



FINE CUISINE AT THE LYRIC ROOMS

FINE CUISINE
INCLUSIVE
WEDDING PACKAGE

| 2018 |

WEDDING MENU

THE LYRIC ROOMS, LOWER CHURCH STREET, ASHBY DE LA ZOUCH, LEICESTERSHIRE, LE65 1AB
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FINE CUISINE AT THE LYRIC ROOMS

On Arrival

A Celebration Drink or Your Choice

(A Choice of Bucks Fizz, Sparkling Wine, Red or White Wine, Sherry, Orange Juice)

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APPETISER

A choice of one of the following

Chefs Homemade Soup served with Crispy Croutons
(Roast Vine Tomato and Rocket, Minestrone, Rustic Vegetable, French Onion with a Cheese croute,
Lightly Spiced Carrot with Crisp Carrot Shavings, Cream of Potato and Leek, Celery and Stilton)

Roasted Fig, Red Onion and Goats Cheese Tart served on a Summer Herb Salad

Warm Spinach, Pine-nut and Stilton Filo Tartlet served on a dressed Rocket Salad

Baked Field Mushroom with a Parsley Crust, Mushroom and Tarragon Pate,
Peppery Rocket and Garlic Toasts

Locally sourced Field Mushrooms sautéed with White Wine, Parsley and Spinach
served with a Brie Toasted Croute

Homemade Chicken Liver and Smoked Bacon Parfait served with a Spiced
Apple Chutney and Crisp Toasts

Indian Savoury Whole Table Sharing Platter
(Vegetable Samosa, Onion Bhaji, Vegetable Pakora, Mini Poppadum, Mango Chutney and Cucumber
Rhaita)

Chefs Fishcake Served on a bed of Leaves with a Chilli Sauce

Cold Water Prawns in a richly seasoned Mayonnaise Dressing on a Salad of Tomato, Cucumber and
Seasonal Salad Leaves

Duo of Cantaloupe and Honeydew Melon with a Wild Blueberry and Garden Mint Syrup

Salad of minted Melon Balls and Strawberries on Rocket with Balsamic Dressing

Sweet Beef Tomato and Buffalo Mozzarella Tower topped with a Green
Pesto Dressing and Fresh Basil

All served with a bread accompaniment

Glass of House Red or White Wine or Orange Juice



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MAIN COURSES

A choice of one of the following

Beef

Roast Topside of Local English Beef served with Homemade Yorkshire Puddings Horseradish Sauce and Red Wine Gravy

Extra £2.50 per Head

(This can be carved In the Room - Maximum 70 People Extra £3.00 Per Head)

Tenderly Braised Beef Steak marinated in Garlic and Parsley served with a rich Red Wine Jus

Thinly Sliced Topside of Beef Rolled with Mushroom Thyme and Garlic Farce Complimented with a Madeira Jus

Giant Yorkshire Pudding filled with Braised Stewing Beef and locally sourced Market Vegetables

Prime Fillet Steak Set on a baked Croute topped with a Rich Liver Pate accompanied with a Cognac and Herb Jus
(Extra £3.00 Per Head)

Lamb

Rosemary and Garlic Studied Roast Leg of English Lamb Served with Apricot and Sage Stuffing and a Lamb Jus Red Wine Sauce

(Extra £1.50 per Head)

Slow Cooked Shank of Lamb Simmered Gently with Caramelised Red Onion and a Bold Cabernet Sauvignon

Lamb Tagine Oven Baked with Fresh Tomato, Paprika, Coriander and Dried Apricot Served with Fragrant Cous Cous

Tender Pieces of Lamb Shoulder Braised in Red Wine and Local Market Vegetables topped with a Crisp Sautéed Potato Layer

Pork

Roast Loin of British Pork Traditionally with a Sage and Onion Stuffing, Homemade Apple Sauce and a Natural Jus



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Pork Loin Escalope Rolled and Wrapped with Italian Ham Finished with Thyme Infused Pears and Rich Calvados Gravy

Twice Baked Pork Belly with Tender and succulent meat and Crispy Crackling served with Pomeria Mustard Sauce and Apple Mash Potato

Tender Pieces of Pork Fillet topped with Streaky Bacon, Leek, Fresh Tomato and a Fresh Herb Butter Cream

Traditionally Baked Mustard Glazed Gammon served with Sauté Peach segments and a Creamy Roasted Almond, Honey and Chive Sauce

Poultry

Traditional Roast Lincolnshire Turkey Served with Pigs in Blankets, Cranberry and Bread Sauce with a Rich Sausage Meat Stuffing

Tender Roast Chicken Breast accompanied with Sausage and Bacon, a Rich Red Wine Gravy and Sage and Onion Stuffing

Pan-Fried Fillet of Chicken wrapped in smoked bacon served with a ragout of wild mushrooms with a cream and tarragon sauce

Locally Sourced Fillet of Chicken wrapped in Streaky Bacon with a Whole Grain Mustard Farce and a Creamy Thyme and White Wine Sauce

Fish

Baked Loin of Cod with a Mediterranean Topping of Sun Blushed Tomato and Capers finished with a Roasted Red Pepper and Black Olive Cream Dressing

Seared Salmon Steak served on a Salsa of Mango, Coriander and Pink Peppercorns

Baked Filet of Salmon with a Garlic and Parsley Herb Crust enhanced with Garlic accompanied with a Rich Chervil Hollandaise

An Array of Fresh Fish Lightly Poached and Finished in a Herb Cream Topped with a Crisp Pastry or Buttered Mashed Potato Topping

