




THE CORNWALLIS SUITE

To hire the Cornwallis Suite a deposit of £500 secures the function room for your required date. The deposit will be returned to you after your event, minus any deductions made due to damage caused by any persons attending your function. The deposit is non-refundable if function is cancelled and charges may occur if reasonable notice is not given.

Our Wedding Packages include venue hire etc
Alternatively, you can hire The Cornwallis Suite from 10am-midnight for £850 and by choosing from our excellent range of menus make your wedding day totally unique.

All of our prices include VAT

If you would like to discuss your Special day further or to view The Cornwallis Suite, please contact Sharon on 07809602141 / 01622678336 / info@thyme2.dine.co.uk / www.cornwallisuite.co.uk





CANAPÉS

We can offer you a selection of hot and cold Canapés
(Selection of 3 Per Person £7.90)

Smoked salmon tartlets

Thai fish cakes

Marinated feta and olives

Choux pastry with soft cheese

Caramelized onion and goats cheese tarts

Mini Yorkshire pudding with roast beef and horseradish

Selection of mini pizzas

Roast pepper and cream cheese tartlets

Tomato & feta/avocado & mango in pastry shells

Smoked salmon blinis with crème fraiche and dill

Mozzarella, tomato & basil spoons

Bite sized sandwiches with a selection of fillings

Satay or Teriyaki chicken skewers

Thai Beef spoons





WEDDING BREAKFAST

Starters

Homemade Soup	£8.95
Trio of Fanned Melon with Fruit Compote and Yoghurt Dressing	£9.00
Melon Balls with honey & lime dressing	£9.00
Fanned melon with parma ham	£9.85
Caramelized Onion & Goats Cheese Tart	£9.15
Giant Mushroom stuffed with stilton and Wrapped in Parma Ham	£10.45
Teriaki Chicken skewers	£10.45
Thai Beef salad	£10.45
Mozzarella & Tomato Salad	£9.65
Baked Brie with Cranberry Sauce	£9.65
Ham Hock	£10.45
Chicken liver pate with apple & walnut chutney	£10.45
Traditional Prawn Cocktail	£10.75
Salmon Mousse	£10.95
Bruschetta with Parma Ham, gorgonzola and figs	£10.75
Prawn & Avocado Salad	£10.95
Asparagus, Mozzarella & prosciutto parcels	£10.95
Smoked Salmon with beetroot & horseradish cream	£11.25
Scallops on a bed of pea puree with pancetta and pea shoots	£13.45






WEDDING BREAKFAST

Main Course

Roast Sirloin of Beef with Horseradish	£19.00
Roast Pork with Crackling and apple sauce	£18.35
Slow Roast Lamb with mint sauce	£19.00
Chicken in a white wine & mushroom sauce	£18.00
Chicken Breast with Mozzarella & wrapped in Pancetta	£19.25
Pan Fried Salmon, roasted tomatoes & Salsa Verde	£20.75
Braised cod with herb vinaigrette	£20.75
Sea Bass with stir fried Vegetables	£20.75
Slow Roasted Pork Belly	£19.85
Salmon en Croute	£20.75
Rump of Lamb served with a honey & red wine jus	£20.75
Duck with Redcurrant Sauce	£20.75
Tomato, basil & Garlic Rack of Lamb	£21.95
Lamb Shank served with creamy mashed potatoes	£22.50
Beef Wellington	£23.95



WEDDING BREAKFAST

Desserts

All desserts £9.25 per person

Crème Brulee

Lemon & Almond Roulade

Strawberry & Almond Roulade

White Chocolate & Raspberry Cheesecake

Salted Caramel Cheesecake

Strawberry Shortbread

Fresh Cream Profiteroles with Chocolate Sauce

Baileys Profiteroles with Caramel Sauce

Raspberry Trifle

Chocolate Fondant

Chocolate Orange Mousse

Lemon Tart

Apple and Hazelnut Pudding with warm Maple Sauce

Lemon Posset

Eton Mess

Poached Pear in red wine

Fresh Fruit Meringue

Summer Pudding

Cheese & Biscuits £3.25/Coffee & Mints £1.95

Gluten free, dairy free, vegetarian and vegan menu options available. This is only a selection of the dishes we can offer, please feel free to discuss alternatives. All dishes are subject to availability. Methods of preparation cannot be guaranteed to be nut free. Prices are subject to alteration. Prices include VAT



COLD FORK BUFFET

To make your own fork buffet please choose 3 main dishes plus 4 salad dishes from the salad bar and 3 choices of dessert.

Baskets of Artisan Breads are included.

Cold meat Platter

Roasted Sliced Turkey Breast Garnished with Stuffing Balls and Honey Roasted Ham, Sliced and Garnished with Pineapple

Charcuterie Platter

Parma Ham, Salami, Chorizo

Hand Raised Pies

Game pie, Pork & stilton, Gammon & pineapple, Turkey & cranberry, Pork & apple, Gammon & apricot.

