

Menu Selector

Tailor-make your day

Sometimes the difficulty with catering for close family and friends is to find a menu that all will enjoy on your special day. We have created a selection of dishes that will hopefully satisfy everyone's tastes whilst enjoying the atmosphere of our private dining facilities

If you cannot see your favourite dish, our chef will be delighted to create your own menu, in addition to discussing any concerns that you may have regarding dietary requirements.

We recommend that to make the planning of your day easier that you keep the number of choices for your guests to a maximum of three

STARTERS

Duck Liver Pate with an Orange Marmalade Compote and Melba Toast	£5.25
Fillet of Beef Carpaccio with a Rocket and Parmesan Salad Drizzled with a sweet Balsamic Vinegar dressing	£7.25
Salmon Gravalax on a bed of Watercress with a Lemon and Caper Dressing	£5.50
Apple, Stilton and Walnut Salad with a Caesar Dressing	£4.50
Thai Crab Fishcakes with a Sweet Chilli Jam	£6.50
Whole Langoustines with Sushi Rolls and Wasabi Dressing	£MP
This dish is subject to market price on the week of the event	
Confit of Rabbit or Chicken on a Bed of Fresh Endive with a Sweet Red Pepper Coulis	£4.95
Wild Mushroom Tart with a Herb Garden Salad with a Shallot Vinaigrette	£4.95
A selection of sorbets	£1.95

SOUPS

Plum Tomato and Basil soup	£4.50
Split Pea and Gammon with minted croutons	£4.50
Grilled Field Mushroom with Sausage Meatballs and Bacon Crackling	£4.50
Leek and potato soup	£4.50
Red and yellow pepper with warm Mediterranean bread	£4.50
French Onion with Welsh Rabbit Croutes	£4.50
Mexican Bean with Deep Fried Coriander	£4.50
Root Vegetable Broth With warm Pumpkin Bread	£4.50
Please ask for any other preferred soup	

MAIN COURSES

Tuna Loin Nicoise, Sugar snaps, Green Beans, Mange tout, New Potatoes, Black olives and boiled eggs	£18.50
Poached or Pan fried Salmon, Crushed New Potatoes with Sun Dried Tomatoes and a Chive Cream Sauce	£12.50
Fillet of Beef Wellington, Fondant Potatoes and Angel and Royal Gravy *	£18.95
(Seasonal) Haunch of Venison, Creamed Turnip, Buttered Spring Greens, roast potatoes and a rich Game Jus	£13.95
Braised Lamb shank with mashed potato and seasonal vegetables	£17.50
Chicken Supreme, Roasted Fennel, Spring Onion Mash and a Tarragon Jus	£14.95
Pork Tenderloin, Dauphinoise potatoes with Stilton and Smoked Bacon Sauce *	£15.50
Roast Sirloin of Beef, Yorkshire Pudding Roast Potatoes and a Rich Beef Jus *	£16.95
Rack of Lamb, Creamed Potato ,Buttered Asparagus and a Redcurrant Jus	£18.95
Seabass fillet, Mediterranean ratatouille and buttered new potatoes	£12.50
*These dishes are served with seasonal vegetables	

VEGETARIANS

Open Vegetable Lasagne with a Goats Cheese and Basil Crust.	£10.25
Artichoke Hearts and sauté Mushrooms encased in puff pastry served with Ratatouille.	£10.95
Mediterranean vegetable and gorgonzola pasta bake.	£10.25
Mushroom stroganoff with wild rice	£ 9.50

DESSERTS

Warm treacle and pecan tart with clotted cream.	£5.25
Glazed lemon tart with soft meringue and fresh raspberries.	£5.50
Dark Chocolate hot pot with homemade honeycomb chunks.	£5.50
Bailey's crème brulee and homemade brandy snap.	£4.95
Crepes with champagne strawberries.	£4.50
Individual black forest gateaux with fresh cherries.	£6.50
Apricot bread and butter pudding with plum compote.	£4.95
Baked Alaska with a lemon drizzle.	£5.95
White chocolate cheese cake with redcurrant coulis.	£4.50
Four local cheeses, grapes celery and angel and royal chutney and biscuits.	£6.50
Coffee and mints	£2.00

CHILDREN'S MENU

Children can have the choice of half portions of any of the menus or their very own menu, which includes 3 courses and a soft drink.

