

Weddings at The Peninsula Hotel

Congratulations on your engagement and thank you for your interest in the Peninsula hotel.

We understand that planning your dream day can be stressful. Therefore we took our time to design the Wedding Package to provide you with everything you need to lift a bit of weight of your shoulders.

The Wedding Package is by no means set in stone as we are open to suggestions and ideas so your dream can become reality.

However if you wish to have a bespoke package, we will create individual proposal to suit your needs.

Enclosed is a copy of our wedding menu options.

For the wedding breakfast you will need to choose 6 canapés options, 4 dishes from the starters, 1 intermediate, 4 dishes from the main course and 4 from desserts.

This will form your menu which you will need to send out with the invitations.

Please do not hesitate to contact us should you require any further information or wish to discuss potential dates.

We hope to welcome you to The Peninsula Hotel for your wedding.

Wedding Package

- ♥ *Red Carpet on Arrival*
- ♥ *Choice of Arrival Drinks & Canapés*
- ♥ *Use of Hotel's Lobby and Gardens on Arrival**
- ♥ *Hire of The Grand Havre Suite for Wedding Breakfast
and Evening Celebration*
- ♥ *Table Linen, Napkins, Matching Chair Covers
& Sashes with the Colour of your Choice*
- ♥ *4 - Course Wedding Breakfast Including Tea/ Coffee and Chocolates*
 - ♥ *½ Bottle of House Wine Per Person*
 - ♥ *Glass of Sparkling Wine for the Toast*
 - ♥ *Table Centrepieces of Your Choice*
- ♥ *Complimentary Room for Bride & Groom on Their Wedding Night*
- ♥ *Discounted Accommodation Rates for all Wedding Guests*
 - ♥ *Transport for the Bride and Groom***

Price per person £ 64.00

Based on minimum 50 people

**Please note that this is not exclusive use **Subject to availability at the time of booking*

Wedding Menu Options

Canapés

Choice of 6

Smoked Salmon and Cream Cheese Blinis

Turkey and Chicken Mouse with Cherry Tomato

Smoked Trout Mini Brioche

Polenta, Pesto and Ham

Crab and Guacamole Blinis

Pate with Mango Chutney Toast

Duck & Hoi Sin Spring Rolls

Curried Vegetable Samosas

Breaded Chicken Goujons

Starters

Choice of 4 dishes

Homemade Scottish Salmon and King Prawn Terrine
Served with Herbed Dressing

Smoked Scottish Salmon
With Beetroot Dressing and Chilli Taco

Smoked Salmon, Avocado and Walnut Salad
With Yoghurt and Chervil Dressing

Cornish Crab and Lime Timbale
Crisp Endive Salad on a Red Pepper Coulis

Tomato and Aubergine Crostini
Dressed with Fresh Basil Oil

Plum Tomato and Goat Cheese Tartlet
With Mint Yoghurt Dressing

Chilled Seasonal Melon Platter
With Red Berry Coulis and Mango Sorbet

Homemade Chicken Liver Pate
Brioche Toast, Fig and Port Dressing

Duck Liver Quenelles and Orange Parfait
With Caramelised Orange and Raspberry Vinaigrette

Carpaccio of Beef
With Rocket Salad and Horseradish Cream

Honey and Sesame Glazed Oriental Duck Salad
Crisp Apple, Roasted Cashew Nuts and Mirin Dressing

Pressed Ham Hock Terrine
With Crispy Leaves and Cumberland Sauce

Intermediate Course

Soup

Same Choice for All

Tomato and Garlic Consommé

Vegetable Broth

Cream of Castel Mushroom Soup

Leek and Potato Soup

Cream of Celery and Blue Cheese Soup

Lightly Curried Carrot and Orange Soup

Cream of Local Tomato Soup

Cream of Garden Pea and Mint Soup

Sorbet

Same Choice for All

Champagne

Lemon

Mixed Berries

Mango

Coconut

Main Course

Meat

Choice of 4 dishes

Traditional Roast Sirloin of Beef

With Yorkshire pudding and Port wine jus

Individual Beef Wellington

Served with Rich Madeira Wine Jus (supplement £.5)

Roast Rump of Lamb

With balsamic dressing

Roast Leg of Lamb

Served with minted jus

Baked Lamb Cutlets

Served with Parsnip Puree and Garlic Jus

Roast Pork Loin

With Apple, Cream and Grain Mustard Jus

Roast Shoulder of Pork

With Crisp Crackling and Caramelised Apple

Honey Glazed Gammon Ham

With an Apple Compote and Piquant Sauce

Poultry and Game

Roast Breast of Duckling

Redcurrant and Armagnac Jus

Pan Seared Breast of Barbary Duck

Savoy Cabbage Confit, Vanilla and Lime Jus

Grilled Chicken Escalope

Steamed asparagus and Balsamic Scented Jus

Sauté Chicken Chasseur

White Wine, Mushroom, Tomato and Tarragon Sauce

Supreme of Chicken

Sun-blushed Tomatoes Stuffing, Marsala Wine and Shallot Reduction

Medallions of Lincolnshire Turkey

Baked En Papillote with Lemon, Sage and Onion

Fish

Pan Seared Local Scallops

Served with Sweet Dressing

Peppered Guernsey Sea bass Fillet

Buttered Leaf Spinach, Ginger Crème Fraiche

Poached Paupiette of Lemon sole

*With Salmon and Lemon Grass Mouseline Dressed with White Wine,
Chervil Cream Sauce*

Roasted Salmon Supreme

With Tomato Butter Sauce

Chargrilled Tuna Steak Nicoise

With a Lemon and Grain Mustard Dressing

Grilled Swordfish Steak

Served with Lime Salsa and Coriander Butter

Poached Haddock Fillet

With Saffron Beurre Blanc

Poached Haddock Fillet

Pea Puree and Homemade Tartar Sauce

Baked Halibut Steak

With Leek, Tomato and Ginger Ragout Flavoured with Lemon Garlic Butter

Vegetarian dishes

Fusilli Pasta with Roasted Mediterranean Vegetables

Vine Tomato & Basil Sauce

Eastern Chick Pea and Vegetable Casserole

Lemon & Oregano Scented Cous Cous

Spinach, Feta & Sun Blushed Tomato Filo Parcel

Red Capsicum Conlis, Cucumber & Olive Salad

Ragout of Asparagus & Forest Mushrooms

Rolled in to a Herb Pancake & Glazed with Guernsey Cheddar Cheese Sauce, Served with Minted New Potatoes

Cous Cous Lasagne

Melting Mozzarella Cheese & Tossed Crispy Leaf Salad

Artichoke, Olive & Sun Blushed Tomato Timbale

Melting Soft French Goats Cheese, Toasted Pine Nut & Leaf Salad

Deep Fried Panko Crusted English Brie

Waldorf Salad and Redcurrant Dressing

Desserts

Choice of 4 dishes

Chocolate and Orange Tartlet

With Champagne Cream

Belgian Profiteroles

With Chocolate Sauce

Banoffi Pie

Chocolate and Raspberry Pavlova

Chocolate Brownie

With Coconut Ice Cream

Strawberry Cheesecake

Lime and Passion Fruit Crunch Tart

Florentine Vanilla Cheesecake

Summer Berry Mousse

Tiramisu

Passion Fruit Semifreddo

Drizzle of Raspberry Coulis

Double Chocolate Panna Cotta

With Champagne Coulis

Banana and Muscavado Ripples

With Cinnamon Biscuit