

Eat, Drink and be Married!

The following menus are a sample of the food we can provide.

ALLERGENS & DIETARY REQUIREMENTS

Please make sure that your wedding coordinator is aware of any allergies or dietary requirements for you or any of your guests.



SAMPLE CARVERY MENU

COLD STARTERS

Choice of Freshly Made Salads

Sliced Cold Meats

Ham, turkey and beef

Sliced Continental Meats

Seafood Selection

*Including prawns, mussels and clams,
smoked and poached salmon*

Marinated Seafood

Platter of Sliced Fresh Fruits

Pâté and Eggs

Warm Bread Rolls

HOT ENTREES

*Please choose any two options
from below:*

Roast Sirloin of Beef

*Served with a Yorkshire Pudding
and Horseradish sauce*

Roast Loin of Pork

Served with apple sauce

Roast Turkey

Served with cranberry sauce

Roast Sugar Baked Gammon

With a pineapple glaze

Roast Leg of Manx Lamb

With Garlic and Rosemary

*All are served with Chef's selection of
vegetables and potatoes.*

DESSERTS

**Chef's Selection
of Desserts**

Cheese Selection

Manx, English and Continental

Coffee and Mints

SAMPLE
PLATED MENU

STARTERS

Parmesan Roasted Asparagus

*With Parma ham, balsamic red peppers
and sun blushed tomatoes*

Chicken Liver Pâté

*Served with dressed watercress and
rocket, plum and grape chutney and
balsamic roasted cherry tomatoes*

Crayfish and Atlantic Prawn Cocktail

*Served with Bloody Mary Rose sauce
and little gem lettuce*

Croque Monsieur

*Served with celeriac remoulade, petit
waldorf salad and walnut dressing*

Carpaccio of Beetroot

*Served with grain mustard potato salad,
dill mayo and locally smoked salmon*

Palace Hotel Classic Caesar Salad

With chicken and homemade dressing

Soup Selection

Available upon request

MAIN COURSE

Thyme Roasted Pork Chop

*Served with asparagus, sweet peppers
and raisin and sultana jus*

Medallion of Beef Fillet

*Served with rosti potato and
port wine and shallot reduction*

Stuffed Corn-Fed Chicken Breast

*Served with leaf spinach, sun blushed
tomato and white wine and shallot cream*

Paprika Baked Fillet of Salmon

*Served with chargrilled baby leeks and
spinach with a Thai mussel broth*

Breast of Chicken

*Served with asparagus, pancetta, chestnut
mushroom fricassee and chive cream sauce*

Rosemary & Garlic Leg of Lamb

*Served with roasted vegetables,
redcurrant and mint jus*

Roast Loin of Pork with Honey Crackling

*Served with apple, asparagus,
French beans and sage potatoes*

Traditional Roast Beef

*Served with a Yorkshire pudding, vegetables
and potatoes*

DESSERTS

Classic Lemon Tart

*With raspberry sorbet and
meringue crumb*

Homemade Sticky Toffee Pudding

Smothered in butterscotch sauce

White Chocolate Tart

With berry coulis and pistachio ice cream

Salted Caramel Chocolate Tart

*Served with Chantilly cream and
strawberry and mint salad*

Black Forest Eton Mess

*Bound with Manx cream, dark chocolate
and black cherries*

Chocolate and Walnut Slice

*Served with raspberry sorbet, berries
and toasted pistachios*

Coffee and Mints

One option per course.

SAMPLE

EVENING BUFFET MENU

Each of our wedding packages includes a standard menu at no additional cost.

We are pleased to offer two additional menus with an extensive range of options for your evening buffet. Or, for a small supplement, if you have something more specific in mind, our chef will be happy to discuss your requirements to create a more bespoke evening menu.

STANDARD MENU

No additional charge

Sausage Baps

Bacon Baps

French Fries or
Homemade Chips

EMERALD MENU 2

*+ £2.50 per person**

Selection of Sandwiches

Freshly Made Sausage Rolls

Mini Falafel and Yoghurt
with Mint and Cucumber Dip

Golden Fried Chicken Goujons

Chicken Drumsticks

Garlic and Thyme
Roasted New Potatoes

Quiche Selection

Oak Smoked
Bacon and Cheese rolls

Alternative Menu Choices

Emerald and Sapphire Menus only

Savoury Buffet Eggs

Plaice Goujons with
Remoulade dip

Golden Fried Mushrooms
with Garlic Dip

Garlic and Thyme
Roasted New Potatoes

Chicken Tikka Split Sticks

Homemade Chunky Chips
Potato Wedges

SAPPHIRE MENU

*+ £3.50 per person**

Pork Pie

with plum and grape chutney

Mini Onion Bhajis and
Vegetable Pakoras

Ham Cornets filled with
Cream Cheese and Chives

Chipolata Sausages
with honey and grain mustard

Golden Fried Mushrooms with Garlic Dip

Mini Peppered Steak Pies

Spiced Chicken Drumsticks

Assorted Puff Pastry Croquettes
Ham and cheese; Mushroom; Salmon

**Excl. additional guests charge (if applicable).*

SAMPLE
CHILDREN'S MENU

STARTERS

Melon and Strawberries

Tomato Soup

MAIN COURSE

Wraps served with Skinny Fries

Breaded chicken with grated cheese, or battered cod with bacon and shredded cos lettuce

Pitta Pizza served with Chips

*Cheese and tomato
Pepperoni
Vegetable supreme*

**Spaghetti Bolognese and
Cheesy Garlic Bread**

**Macaroni Cheese and
Crispy Bacon**

Grilled Cheese Burger
*Served in a soft brioche bun
with skinny fries and coleslaw*

Ham and Cheese Pitta Pocket

Plain Sandwich
Cheese, ham or strawberry jam

**Steamed Vegetables with
Creamy Mash**

DESSERTS

Ice cream or sorbet

Yoghurt

**Brownie Cubes
with Sliced Banana**

**Vanilla Ice Cream and
Chocolate Crumb**

Available to children aged 5-12 years. One option per course.

ADDITIONAL GUESTS

If your number of guests exceeds the maximum stated in the wedding package of your choice, there will be an additional charge per guest.

Wedding Breakfast

£29.55 per guest

Evening Buffet:

£12.00 per guest

CHILDREN (5-12 YEARS)

If you have any young guests in addition to the maximum number stated in your chosen wedding package, there will be an additional charge of **£14.95 per child.**