



FINE CUISINE AT THE LYRIC ROOMS

FINE CUISINE
INCLUSIVE
WEDDING PACKAGE

| 2015 |

THE LYRIC ROOMS, LOWER CHURCH STREET, ASHBY DE LA ZOUCH, LEICESTERSHIRE, LE65 1AB
TELEPHONE: 01530 415039 / 07946 438904 EMAIL: [INFO@THELYRICROOMSASHBY.CO.UK](mailto:info@thelyricroomsashby.co.uk)

WWW.THELYRICROOMSASHBY.CO.UK



FINE CUISINE AT THE LYRIC ROOMS

WEDDING MENU

On Arrival

A celebration drink of 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 (V)

Potato and Roast Pepper (V)

Minestrone (V)

Rustic Vegetable (V)

Cream of Leek and Potato with Crème Fraiche (V)

Celery and Stilton (V)

Cream of Mushroom and Tarragon (V)

Carrot, Apple and Butternut Squash (V)

Locally sourced Field Mushrooms sautéed with White Wine Parsley and Spinach served with Brie Toasted Croute (V)

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

Natural Smoked Mackerel Terrine enhanced with Horseradish set on a Spinach and Herb Salad with a Prawn Cream

A duo of Cantaloupe and Honeydew Melon Ribbons with a Wild Blueberry and Garden Mint Syrup (V)

Fan of seasonal Melon simply served with a Wild Strawberry and Orange Compote enhanced with Schnapps (V)

Prawn Salsa - Cold Water Prawns in a richly seasoned Mayonnaise Dressing on a Crisp Bed of Autumn Salad Leaves

Roasted Vine Tomato flavoured with Sage and Brie Tarts served with Dressed Seasonal Leaves

Oaked Smoked Salmon and Asparagus Scroll - Asparagus marinated in Lime Dill and Honey wrapped with Scottish Oak Salmon with dressed Rocket) (Extra £1.00 per Head)

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

Roast Strip loin 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)

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

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)

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 Sweet Peppers Caramelised Red Onion and a Bold Cabernet Sauvignon

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

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

Pork Loin Steak Braised with Purple Sage, Sweet White Onion and Cider finished With a Natural Reduction enhanced with Pommery Mustard

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

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

Chicken Supreme Baked in a Fricasse of Wild Mushroom, Baby Onion and Smoked Bacon with a Tang of Basil

Baked Filet of Salmon with a Herb Crust Enhanced with Garlic accompanied with a Rich Chervil Hollandaise

Vegetarian

Filo Baskets filled with Stroganoff Vegetables

Leek, Spinach and Chestnut Mushroom Strudel with a Watercress Sauce



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DESSERT

A choice of one of the following

Layered Meringue Tower with Caramelised Fruits finished with a Rich Dark Chocolate Sauce

Seasonal Fruit Pavlova with Lashings of Fresh Cream

Homemade Bakewell Tart finished with Crème Fraiche

White Chocolate and Toasted Almond Roulade with an Amaretto Sauce

Caramelised Orange, Lime and Passion Fruit Mousse with Vanilla Shortbread

Traditional Crème Brulee with a Caramelised Topping and Fresh Wild Berries

Double Chocolate Truffle Torte with Vanilla Infused Cream

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

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A Selection of Cheese and Biscuits Served with Grapes
Extra £3.50 per Head

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

+ + +

Coffee or Tea served with Cream and Milk and Mints

Glass of Sparkling Wine for Toast



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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 £35.00 per head (based on a minimum of 65 wedding breakfast guests) includes: -
 - a. Room Hire
 - b. Red carpet welcome for the bridal party
 - c. Drink on arrival
 - d. A choice of one dish from each course.
Vegetarian and special diets are catered for independently.
Additional menu choices available at an extra charge.
 - e. One glass of red or white wine or orange juice served with the main course.
Additional wine may be purchased.
 - f. One glass of sparkling wine for the toast
 - g. 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.
 - h. Linen imitation napkins
 - i. Cake stand and knife to enhance your wedding cake
 - j. 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
Chair covers available @ £3.20 per chair including sash
 - k. Full bar facilities until 12.00pm
 - l. A changing room for use by the bridal party
 - m. Our in-house disco till 12.00pm.
 - n. Use of our PS system if required
 - o. 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.
8. Ribbons to decorate the top table to match your bridal theme can be provided at an additional charge of £20.00.



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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.