

Buffet Options...

Hot & Cold Finger Buffet

£16.95

Selection of Filled Sandwiches
Homemade Sausage Rolls
Cheese & Onion Quiche
Southern Fried Chicken Goujons
Spicy Wedges
Breaded Cod Goujons
Assorted Dim sum
Meat & Potato Pie
Dips & Sauces



Hot & Cold Fork Buffet

£28.95

Beef Lasagne, Garlic Bread
Chicken Curry, Poppadum
Vegetarian Stir Fry
Stuffed Cheese Jacket Potatoes
Poached Salmon & Prawns
A Selection of Cold Meats
Mixed Salad & Coleslaw
Basmati Rice
Chutney Dressing



Rustic Buffet

£29.95

Platter of Cold Meats
Continental & Smoked Meats
Platter of Local & Continental Cheeses
Pickles, Chutneys, Olives
Grapes, Celery, Nuts
Platter of Melon
Selection of Artisan
Breads & Crackers



Hot Filled Baps

2 per person £8.95

Bacon
Sausage



Wedding Breakfast Selection...

Canapés on Arrival

3 per person £3.95 / 5 per person £5.95

- Mini Quiche ■ Cheese & Tomato Crostini
- Cumberland Sausage Roll ■ Melon & Strawberry Skewer
- Cajun Chicken Skewers ■ Brussels Pate on Toast ■ Butterfly Bread Prawns

Soups

Served with a Bread Roll

£3.95

- Tomato & Basil ■ Vegetable & Lentil ■ Leek & Potato ■ Mushroom & Chive

Starters

- Pears of Melon, Strawberries, Lemon Sorbet, Curly Endive £4.95
- Ham & Apricot Terrine, Fruit Chutney, Toasted Brioche, Rocket & Tomato Salad £5.95
- Sesame Seed Crispy Goats Cheese, Beetroot Relish, Cos Lettuce with Parmesan £5.95
- Prawn & Cucumber Tian, Dressed Leaves, Tomato Concasse, Brown Bread & Butter £6.95

Sorbets

£1.20

- Lemon ■ Raspberry ■ Champagne

Main Courses

- Roast Sirloin of Beef, Yorkshire Pudding, Roast Gravy £19.95
- Pan Roasted Breast of Chicken, Sage & Onion Stuffing, Pigs in Blankets, Roast Gravy £13.95
- Roast Loin of Pork, Apple Sauce, Crackling, Cider Jus £12.95
- Oven Baked Salmon Trellis, Wilted Greens, Lemon & Chive Cream £14.95
- Grilled Fillet of Seabass, Asparagus Spears, Cherry Tomatoes, Sauce Vierge £15.75

Vegetarian Options

Served with Seasonal Vegetables & Potatoes

- Pea & Red Pepper Risotto, Courgette Ribbons with Pea Shoots & Gaufrette Potatoes £10.95
- Vegetable Lasagne, Garlic Bread and Dressed Mixed Salad £10.95

Desserts

- Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream £5.95
- Blackcurrant & Prosecco Cheesecake, Blueberry Compote & Chantilly Cream £5.75
- Warm Chocolate Torte, Chocolate Sauce & Strawberry Ice Cream £5.95
- Glazed Lemon Tart, With Raspberry Sorbet £5.15
- Apple & Plum Crumble, With Homemade Custard £5.15
- Mixed Berry Pavlova, With Pistachio Ice Cream £5.75
- A Selection of Cheese & Biscuits, With Crackers, Grapes, Celery & Chutney £9.95

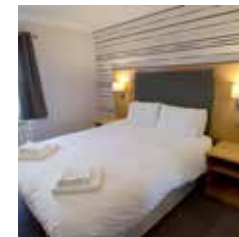
- Tea & Coffee Served with Mint Chocolates £2.75

Your Stay...

We offer a complimentary stay including cooked breakfast for the bride and groom in one of our superior rooms and discounted rates for family and friends attending your wedding.