Homemade Quiches

Pear & stilton, Stilton & walnut, Asparagus, Courgette & Tomato, Cheese & Onion, Mushroom, Broccoli & Tomato.

Seafood Platter

Selection of Prawns and Crabsticks with a seafood Dip

Coronation Chicken

Diced Chicken, pineapple and almonds in a creamy curried mayonnaise

Whole dressed Salmon

with prawn garnish
(£6.00 per head supplement)

£33.95 per head



FORK BUFFET

Mixed Salad Platter

Endive, tomatoes, red onion, celery, stuffed olives & egg
With mixed herb & olive oil dressing

Tomato and Onion Salad

With a herb & vinaigrette dressing

Waldorf salad

Vegetable Salad

Chopped tomatoes, onions, peppers, & cucumber in a vinaigrette dressing

Tomato and Mozzarella Salad

with a oregano & basil dressing

Couscous with Mediterranean vegetables

Coleslaw

Mixed Salad

Roasted Potatoes

With mushrooms, onions, peppers & garlic

Minted New Potatoes

Potato Salad

HOT FORK BUFFET

Choice of 3 of the following dishes:

Sweet and Sour Chicken

Creamy Chicken Curry

Coq Au Vin

Chicken Supreme

Paprika Chicken

Beef Stroganoff

Chilli Con Carne

Vegetarian/Vegan Curry

Vegetarian/Vegan

Chilli

All served with Rice and French Bread.

Plus a choice of 3 desserts from the dessert trolley

£33.95 per head

Desserts for Hot/Cold Fork Buffet

Tiramisu

Traditional Sherry Trifle

Profiteroles with Chocolate Sauce

Baileys Profiteroles with Caramel Sauce

Fresh Fruit Meringue

Strawberry Shortbread

White Chocolate Cheesecake with Raspberries

Salted Caramel Cheesecake

Eton Mess

Summer Pudding

Cheese platter (£3.10 per head supplement)

SHARING PLATTERS

Most people like to try a bit of everything so sharing platters are an exciting way of serving food at weddings. They work well as starters and are a different way of serving a main course.

Crudit  platter

Freshly cut vegetables & tortilla chips with a selection of dips
Including guacamole, tzatziki & tomato salsa

Starter  8.70

Charcuterie Platter

Chorizo, Salami, Parma Ham, Honey Roast ham, marinated olives, sun
blushed tomatoes, cornichons & red onion jam.

Starter  11.50 Main  22.99 per head

Oriental Platter

Thai Fish Cakes, chicken satay skewers, Vegetable spring rolls,
shredded duck pancakes, plum sauce, satay sauce, sweet chilli sauce.

Starter  12.75 Main  25.50 per head

Indian Platter

Vegetable Samosas, Onion Bhajis, Chicken Tikka skewers, Tandoori
King prawn skewers, mango chutney, lime chutney, cucumber &
yoghurt dip, poppadum's

Starter  12.75 Main  25.50 Per head

Seafood Platter

Smoked Mackerel, smoked Salmon, king prawns, Poached salmon,
lemon mayo

Starter  13.95 Main  27.90 per head

SHARING PLATTERS

Vegan/vegetarian platter

Olives, sun blushed tomatoes, grilled peppers, crudites, hummus, tomato salsa, tortilla chips.

Starter £10.15 Main £12.30 per head

The sharing platters as a main course include a selection of artisan breads and a choice of 4 salad dishes from the salad bar.

Salad Bar

Mixed Salad Platter

Endive, tomatoes, red onion, celery, stuffed olives & egg
With mixed herb & olive oil dressing

Tomato and Onion Salad

With a herb & vinaigrette dressing

Waldorf salad

Vegetable Salad

Chopped tomatoes, onions, peppers, & cucumber in a vinaigrette dressing

Tomato and Mozzarella Salad

with a oregano & basil dressing

Couscous with Mediterranean vegetables

Coleslaw

Mixed Salad

Roasted Potatoes

With mushrooms, onions, peppers & garlic

Minted New Potatoes

Potato Salad



BARBEQUE

All prices include waitress service, our crockery, cutlery, napkins and hire of a barbeque


Chargrilled Chicken Kebabs
Cajun Chicken/Tandoori Chicken
Minted Lamb Steaks
Mediterranean Lamb Kebabs
Peppered Steak
Steak Kebabs
Tuna Steaks
Cajun Salmon
Garlic Sardines
Basil Prawns
Chinese or BBQ SpareRibs
Quarter Pound pure Beef Burger
Lincolnshire Sausages

Vegetarian Option

Stuffed Peppers/Aubergine
Chilli Mushrooms

Served with a Choice of 4 dishes from our salad bar & choice of deserts

Choice of Four main dishes plus salads £34.00
Choice of Five main dishes plus salads £35.95
Choice of Six main dishes plus salads £38.85





