



# MILLSTREAM

HOTEL & RESTAURANT

## WEDDING MENUS FOR 2010

Thank you for considering the Millstream Hotel and Restaurant as the venue for your reception. This beautiful building, dating back to 1701, is set amongst picturesque English gardens and is a perfect location for a celebration.

We are pleased to offer you our facilities for luncheon after a Church Wedding or a Civil Marriage or Partnership Ceremony in a Registry Office or here at the Millstream Hotel. In 1995 the Millstream was the first premises in West Sussex to have been granted a license for civil ceremonies and we have had many years experience in arranging them. The intimate atmosphere of our pretty low-ceilinged sitting room, with its warm natural light and gentle acoustics offers just the right tone for a relaxed but very special ceremony. Weather permitting, drinks and, if required, canapés can be served on the lawn, with that special photograph, perhaps taken on the Gazebo with its bridge that straddles the stream.

We will give you friendly, professional assistance, from the planning of your special occasion to the time you say goodbye to your guests. On the day you can be assured of superb service and attention to detail.

We hope that you will enjoy looking through the enclosed folder and we look forward to meeting you to discuss your plans. Please call us to make an appointment to see us soon.

We are proud to have been awarded two Rosettes, by the AA, for food excellence and a Gold Award, by Visit Britain, for outstanding levels of customer care and food. We are members of the Chaîne des Rôtisseurs, the foremost gastronomic society in the world, which is dedicated to the enjoyment of fine dining and good company.



## CANAPÉ SELECTION

### COLD

Goodwood Smoked Cheese Straws £1  
Serrano Ham and Galia Melon Skewers £1.25  
Roasted Pepper, Mint & Goats' Cheese Spoons £1.25  
Red Onion Relish, Chive & Crème Fraiche Blinis £1.25  
Cheese Scones, Horseradish Cream & Smoked Salmon £1.25  
Classic Prawn Cocktail Profiteroles £1.25

### HOT

Vegetable Spring Rolls with Soy Sauce £1  
Confit Duck Blinis with Plum Sauce £1.25  
Prawns with Chilli Sauce £1.50  
Chicken Satay with Peanut Dipping Sauce £1.75  
Monkfish, Pancetta & Rosemary Kebabs £2.25  
Fillet of Beef Kebabs with Black Beans £2.50

## FIRST COURSE

### Soup

Mushroom & truffle oil, tomato & basil, leek & potato (cold or hot), carrot & orange, pea & mint  
£5.95

### Warm Terrine of Salmon

Cauliflower & cumin emulsion, basil pesto  
£7.50

### Home Smoked Salmon and Crab Mayonnaise

Capers, rye bread  
£8.50

### Smoked Haddock Mille Feuille

White wine fish velouté, chives, truffle oil  
£6.50

### Guinea Fowl and Ham Hock Terrine

Cheese scones, piccalilli  
£7.50

### Smoked Breast of Chicken

Pea pannacotta, pancetta wafer  
£8.50

### Seasonal Melon

Berries & coulis or Serrano ham & dressing  
£6.50

### Baby Goats Cheese (V)

Shallot tatin, beetroot, walnut dressing  
£7.50

### Twice Baked Isle of Wight Blue Cheese Soufflé (V)

Cheese & spring onion sauce  
£6.50

(Also available as a main course with dressed side salad)

## MAIN COURSE

### Fillet of Sea Bass

Confit potatoes & sun-blushed tomatoes, fennel purée

£15.50

### Lemon Sole Fillets rolled with Langoustine Mousse

Shellfish sauce, parsley mash, spinach

£18.50

### Oriental Style Breast of Duck

Star anise reduction, sweet potatoes, bok choy & shiitake mushrooms

£15.50

### Roasted Loin and Braised Shoulder of Lamb

Rosemary sauce, crushed garlic potatoes, ratatouille

£19.50

### Breast of Corn Fed Chicken

White wine & cream sauce, parmentier potatoes, leeks

£14.50

### Breast of Guinea Fowl

Braised vegetables, potatoes & cannellini beans

£14.50

### Roast Sirloin of Beef

Red wine gravy, roast potatoes, Yorkshire pudding, glazed carrots

£16.50 (Only for parties of 10 or more choosing this dish)

### Fillet of Beef

Wild mushroom sauce, horseradish mash, fine beans in pancetta

£19.50

## VEGETARIAN

### Leek and Smoked Cheese Open Tart (V) \*

New potatoes, bean & herb salad

£13.50

### Ratatouille Parcel (VV) \*

Pesto, sauté potatoes, basil cress

£13.50

## ADDITIONAL VEGETABLE

All main courses are priced to include your choice of one of the following seasonal vegetables:

Glazed Carrots

Broccoli Florets

Mange Tout

Fine Beans

Roasted Courgettes

Buttered Baby Spinach

## DESSERT

### White Chocolate Pannacotta

Marinated berries, orange tuile  
£6.50

### Apple Tart Tatin

Cinnamon ice cream  
£6.50

### Warm Treacle Tart

Custard sauce, sugared orange zest, clotted cream  
£6.50

### Spiced Poached Pear

Rice pudding, ginger ice cream  
£6.50

### Dark Chocolate and Hazelnut Brownie

White chocolate ice cream  
£6.50

### Vanilla Crème Brulée

Shortbreads  
£6.50

### Mixed Berry Meringue Roulade

Raspberry coulis  
£6.50

### Assiette of Petit Desserts

Selection of mini desserts  
£9.50

### Hampshire and West Sussex Local Cheeses

Cheese biscuits, fruit chutney, grapes  
£9.50

## COFFEE OR TEA

Served from a buffet with wedding cake  
£2.20

## PRICES

All prices include VAT at 17.5%. We do not make a charge for service; gratuities are left at the discretion of guests and are shared by the staff.

## ORDERING

If you would like to offer your guests a choice, we will need to have your pre-order and table plan at least ten days before your wedding. For parties of 20 to 30, you can choose up to three dishes from each course and for parties of 31 to 40, you can choose just two dishes from each courses. For parties of 41 and above please choose a set menu. We can also cater for vegetarians, children and any guests on special diets.