


ATLANTIC COAST
HOTEL

Thank you for considering The Carlton Atlantic Coast Hotel as a potential venue for your wedding. Please find attached a selection of available menus, which can be tailored to suit your requirements.

Banqueting Menu 1

*Fan of Galia Melon, Champagne sorbet
and Citrus Coulis*


Cream of Tomato and Basil, Garlic Croutons


Marinated Chicken, Lemon Risotto and Almond Pesto

*Grilled Fillet of Salmon, Tarragon
& Leek Fondue with a lime butter Sauce*


*Atlantic Coast Dessert Plate
(lemon tart, chocolate profiteroles, & honeycomb ice
cream)*


Freshly Brewed Tea or Coffee


After Dinner Mints

**Banqueting
Menu 2**

*Fan of Galia Melon, Champagne sorbet and Citrus Coulis
Chicken Liver Pate, Focaccia Toast and Sauce of Redcurrent and Port*



Cream of Potato and Leek Soup



*Traditional Roast Turkey and Ham
(roast turkey supreme with mustard crusted bacon, chipolata sausage, herb
stuffing and red wine jus)*

Baked Dorne of Salmon, Roasted Herb Crust & Tarragon Oil



*Atlantic Coast Dessert Plate
(lemon tart, chocolate profiteroles and honeycomb ice cream)*



Freshly Brewed Tea or Coffee



After Dinner Mints

**Banqueting
Menu 3**

*Salad of Pear and Bacon with Honey and Walnut Dressing
Terrine of Chicken and Chive, Orange Vinaigrette*



Cream of Vegetable Soup, Cheese Croutons



*Roast Sirloin of Beef, Horseradish Mash and Thyme Jus
Pan Fried Fillet of Salmon, Tomato Fondue and Parsnip Chips*



*Atlantic Coast Dessert Plate
(lemon tart, chocolate profiteroles and honeycomb ice cream)*



Freshly Brewed Tea or Coffee



After Dinner Mints

**Banqueting
Menu 4**

*Fan of Galia Melon, Champagne sorbet and Citrus Coulis
Light Salad of Smoked Chicken, Snow Peas and Orange Vinaigrette*

Cream of Broccoli and Almond Soup

*Pork Medallions, in a Peppercorn Crumb with a Wild Mushroom Sauce
Roast Fillet of Sea Trout, Garlic Mash and Chervil Sauce*

*Atlantic Coast Dessert Plate
(chocolate profiteroles, cappuccino cups,
iced praline parfait with raspberry sauce)*

Freshly Brewed Tea or Coffee

After Dinner Mints

**Banqueting
Menu 5**

*Fan of Galia Melon, Champagne sorbet and Citrus Coulis
Marinated Atlantic Salmon, Salad of Cucumber with Sour Cream and Chive*

Cream of Carrot and Coriander Soup

*Baked Fillet of Cod, Ratatouille & a black Olive Tapenade
Roast Sirloin of Beef, Horseradish Mash and Thyme Jus*

*Atlantic Coast Dessert Plate
(chocolate profiteroles, cappuccino cups,
iced praline parfait with raspberry sauce)*

Freshly Brewed Tea or Coffee

After Dinner Mints



*Banqueting
Menu 6*

*Fan of Galia Melon, Champagne sorbet and Citrus Coulis
Smoked Salmon, Crab & Wasabi Tartlet with Chilli Jam & Crispy Leeks
Terrine of Duck and Pistachio with Peach Chutney and Port Syrup*


Cream of Cultivated and Wild Mushroom Soup


Champagne Sorbet


*Fillet of Beef, wrapped in Smoked Bacon with a Red Onion Confit and
Thyme Jus*

*Braised Spiced Fillet of Monkfish, Coriander Mash
with a Teriyaki Butter Sauce*

*Medallion of Pork, wrapped in Regatto Cheese and Parma Ham, with sauces
of Garlic, Tomato and Pesto*


*Atlantic Coast Dessert Plate
(white chocolate truffle, brandy snap basket of Malibu mousse,
chocolate tart, sauce of butterscotch and raspberry)*


Freshly Brewed Tea or Coffee


After Dinner Mints