


# *The Macdonald Lymm Hotel* *Menu Selector*

*Featured within the selector is a range of courses so you can create your own individual menu. Have a look at any favourites you may have and think about what your guests would enjoy the most. In order to ensure both speed of service and quality of the meal it is necessary that each member of your party have the same menu.*

## Wedding Menu Packages



### Silver Package

Leek and Potato Soup

or

Cream of Carrot and Coriander Soup

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Pan Fried Breast of Chicken served with  
Mushroom and White Wine Sauce

or

Roast Turkey, Chipolata with Bacon Herb  
Stuffing and Roasting Gravy

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Chocolate Profiteroles with a dark  
Chocolate Sauce

or

Warm Bread and Butter Pudding

Coffee and mints

£24.95 per person



### Gold Package

Chilled Slices of Melon with Seasonal  
Berries and a mint Syrup

or

Chicken Liver and Armagnac Parfait with  
Herb Toasts and Raisin Chutney

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Roast Leg of Lamb studded with Rosemary  
and Garlic, with a Port Wine Jus

or

Pot Roasted Beef in Madeira Sauce with  
Roasted Shallots and Mustard Mash.

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Warm Apple Pie with custard Sauce

or

Berry Crème Brule with Short Bread  
Biscuits

Coffee and mints

£27.95 per person

### Diamond Package

Baby prawns bound in a lemon mayonnaise  
on a tomato and chive salad

or

Oak roast salmon nicoise with dill crème  
fraiche

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Gin and Tonic Sorbet

or

Pink Champagne Sorbet

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Roast rib eye of Scottish beef, Yorkshire  
pudding and roast gravy

or

Breast of duck basted in honey ginger with  
a plum and orange sauce

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Dark Chocolate Truffle

or

Assiette of Baby Desserts

Freshly ground coffee and petit fours

£29.95 per person

## Wedding Drinks Packages



### Silver Package

A glass of

- ❖ Glass of wine or
  - ❖ Summer Punch or
  - ❖ Mulled wine
- on arrival.

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A glass and top up of house wine with  
Wedding Breakfast.

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One glass of sparkling wine with the toast

£15.25 per person



### Gold Package

A glass of

- ❖ Bucks Fizz or
- ❖ Kir Royale or
- ❖ Sparkling wine

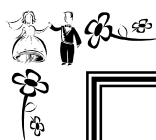
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2 glasses of Australian wine with Wedding  
Breakfast.

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One glass of sparkling wine with the toast

£17.95 per person



### Diamond Package

A glass of

- ❖ Champagne or
- ❖ Kir Royale or
- ❖ Pimms

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2 glasses of Chardonnay and /or Merlot  
wine with Wedding Breakfast.

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One glass of champagne with the toast

£19.95 per person

Canapés

Selection of Canapés (Two hot, Two cold)  
£5.95 per person

Appetisers

Baby prawns bound in a lemon mayonnaise on a tomato and chive salad  
£5.25

Oak roast salmon nicoise with dill crème fraiche  
£5.50

Asparagus spears with buffalo mozzarella, tomato confit and pesto dressing  
£5.50

Pressed terrine of fresh salmon and smoked salmon with a lime and saffron  
dressing  
£5.25

Galia melon filled with a rum and berry compote and blackcurrant sorbet  
£4.95

Smoked chicken and avocado salad with an orange and walnut dressing  
£5.25

Chilled slices of melon with seasonal berries and mint syrup  
£4.25

Chicken liver and Armagnac parfait with herb toasts and raisin chutney  
£4.50

Soups and Sorbets

*SOUPS*

Tomato and Orange Soup with Fresh Basil

Cream of Parsnip Soup

Cream of Carrot and Coriander Soup

Leek and Potato Soup

Vegetable Soup

Cream of Wild Mushroom Soup  
£4.25

*SORBETS*

Mango, Lemon & Strawberry  
£2.50

### *Fish*

*Intermediate or Main*

Poached Salmon on a chive butter sauce  
£8.50 / £15.95

Fillet of Plaice with prawns and  
champagne sauce  
£8.75 / £16.50

Grilled cod with a Cheshire cheese crust  
and a tomato sauce  
£9.50 / £18.00

Pan Seared Tuna marinated in garlic and  
chive oil on rocket  
£8.95 / £17.50

### *Vegetarian Main Courses*

Wild mushroom and Gorgonzola baked in  
filo pastry with a red wine sauce

Vegetable Stroganoff served with a timbale  
of rice

Mediterranean Risotto stuffed in peppers  
and tomato sauce

(The same price as your main course will  
apply)

### *Grills, Roasts and Entrees*

Roast rib eye of Scottish beef, Yorkshire pudding and roast gravy  
£18.95

Roast leg of lamb studded with rosemary and garlic, with a port wine jus  
£18.25

Roast turkey, chipolata with bacon herb stuffing and roast gravy  
£16.50

Mustard and sage roast loin of pork with apple  
£15.95

Braised rump of lamb with Mediterranean vegetables and a herb jus  
£17.50

Pan Fried Breast of chicken served with either (one choice only):