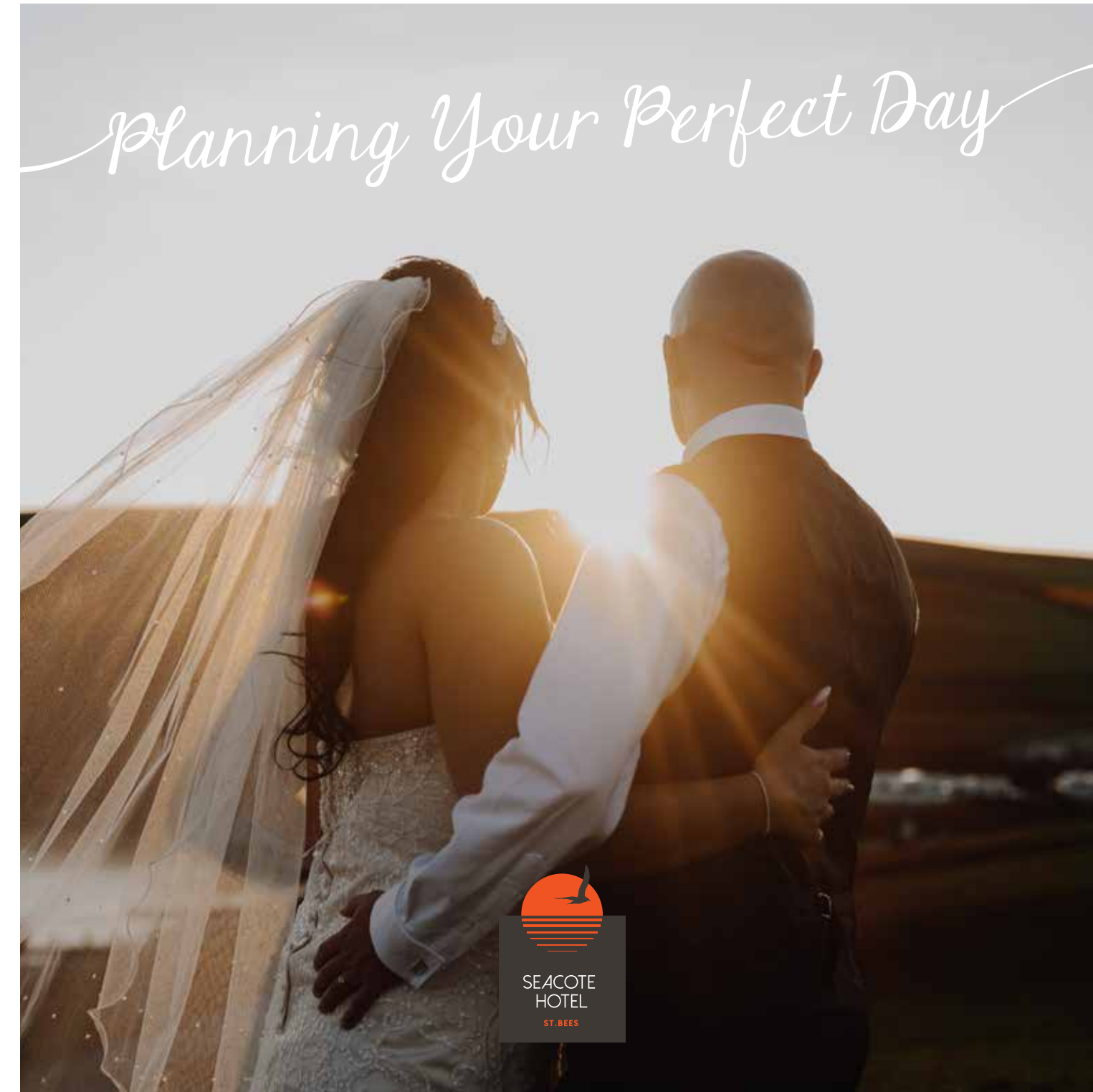
The majority of our rooms come with superb panoramic views across the Irish Sea towards the Isle of Man. Rooms are available as twin, double or family rooms. Complimentary Wi-Fi is available to all of our guests.

A large car park is available for hotel guests at the front of the hotel, with CCTV in place for your peace of mind.



www.seacote.com

THE SEACOTE HOTEL, ST. BEES, CUMBRIA CA27 0ES
TEL: 01946 822300 FAX: 01946 8246667 EMAIL: HOTEL@SEACOTE.COM



The stunning backdrop of St. Bees Head, the sea views and the beautiful countryside amalgamate perfectly to create a wonderfully romantic setting for your special day. Providing amazing photo opportunities that can't be found anywhere else.

Boasting one of the largest function rooms in West Cumbria, with a seating capacity from 50 to 300 people, the Seacote is an ideal setting for your wedding.

We hold a license to perform civil ceremonies at the Seacote, Our Wedding Coordinator Sue Mullinder, who has had many years' experience is keen to ensure your wedding experience is really 'yours'.

"We work with the special couple to make their wedding day a wonderful day to remember."



Your Day...

Originally a 19th Century private house, the Seacote has been welcoming guests as a hotel for over 100 years.

The 70 bedroom Hotel will ensure you have enough space for all your guests. It encompasses two bar areas. The Headlands Restaurant with amazing views overlooking St. Bees Head and our beautifully refurbished function suite which can be used as one large space or partitioned into three rooms for smaller gatherings. Making a truly versatile venue.

We are committed to making your day go off without a hitch. You will have complete involvement with every aspect of the planning, from decorations to the menu. Our staff are able to assist with any special requirements.



Your Way...

Our dedicated wedding planner will be with you through every step to offer as much or as little help as you need. Offering a personal service and taking the stress out of the run up to the big day.

Sue has many years experience working with brides and grooms and liaising with local suppliers to ensure your wedding at the Seacote is exactly as you envisage it.

We have developed a selection of packages to suit a variety of tastes and budgets. Bespoke options are always available.

Your Choice...

Our Chef has a reputation for excellent food and has created menus ranging from rustic hot & cold sandwiches to a sumptuous four course wedding breakfast, all using the finest local produce. We are here to help you plan your day to remember, let us take away the stress and allow you to make the most of your wonderful day.