Fan of melon

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Homemade chicken strips with chips and beans

Homemade fish fingers with chips and peas

Sausages and mash potatoes with gravy

Tomato pasta

Mini burgers, chips and ketchup

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Selection of ice cream

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Soft drink of their choice

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£9.50 per child 5 – 12 years old

Under 5's free

Angel buffet

Cherry tomato and spinach tartlet on dressed leaves with a balsamic glaze (v)

or

Angel and Royal prawn cocktail with a marie rose sauce

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Decorated whole poached salmon with prawns, cucumber and lemon

The following can be served hot or cold

Roast sirloin of English beef with creamed horseradish sauce

Honey baked ham with cloves and brown sugar

Roast turkey breast with an apricot compote

Asparagus, leek and Somerset brie quiche (v)

Mediterranean vegetable and mozzarella pasta bake (v)

Salad selection

Broccoli and almond, coleslaw, waldorf, rice and pepper, mushroom with garlic and olive oil, tomato and red onion, cucumber with yogurt, mixed leaves, minted new potatoes

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Classic lemon tart with raspberry coulis

or

Pavlova with summer berries and Chantilly cream

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Coffee and petit fours

(selection of one starter, three main dishes and one pudding)

£26.50 per person

£13.25 per child 5-12 years old

Under 5's Free

Evening buffets

**If you are intending to extend your wedding reception into the evening, inviting further Guests, we can offer the following selections
"Select any five items for £11.25 per person"**

Assorted cocktail sandwiches

Spicy chicken wings

Crispy potato skins with grated cheese and tabasco mayonnaise dip

Grilled skewer of Mediterranean vegetables with a spicy tomato mayonnaise

Whole roasted potatoes with garlic, bacon and herbs with a garlic mayonnaise dip

Mini spring rolls

Corn tortillas with homemade dips

BBQ belly port of ribs

Cocktail sausages

Sausage rolls

Cheese and tomato twists

Spinach and tomato lattice

Cherry tomato and mozzarella bruschetta

For each additional item please add £2.00

Alternatives

Bacon, sausage or egg baps **£4.95 per person**

With chips **£5.50**

BBQ's

Sausages, burgers, lamb koftas, chicken kebabs, salads, potato wedges or potato and breads

£18.50 per person

With desserts (cheesecake, gateau, mousse or fresh fruit salad)

£20.00 per person

Cheese Platter

Cheese selection, biscuits, celery, grapes and chutneys

£8.95 per person

Hog roast

Minimum of 50 people

Hog roast, bread, apple sauce, potato wedges and salads

£25.00 per person

Extensive BBQ menus are available upon request

Arrival drinks

Angel's punch	£3.75 per glass
Angels non alcoholic punch	£ 2.85 per glass
Pimms No 1 and lemonade	£3.85 per glass
Glass of red or white wine	£ 2.95 per glass (175ml)
Bottle of house red or white from	£14.75 per bottle
Orange juice	£ 1.10 per glass
Orange squash	£ 6.00 per jug
Bucks fizz (with champagne)	£ 5.95 per glass
Bucks fizz (with sparkling wine)	£ 3.95 per glass
Champagne	£5.95 per glass
Champagne	£38.50 per bottle
Rose champagne	£ 6.25 per glass
Rose champagne	£40.00 per bottle
Sparkling wine	£20.00 per bottle

Grand Wedding for a Grand

Only available Monday to Friday inclusive

The Special Offer cost of £1000 is inclusive of:

Wedding Ceremony Room Hire

Bucks Fizz after the Ceremony for 20 people

Three course wedding breakfast for 20 people

A glass of sparkling wine for the toast

A glass of red or white wine per person

An evening Reception and Buffet for 30 people

Wedding breakfast Menu

Chefs soup of the day

Chicken liver pate, red onion marmalade
& melba toast

Herb crusted salmon fillet with
garden vegetables, new potatoes & dill cream

Chicken Breast with sage & onion stuffing
vegetables , potatoes & gravy

Vanilla cheesecake
with a strawberry compote

Chocolate tart with chantilly cream
& raspberry coulis

Coffee and Mints

(Please select one dish from each course)

Evening Buffet Menu

Open sandwiches

*

Sausage rolls

*

Mackerel mousse filled baby gem

*

Spicy chicken wing

*

Mediterranean vegetable skewers

Optional extras:

● Evening Disco ● Further guests for the Grand wedding at £37 per person ● Further guests for the evening buffet reception at £12 per person.

From 2011

WINE SELECTION

Angel Collection

On arrival

One glass of wine from our selection, **Or** a soft drink

Or

A glass of Bucks fizz , Pimms or Angel punch

With the meal

Two glasses of wine from the house selection

Sparkling wine for the toast

£14.00 per person

Royal Collection

On arrival

One glass of wine from our house selection, **Or** a soft drink

Or

A glass of Bucks fizz, Pimms, Angel Punch

With the meal

Two glasses of wine from our house selection

Champagne for the toast

£16.50 per person

Kings Collection

On arrival

One glass of wine from our house selection, **Or** a soft drink

Or

A glass of Bucks fizz, Pimms, Angel Punch

With the meal

Two glasses of wine from the house selection

Champagne for the toast

Selection of three canapés per person

£20.50 per person

Canapés

Canapés are a nice addition to a reception drink, prior to the wedding breakfast or as an alternative to an evening buffet.