Smoked bacon and peppercorn sauce or

Mushroom and white wine sauce or

Chasseur sauce

£15.95

Breast of duck basted in honey with a plum and orange sauce

£18.95

Sirloin Steak pan-fried flamed in Highland Whiskey served with woodland mushrooms, red wine and Thyme  
sauce

£19.95

Pot Roasted Beef in Madeira sauce with roasted shallots on mustard mash

£17.95

All dishes are accompanied by a selection of market fresh vegetables and potatoes

***Pies, Puddings and Pastries***

Dark Chocolate truffle

£4.95

Lemon Tart

£4.75

Chocolate profiteroles with a dark chocolate sauce

£4.50

Warm apple pie with custard sauce

£4.50

Berry Crème Brule with shortbread biscuits

£4.50

Strawberry cheese cake

£4.95

Salad of Orchard fruit berries in a brandy snap basket

£4.75

Warm bread and butter pudding with rum and raisin cream

£4.25

Strawberry and apple mille feuille

£5.50

***Cheeses***

Selection of British & Continental cheeses, biscuits, chutney, grapes and celery

£5.75

Platter of cheeses for up to ten guests

£23.50

***Coffee***

Freshly ground coffee and mints

£2.55

Freshly ground coffee and petit fours

£3.25

Traditional buffet

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Selection of closed sandwiches  
Sausage rolls  
Roast chicken drumsticks  
Mini baked potatoes with herb butter  
Onion Bhajis  
Quiche slices  
Crisps and cheeselets

£12.50 per person

Deluxe Buffet

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Selection of open and closed  
sandwiches  
Spicy chicken wings  
Barbecue spare ribs  
Dinky pork pies  
Cheese tartlet  
Pizza slices  
Vegetable sticks with assorted dips  
Crisps and cheeselets

£15.50 per person

Luxury Buffet

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Selection of open and closed  
sandwiches  
Vegetable sticks with assorted dips  
Salmon goujons with chive  
mayonnaise  
Mini fish cakes with sweet chilli syrup  
Chicken satay with peanut sauce  
Spicy potato wedges  
Vegetable spring rolls  
Mini vol au vents  
Three assorted salads

£18.50 per person

*Desserts*

A selection of two gateaux's  
£3.95 per person

## Buffet Menu Selector

### Finger buffet selector

|                                              | Per person |
|----------------------------------------------|------------|
| Freshly cut sandwiches                       | £3.75      |
| Assorted quiche                              | £2.45      |
| Assorted vol au vents                        | £2.95      |
| Assorted pizza slices                        | £2.25      |
| Chicken goujons with garlic mayonnaise       | £3.75      |
| Roast chicken drumsticks                     | £3.50      |
| Vegetable spring rolls                       | £4.25      |
| Barbeque spare ribs                          | £3.25      |
| Mini pork pies                               | £3.25      |
| Onion bhajis                                 | £2.75      |
| Spicy potato wedges                          | £2.50      |
| Garlic baguettes                             | £2.25      |
| Sausage rolls                                | £3.25      |
| Cajun chicken pieces                         | £4.75      |
| Oriental prawns wrapped in filo pastry       | £5.95      |
| Mini jacket potatoes with herb butter        | £2.50      |
| Selection of English and continental cheeses | £3.50      |
| Breaded goujons with tarter sauce            | £4.25      |

### *Salads*

Per person

|                            |       |
|----------------------------|-------|
| <u>Coleslaw</u>            | £1.95 |
| <u>Rice Salad</u>          | £1.95 |
| Caesar salad               | £1.95 |
| Potato and chive salad     | £1.95 |
| Plum tomato and mozzarella | £1.95 |
| Tossed mixed salad         | £1.95 |

For all finger buffets there is a minimum spend of £12.50 per person

### Midnight Snacks as an extra

Bacon or sausage sandwiches as an extra

£4.25 per person

*Full Buffet Selector*  
*£23.50 Per person*  
*(minimum of 50 guests)*

*Please select one starter 1, one starter 2 and two hot dishes from the choices below*

*Starter 1*

Selection of pates and terrines  
Continental platter of meats

*Starter 2*

Full glazed salmon with chive mayonnaise  
Honey basted ham with glazed apples

*Hot Dishes*

Spicy Chicken curry with popadoms  
Beef stroganoff  
Vegetable Lasagne  
Sweet or sour pork or chicken  
Lamb hot pot with red cabbage  
Chicken in a white wine cream sauce  
Poached salmon with a dill cream sauce  
Mexican chilli con carne with rice

Three salads, new potatoes and a selection of seasonal vegetables  
An assortment of two desserts with cream.

## **Celebration Drinks**

### Arrival Drinks

#### Bucks Fizz

Always a favourite, the classic mix of orange juice and sparkling wine  
£4.25 per glass

#### Kir Royale

A refreshing combination of Crème de Cassis and sparkling wine  
£5.50 per glass

#### Pimms

A refreshing drink of Pimms and lemonade and a garnish of cucumber  
£4.50 per glass

#### Summer punch

£4.25 per glass

#### Strawberry Daiquiri

A fresh fruit cocktail with a combination of strawberries, white rum Icing sugar and a dash of lime  
£4.95

#### Sherry (Dry, Sweet or Medium)

£3.35 per glass

#### Warm Mulled Wine

£4.15 per glass

#### Sparkling Wine

£4.65 per glass