicken with Asparagus in a White Wine Cream Sauce
Escalope of Turkey in Lemon Breadcrumbs with Black Pepper Mash
Baked Cod topped with a Herb Crust, Creamed Leeks and Crushed New Potatoes

Served with selection of seasonal vegetables



Desserts

Crème Brulee with Shortbread Biscuits
Chocolate Brownie served with Callistick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Candy Basket



Freshly brewed Tea or Coffee with Chocolate Mints



£34.00 per person

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The Roebuck Hotel

All You Need Is Love

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup
Pressed Chicken and Leek Terrine with Balsamic Reduction
Smoked Salmon and Prawn Roulade with Cucumber Dressing
Smoked Duck Breast with fresh Orange Salad
Goats Cheese Salad with Apple and Walnut Dressing



Main Course

Fillet of Beef Wellington with Forest Mushrooms served with Potato Gratin
Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Roast Gravy
Roast Rack of Lamb with Wholegrain Mustard Crust and Redcurrant Sauce
Pan Fried Duck Breast with Braised Red Cabbage and Red Wine Sauce
Sole Roulade with Prawn Mousse and Chive Butter Sauce
Roquefort, Spinach and Red Onion Tart with New Potatoes and Rocket Salad

Served with selection of seasonal vegetables



Dessert

Dark Chocolate Tart served with Cornish Clotted Cream
Tropical Fruit Salad in a Candy Basket
White Chocolate Cheesecake served with Fruit Compote
Meringue Nest filled with Fresh Fruits and Vanilla Cream
Lemon Tart with Raspberry Coulis



Freshly brewed Tea or Coffee with Chocolate Mints



£41.00 per person

Prices are valid for weddings taking place before 31st December 2010
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The Roebuck Hotel

Wedding Buffet Menu Selector

Starters

Cream of Forest Mushroom Soup
Carrot and Sweet Potato Soup
Duck and Pork Terrine with Spiced Apple and Cinnamon Chutney
Prawn Cocktail with Baby Gem Lettuce and Marie Rose Sauce
Smoked Chicken Salad with Mango and Pineapple Mayonnaise
Seasonal Melon and Fresh Fruits with Berry Coulis



Main Course

Cold Buffet Selection

Roast Sirloin of Beef, Honey Glazed Ham, Roast Turkey Breast,
Poached Salmon, Seafood Platter

Salad Selection

Tomato and Red Onion, Mixed Leaf, Beetroot and Pinenuts, Cous Cous and Roasted
Vegetables, Pasta with Green Herb Dressing, Cucumber and Minted Yoghurt,
Rocket and Balsamic Dressing, Coleslaw

Hot Buffet Selection

Thai Green Chicken Curry, Coq au Vin, Sweet and Sour Chicken,
Braised Beef and Mushroom, Slow Cooked Belly of Pork with Cider Gravy,
Fillet of Salmon with Saffron Sauce

Vegetarian Selection

Roast Red Pepper Stuffed with Mushroom Pilaff, Thai Green Vegetable Curry,
Gratin of Gnocchi with Chargrilled Vegetables,
Mixed Vegetable Tempura with Hoi Sin Sauce

All hot dishes are served with seasonal vegetables and potatoes, rice or pasta



Desserts

Crème Brulee with Shortbread Biscuits
Warm Chocolate Brownie served with Callestick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Brandy Snap Basket



Freshly Brewed Tea or Coffee with Mint Chocolates

Please see following page for package details and prices

The Roebuck Hotel

Wedding Buffet Packages

Love Is In The Air Buffet

Select one choice from the Starter Course * Three selections from the Cold Buffet, One Hot Dish, One Vegetarian Dish and Four Salads * Select one choice from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

£33.00 per person



Endless Love Buffet

Select two choices from the Starter Course * Four selections from the Cold Buffet, Two Hot Dishes, One Vegetarian Dish and Four Salads * Select two choices from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

£36.00 per person



All You Need Is Love

Select three choices from the Starter Course * Four selections from the Cold Buffet, Three Hot Dishes, One Vegetarian Dish and Four Salads * Select three choices from the Dessert Course * Freshly brewed Tea or Coffee with Mint Chocolates

£43.00 per person



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The Roebuck Hotel

Wedding Drinks Packages

Drinks Package A

Glass of Bucks Fizz or Pimms on Arrival
Glass of Specially Selected Red or White House Wine with the meal
Glass of Cordoniu Sparkling Wine for the Toast

£11.00 per person



Drinks Package B

Glass of Bucks Fizz or Pimms on Arrival
Two glasses of Specially Selected Red or White House Wine
Glass of Cordoniu Sparkling Wine for the Toast

£13.00 per person



Drinks Package C

Glass of Bucks Fizz, Pimms or Sparkling Wine Kir Royale
Two glasses of Hardy's The Riddle Chardonnay-Semillion or Shiraz Cabernet
Glass of Louis Dornier NV Champagne for the toast

£16.00 per person



Premium Drinks Package

Glass of Pink Champagne with a Strawberry or Champagne Kir Royale
Half a bottle of Errazuriz Sauvignon Blanc or Cabernet Sauvignon with the meal
Glass of Lanson Black Label NV for the Toast

£25.00 per person



Additional Drinks

Still or Sparkling Mineral Water £3.50
Orange Juice £5 per jug

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Evening Celebrations

If you wish to extend your celebrations into the evening, perhaps inviting further guests to help you celebrate your special day to the end, we can help create the perfect evening reception for you.



Evening Finger Buffet Menu

Selection of filled Baguettes and Sandwiches
Salmon, Chive and Cream Cheese Wraps
Tomato, Mozzarella and Basil Bruschetta
Cajun spiced Chicken Wings
Curried Vegetable Samosas
Baby Roast Potatoes with Rosemary and Rock Salt
Traditional Sausage Rolls

£13.50 per person

Additional items @ £2.50 per person

Thai spiced Chicken Pieces
Mini Baked Potato filled with Chilli and melted Cheese
Salmon Goujons
Vegetable Kebabs
Breaded Tiger Prawns

Desserts @ £3.50 per person

A selection of mini desserts are available, choose from the following:
Chocolate Brownie
Profiteroles with Chocolate Sauce
Fruit Tartlets



Entertainment

We can host a range of entertainment and can assist where necessary, to include:

Disco
Karaoke
Bands
Soloists
Chocolate Fountain
Magician

Please note that for Evening Receptions the entertainment to finish by midnight, with the Bar closing 11.45pm

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Baldock Street, Ware, Hertfordshire SG12 9DR

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The Finishing Touches...

Detailed below are some little extras that you may wish to add to your package to make your special day even more perfect. If you have any thoughts or ideas that are not covered in our literature, we are more than happy to discuss them with you.

Canapés

Avocado and King Prawn
Individual Beef Wellington
Roasted Vegetable and Basil Tartlet
£9.50 per person

Chilli Chicken Kebab
Smoked Salmon Roulade
Feta Cheese and Spinach Tartlet
£7.95 per person

Sausage and Mash
Herb Scones with Brie
Salmon and Dill Tartlet
£4.50 per person

Flowers

You may provide your own, or the hotel can organise these for you from our local florist – prices on request. Alternatively, you may like balloons instead of flowers, and we will be happy to put you in touch with the right people.

Table Linen

White Linen is included free of charge. Coloured linen and chair covers can be arranged, subject to availability – To discuss this further please contact Alice or Emma