You can have as many different styles and numbers as you like and if you can't find your favourite, please let us know and we can add it to the list.

Smoked tomato and chive sprig

Cherry tomato and buffalo mozzarella salad

Chicken liver pate and red onion marmalade

Mini duck spring rolls

Black Olive, cherry tomato and marie rose

North atlantic prawns and marie rose

Black pudding and apple compote

Sticky chipolata sausage and red onion marmalade

Chorizo sausage and rocket salad

Crispy pancetta and rosemary salsa

Choose 3 items for £4.95 per person

For each additional item add £1.95 per person

Terms and Conditions of Business

Weddings, Functions and Banqueting

1. Provisional reservations will be held for seven days. Bookings not confirmed will automatically be released.
2. A booking is only confirmed on receipt of a letter of confirmation together with a suitable deposit as laid out below. This deposit is non-refundable unless the hotel is able to resell to another client for a similar value.
 - a. Wedding Receptions £400.00
 - b. Banqueting & Other Events £300.00
3. Final details and full payment must be received at least four weeks before the event. The hotel will accept reductions of up to 10 per cent of numbers originally booked. The Hotel will always charge a minimum of 90 per cent numbers originally booked.
4. Any extra charges incurred on the day must be settled on departure. The hotel reserves the right to add a credit charge of 2 ½ per cent per month to overdue accounts.
5. The hotel strongly advises cancellation insurance, as all payments, once received are non-refundable except in the case of clause 2 above.

Conference Bookings

1. Unless otherwise agreed in writing, provisional bookings will be held for fourteen days, after which they will be automatically realised without notices.
2. A booking is only confirmed if supported in writing by the client with approved credit facilities, or if supported by a suitable deposit requested by the hotel.
3. Once confirmed the booking is subject to the cancellation, curtailment or reduction clauses below;
 - a. Final numbers are to be confirmed no less than seven days prior to the event. The hotel will accept a reduction of up to 10 per cent of the numbers originally booked. The hotel will always charge a minimum of 90 per cent of numbers originally booked.
 - b. In the event that the client has to cancel or curtail a booking, the hotel will charge a cancellation fee based on the following scale.
 - i. Over 6 months prior 25 per cent
 - ii. 4-6 months prior 50 per cent
 - iii. 1-3 months prior 75 per cent
 - iv. Less than 1 month prior 100 per cent
 - c. Conference delegates with bedroom bookings that do not stay for the confirmed number of nights will be charged regardless of circumstance.

Accommodation Bookings

1. An individual booking is only confirmed if supported by a deposit requested by the Hotel or credit card "guarantee".
2. Company and Group bookings are only confirmed if supported in writing, with approved credit facilities or if supported by a suitable deposit requested by the hotel.
3. Individual bookings may normally be cancelled without penalty up until noon on the day prior to arrival. Bookings cancelled after this time will be invoiced for one night's charges without notice. Group bookings may have a different policy, depending on numbers and details will be made known to the client at the time of booking.

Charges & Payment

1. Unless otherwise agreed in writing, all invoices are due on departure.
2. The hotel requires at least 14 days to set up a credit account and reserves the right to refuse credit or withdraw credit at any time without notice.
3. Credit accounts are due for payment by the end of the month following invoice date. The hotel reserves the right to add a credit charge of 2 ½ per cent per month to overdue accounts.
4. Should a deposit be required for any booking or event this will be detailed separately to the client. All deposits and pre-payments are non refundable .

Coach Tours

There are separate and specific terms and conditions applicable to coach tours that are available on request.

General

1. Clients and their guests are required to conduct themselves in a reasonable manner at all times. Unruly clients and their guests will be evicted, with no refund of any monies paid.
2. The hotel reserves the right to hold any client liable for any loss or damage to the Angel and Royal Hotel's property, fixtures and fittings including items hired for their use. They may also be liable for injury to any person, including the Angel and Royal Hotel's staff, which arises from the client's actions.
3. Clients and their guests may not consume food or drink on the premises that have not been supplied by the hotel.
4. The hotel will not be liable for failure to provide, or delay in providing facilities or services as a result of event or matters outside the Hotel's control.
5. The Hotel will take all reasonable steps to ensure that the requirements of each client are met. However, the Hotel reserves the right to provide alternative services of at least comparable standard, at no extra cost to the client.