



Evening Reception Menus

All pricing is based on a per head rate.

BBQ menu

Your choice of 3 options
from the following:

(This must include a vegetarian option)

Hand made spiced Cumberland sausages

Skewers of balsamic chicken in a tomato pesto

Traditional 6oz beef burgers

Hand made lamb, coriander and green chilli burger

Bar marked lime pickled sword fish steak

Cumin scented vegetable skewers
with red pepper sauce (V)

Aubergine, halloumi and wilted spinach wrap (V)

Thai spiced breast of chicken

Prawn skewer

Your selection includes the following:

Wide range of salads including classic
coleslaw with Cox apples, beetroot ruby chard feta and
broad beans, potato spring onion and crème fraiche, wild
leaf salad with dressings dips and chutneys

~ £14.95 ~

Wok menu

Our Wok and BBQ menu is served outside, weather
permitting. In the event of poor weather, the food will be
cooked from our kitchen and served in chafing dishes from
the function room.

Your choice of 2 options from the following:

Strips of sirloin beef

Seasoned chicken

Honey glazed duck

King style prawns

Mixed seafood

Your selection includes the following:

Julienne style spring onions, carrots,
courgettes and peppers with bean sprouts

Sauces and marinades – teriyaki, soya and ginger, roast
garlic and sweet chilli

Finished with a choice of fried rice or egg noodles.

~ £12.95 ~

Finger food

All of the options below are hand prepared from the kitchen to ensure a fresh rustic look to suit all guest requirements and includes a selection of open sandwiches on French bread.

Your choice of the following:

Slow roast tomato tart with bocconcini and basil pesto

Hand made Thai pork meatballs with chilli dipping sauce

Lemon peppered parsley chicken goujons with sun blushed tomato mayonnaise

Lamb and chorizo sausage kebabs with a mint raita

Seared pumpkin risotto cakes with pecorino soy

Ginger and lime chicken skewers with coriander dip

Mini beef Wellingtons with Horseradish cream

Tomato and black olive bruschetta (V)

Mini cottage pie with mince beef and onion

Mini Naan bread pizzas with spinach, paneer and mango salsa

Warm smoked haddock and cheddar tart with chives (V)

Individual selection of short crust pastry pies – chicken and mushroom, beef mince and onion and curry vegetables

~ 4 options £14.95 ~

~ 6 options £15.95 ~

~ 8 options £17.95 ~

Bowl food

Your choice of 3 hot options from the following:

(This must include a vegetarian option)

Porcini mushroom ravioli in basil pesto

Spiced Moroccan meatballs in a tomato ragout

Toulouse sausage, braised red cabbage and creamed mash

Fillet of beef stroganoff flamed in brandy with saffron rice

Cassoleet of lamb in red wine with button mushrooms

Woodland mushroom risotto with white truffle oil

Sauté of duck with spring onions and plum dressing

Chicken chow mein with pak choi vegetable and egg noodles in a soya sauce

Saffron paella with crayfish and prawns

Pumpkin gnocchi with a sun blush tomato tapenade

Peppered maple glazed salmon, asparagus and hollandaise

Your selection includes the following:

Classic chicken Caesar salad with sour dough croutes

Chilled melon and Serrano ham with celeriac rémoulade

Plum tomato, buffalo mozzarella and rocket with balsamic dressing

~ £12.95 ~



Ploughman's

Our popular light buffet option is available as an evening alternative.

Continental cheese board with celery, grapes, walnuts, cherry tomatoes, pickled onions, Ardennes patés, green salad, chicken and ham pie with rustic breads, chutneys and relishes

~ £9.95 ~

"Thank you so much for arranging a beautiful wedding for my sister, Alice and her husband. The venue looked stunning and everybody agreed that the food was amazing and plentiful"

Anneli Hickey
16.10.10

Evening desserts

Chef's Table

Chef's table of baked cheesecake, chocolate gateaux, fruit tartlets, profiteroles, exotic fruit salad and a Continental cheese board with celery, grapes and walnuts

~ £5.95 ~

Chocolate Fountain

Milk chocolate fountain with strawberries, bananas, melon, marshmallows and soft fudge

~ £6.95 ~

(Minimum of 60)

The Cheese Cake

Layered wedding style cake with 3 cheese tiers to include Stilton, cheddar and brie

Accompanied by crackers, celery, grapes and walnuts

~ £5.95 ~

(Minimum of 50)

Wedding Cake

Silvermere Inn on the Lake will slice and serve your wedding cake for your evening buffet as part of our service to you.

Accompany the wedding cake with cream or ice cream for an optional price of £2.95 per guest