Vegetarian

Freshly Made Potato Gnocchi served with a Classic Creamy Parmesan and Sage sauce



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Grilled Aubergine, Beef Tomato, Courgette and Mozzarella with a Green Pesto Dressing

Italian Pasta Sautéed with Olives, Spring Onion, Pesto and Shavings of Parmesan

Tempura Vegetables served on a bed of Curried Lentils with a Ginger and Lime dressing

Spinach tartlet with sautéed wild mushrooms and a white wine sauce

Butternut Squash and Roasted Red Pepper flan with sautéed Greens

All main courses are served with seasonal Vegetables and Potatoes placed on the tables

DESSERT

A choice of one of the following

Seasonal Fruit Pavlova with Lashings of Fresh Cream

Sticky Toffee Pavlova with a Sweet Vanilla Cream

Lemon Meringue Roulade Served with Fresh Raspberries and a Raspberry Coulis

Whole Poached Pear served with a fragrant Red Wine Sauce and Crème Fraiche

Homemade Bakewell Tart finished with Crème Fraiche

Assorted Seasonal Fruit Crumbles of your choice with English Custard

French Brioche Bread and Butter Pudding with Vanilla Custard

Sticky Toffee Pudding with a Sweet Butterscotch Sauce

Warm Orange and Mince Meat Frangipane Flan with a Brandy and Vanilla Cream

Classic Lemon Posset served with a Citrus Shortbread

Fresh Raspberry Tart served with a Lemon Cream

Classic Lemon Tart set in a Pastry Base served with Fresh Raspberries and Blackcurrant Coulis

Honey Comb Cheesecake with shavings of Dark Chocolate and fresh Raspberries

Double Chocolate Truffle Torte with Vanilla Infused Cream



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Traditional Profiteroles filled with Lashings of Chantilly Cream served with Hot Chocolate Sauce

+ + +

A Selection of Cheese and Biscuits served with Grapes
Extra £4.00 Per Head

(Cheese and Biscuits can be served as an option to a Sweet)

+ + +

Coffee/Tea served with Cream/Milk and Mints

Glass of Sparkling Wine for Toast

EVENING BUFFET

Selection of Brown And White Sandwiches with Salad Garnish

Honey Roast Ham and Mustard
Cheese and Pickle
Egg Mayonnaise and Watercress
Tuna Mayonnaise and Cucumber

Hot Cocktail Sausages baked with coarse grain Mustard and clear Honey

Seasoned Potato Wedges served with a dip

Hot Pizza with various Meat and Vegetarian toppings

Crudities served with a trio of dipping sauces

Selection of Crisps and Savoury Snacks

+ + +

Serving of your wedding cake



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WEDDING INFORMATION

1. Our price of £36.00 per head (based on a minimum of 50 wedding breakfast guests) includes: -
 - a. Room Hire
 - b. Red carpet welcome for the bridal party
 - c. Chair covers including colour sash of your choice
 - d. Drink on arrival
 - e. A choice of one dish from each course.
Vegetarian and special diets are catered for independently.
Additional menu choices available at an extra charge.
 - f. One glass of red or white wine or orange juice served with the main course.
Additional wine may be purchased.
 - g. One glass of sparkling wine for the toast
 - h. Evening Buffet
Additional food provided for **extra** evening guests will be charge at £9.50 per head.
Additional items can be added to the evening buffet at a charge of £1.20 per item per head.
 - i. Linen imitation napkins
 - j. Cake stand and knife to enhance your wedding cake
 - k. A bud case with fresh flowers on each table
Three arm candelabra's with candles available for hire at £8.00 each
Cluster of three balloons available at an additional charge of £8.00 per table
 - l. Full bar facilities until 12.00pm
 - m. A changing room for use by the bridal party
 - n. Our in-house disco till 12.00pm.
 - o. Use of our PS system if required
 - p. V.A.T. at the prevailing rate
2. Seating capacity is approximately 100 people depending on table plan. Evening Reception capacity is 150 people.
3. We have round tables seating 8 or 10 people plus a long top table for the bridal party.
4. Children under 10 are charged at £16.00 per head plus any additional extras. Children's menu available upon request. Please be aware that we do not have high chairs or baby changing facilities in the toilets.
5. All prices include V.A.T. and are meant as a guide only. A firm quotation will be given once details are finalised.
6. Free car parking is available on the street and at the car park on South Street (evenings only) - special parking arrangements at Manor House School can be made upon request. The charge for hire of the school car park is £30.00 and must be booked in advance.
7. You may provide your own wine/champagne however we will charge corkage of £8.50 per bottle to cover chilling, serving and glasses.



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8. Ribbons to decorate the top table to match your bridal theme can be provided at an additional charge of £20.00.

9. We are very closely situated near Ashby Castle and Manor House School, which provides the perfect setting for photographs.

10. Bed and breakfast facilities are available across the road from The Lyric Rooms. Please contact The Clockmakers House on 01530 417974 www.clockmakershouse.com email mike@clockmakershouse.com

11. If you wish to sample our food then we would like to invite you to our Sunday Lunch, which is held on the first Sunday in each month. Should you decide to book with us we will deduct the cost of the meal for two people from your final wedding day invoice.

12. PAYMENT TERMS

- a. A fee of £250.00 is necessary to secure the booking required. This fee will be deducted from your final invoice. It is not refundable if the booking is cancelled.
- b. An estimated invoice will be provided once details are confirmed. 60% of the estimated invoice will be required in advance of the wedding date.
- c. Full payment of final invoice is required 14 days from receipt.