CARVERY

Starter

Pre-ordered choice of three of the following

Ham Hock Terrine

Trio of Fanned Melon with Fruit Compote

Prawn & Avocado Salad

Homemade Carrot & Coriander Soup

Mozzerrella & Tomato Salad

Baked Brie

Main Course

Choice of 3 of the following meats from the Carvery

Roast Beef, Roast lamb, Roast Pork, Roast Turkey, Gammon

Ham, Vegetarian Option

Served with a selection of fresh vegetables and Potatoes

Sweet choice from the Dessert Trolley

Coffee and Mints

£42.00 per head including vat





FINGER BUFFET

Section One

Chicken Goujons with a Chilli Dip*

Fish Goujons with a Seafood Dip*

Chicken Satay Sticks with a Peanut Dip

Platter of Prawns and Crabsticks with a Seafood Dip

Filled Vol-au-vents

Crudites and Dips

Section Two

Freshly Made Sandwiches (with a Selection of Fillings)

Quiches

Sausages on Sticks*

Sausage Rolls*

Cheese Straws*

Cheese and Pineapple/Onion Sticks

Selection of Pizza Slices*

Scotch Egg Wedges



FINGER BUFFET

Sweets

Cheeseboard

£3.25 per head

Fruit Kebabs with Chocolate and Raspberry Dips

£2.70 per head

Platter of homemade cakes

£2.95 per head

Platter of children's party cakes

£1.75 per head

Prices as follows:

Choice of 5 items £16.00

(2 items from section one 3 items from section two)

(Evening party menu only)

Choice of 6 items £18.25

(3 items from section one 3 items from section two)

Choice of 7 items £20.50

(3 items from section one 4 items from section 2)

Choice of 8 items £22.75

(4 items from section one 4 items from section two)

* items can be served hot



LITTLE EXTRAS

Sweet Table

Why not include a sweet table?

We can do a mix of sweets and even follow a colour theme!

Prices start from just £95

Decorations

We can provide chair covers and sashes from £3.90

Per chair.

Starlight backdrop 6mtrs or 9mtrs

From £275



GOLD PACKAGE

Wedding Reception & Ceremony £4999

Package based on 40 ceremony guests and an additional 20 reception guests

This fantastic package includes:

- Wedding ceremony room, Aisle Runner and Star Light Backdrop
- White chair covers and Sashes and white table linen
- Bucks fizz reception, one glass per person
- Three course seated wedding breakfast with coffee
- Two glasses of house wine per person
- Evening finger buffet – catering for 60 guests
- Function room hire & Services of a dedicated wedding coordinator

Starters

- Trio of fanned melon with fruit compote and yoghurt dressing (V)
- Avocado & Prawn salad-
- Carrot & Coriander Soup

Mains

- Chicken breast stuffed with Mozzarella and sundried tomatoes wrapped in Pancetta
- Salmon Salsa Verde
- Mushroom Strudel

Dessert

- White chocolate and raspberry cheesecake
- Eton Mess
- Profiteroles with Chocolate sauce
- Tea, Coffee and Chocolates

Drinks Package

- A glass of bucks fizz or fruit Juice on arrival
- 2 glasses of our house red or white
- A glass of sparkling wine to toast the Bride and Groom

Evening Finger Buffet Menu

- Selection of Sandwiches
- Chicken Goujons with Chilli Dip
- Fish Goujons with Seafood Dip
- Crudites and dip
- Sausage rolls-Selection of Pizzas
- Oven baked cheese twists

PLATINUM PACKAGE

Wedding Reception & Ceremony £7425

*Package based on 70 ceremony guests and an additional
30 reception guests*

This fantastic package includes:

Wedding ceremony room, Aisle Runner and Star Light Backdrop

White chair covers and Sashes and white table linen

Bucks fizz reception, one glass per person

Three course seated wedding breakfast with coffee

Two glasses of house wine per person

Evening finger buffet – catering for 100 guests

Function room hire

Services of a dedicated wedding coordinator

Starters

-Trio of fanned melon with fruit
compote and yoghurt dressing (V)

-Avocado & Prawn salad

Carrot & Coriander Soup

Mains

-Chicken breast stuffed with
Mozzarella and sundried tomatoes

wrapped in Pancetta

-Salmon Salsa Verde

-Mushroom Strudel

Dessert

-White chocolate and raspberry
cheesecake

-Eton Mess

-Profiteroles with Chocolate sauce

Tea, Coffee and Chocolates

Drinks Package

-A glass of bucks fizz or fruit Juice
on arrival

-2 glasses of our house red or white

-A glass of sparkling wine to toast
the Bride and Groom

Evening Finger Buffet Menu

-Selection of Sandwiches

-Chicken Goujons with Chilli Dip

-Fish Goujons with Seafood Dip

-Crudites and dip

-Sausage rolls-Selection of Pizzas

-Oven baked cheese twists