



Celebrate with Us

2010 - 11

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Young & Co.'s Brewery, P.L.C.



Etiquette & Suggestions

Weddings

On Arrival your guests may take a welcome drink in the lounge or bar area downstairs, while the Bride and Groom have photographs taken around the cake in the Windsor bar and dining room. Should you wish your guests to be present for this we would be delighted to serve them in the room. We can arrange arrival drinks, credit bar and cash bar, canapés for arrival and have a number of fantastic breakfast menus for you to choose from. All menus are flexible and we will always endeavour to provide you with a menu of your choice but should there be a requirement to add or remove dishes to suit, we will then recalculate the menu charge per head for you. We are 100% flexible where we can, so please do not be afraid to ask.

Top Table

The most traditional way of arranging the top table is as shown below

- The groom should always sit on the right hand side of the Bride.
- It is customary for the Bride's parents as the hosts to sit on either side of the Bride and Groom.
- The Groom's parents should come next.
- Wherever possible, the remainder of the guests should be seated alternatively.
- The bride should always be to the left of the groom.

Toasts and Speeches

Keep them brief, too many are long and rambling when they should be short, personnel and to the point.

- The Bride and Groom-This is normally proposed by the Bride's Father or a close friend of the family and the reply is made by the Bridegroom.
- The Bridesmaids-Proposed by the Bridegroom after his reply to the first toast. The response to this is made by the Best Man.
- The Parents of the Bride and Bridegroom-Proposed by the Best man after his speech of thanks on behalf of the Bridesmaids.

The Evening Celebration

These occasions can be as formal or relaxed as you would like, we will do our best to accommodate your requirements.

We can arrange arrival drinks, credit bar and cash bar and we also have a resident DJ we can book on your behalf; alternatively you may arrange your own.

Your room layout will be discussed and agreed to the best the room will allow and all finer details will be tailored to your every need.

Again we have prepared a fantastic selection of buffet menu choices, but should there be a requirement to add or remove dishes to suit, we will then recalculate the menu charge per head for you. Again we are 100% flexible where we can, so please do not be afraid to ask.

The White Wedding

The wedding dress is traditionally white to symbolise the innocence and purity of the bride. The veil serves to hide the bride's beauty and to ward off evil spirits.

Something Old

Represents the link with the bride's family and the past. Many brides choose to wear a piece of antique family jewellery or a mother's or grandmother's wedding gown.

Something New

Represents good fortune and success in the bride's new life. The wedding gown is often chosen as the new item.

Something Borrowed

Is to remind the bride that friends and family will be there for her when help is needed. The borrowed object might be something such as a lace handkerchief. In some regions "something borrowed" could be something stolen or gold.

Something Blue

Symbolises of faithfulness and loyalty. Frequently the garter is the blue item. Blue represents the protection and holiness of the Virgin Mary.

The Table Plan Poem

It's never easy,
When the list of guests you're scanning
To find the perfect answer
To the perfect table planning.
The seating problem could be solved with ease
If folks could sit just where they please,
But since we've had civilisation
The problem has been one great complication:
Who should sit where and alongside of whom
Pray that someone will design a room
Where all are at front and none at the end,
And everyone sits right next to his friend.
But until that great achievement
Our best we've tried to do,
So please relax, enjoy yourself
For now it's up to you.

Wedding Breakfast & Dinner Party Menu

£18.95 per person

To Start

Roasted Vine Tomato & Garlic Soup, drizzled with Basil Pesto

Main

Roasted Chicken Supreme, Buttered New Potatoes, Roasted Vegetables & served with a Rich Chasseur Sauce

Dessert

Pavlova served with Clotted Cream

To finish

Coffee or Tea and Mints

£22.95 per person

To Start

Smoked Salmon with a Timbale of Cream Cheese & Prawns topped with Karri

Main

Roasted Rib of Beef, Fresh Seasonal Vegetables,
Roast Potatoes, Yorkshire Pudding & Rich Red Wine Jus

Dessert

Dark Chocolate Mousse in an Ivory Tower with Kirsch infused Cherries

To finish

Coffee or Tea and Petit Fours

22.95 per person

To Start

Chicken Strips & Pink Grapefruit Salad

Main

Fillet of Haddock with a Lemon & Dill Sauce, Buttered New Potatoes, Fresh Seasonal Vegetables

Dessert

Vanilla Cheesecake topped with Fruit Coulis

To Finish

Coffee or Tea and Petit Fours

£25.95 per person

To Start

Seared Scallops & Mornay Sauce in a Puff Pastry Vol au Vent

Main

Roast Loin of Pork in a Cider, Honey Roasted Seasonal Vegetables, Roast Potatoes, & a Cider Jus

Dessert

Warm Apple Tartlet topped with Luxury Vanilla Ice Cream

To finish

Coffee or Tea and Petit Fours

Vegetarian dishes can be arranged to order

Please do not hesitate to request a dish and we will do our best to cater to your request.



Arrival Canapés

£2.95 per person (3 per person)

Select 3 choices from below

Smoked Salmon & Gravdax Filo Baskets
Chicken Satay Skewers
Tiger Prawn Brochette
Melon & Parma Ham Parcels
Savoury Vegetable Samosa with Cucumber & Mint Dip
Breaded Goats Cheese Melts
Chinese Vegetable Spring Rolls & Sweet Chilli Dip
Chilli Con Carne filled Vol au Vents
Prawn Marie Rose filled Vol au Vents
Honey & Mustard Glazed Chipolatas
Chicken Liver Paté on Melba Triangles
Onion Bahjis & Mango Chutney Dip

Buffet 1

£10.95 per person

Filled Selection of Soft Mini Rolls
Cajun Spiced Chicken Wings
Mini Sausage Rolls
Honey Coated Baby Sausages
Crispy Onion Rings
Warm Spicy Potato Wedges & BBQ Dip
Nacho's with Sour Cream & Tomato Salsa Dips

Buffet 2

£13.95 per person

Filled Selection of Soft Mini Rolls
Warm Crispy Spring Rolls & Sweet Chilli Sauce
Warm Quiche Lorraine or Vegetarian
Bacon & Cheese filled Crispy Potato Skins
Crudités & Garlic Mayo Dip
Breaded Chicken Goujons
Warm Vegetable Samosa & Cucumber & Yoghurt Dip
Prawn Marie Rose filled Vol au Vents

Buffet 3

Create your own choice of buffet and we will cost it accordingly for you.

Vegetarian Buffet £10.95 per person

Cheese & Tomato Savoury Slices
Crudités with Tzatziki & Houmous
Spinach & Potato Frittata
Pitta Bread Filled With Greek Salad & Dressing
Vegetable Spring Rolls with Thai Sweet Chilli Dip
Vegetable Samosa & Cucumber Yogurt Dip
Potato Wedges & Garlic Mayo Dip



Hot Fork Buffet

£14.95

Please choose 4 items from our chef's homemade dishes.

Steak & Onion Pie in a Rich Young's Beer Gravy

Mushroom & Garlic Penne Pasta with Parmesan Cheese

Chicken Thighs in Chasseur Sauce

Atlantic Pie

Roasted Beef Tomatoes with a Spring Onion & a Cheesy Cous Cous Sauce

Marinated Cajun and Lime Chicken Breast

Beef Madras or Chicken Korma

Linguini Carbonara

Savoury Beef Lasagne

All of the above served with Crusty French Bread

Please select 2 accompanying dishes

Fresh Seasonal Vegetables

Steamed Rice

New Potatoes

Mashed Potatoes

Rustic Chips

Fresh Crisp tossed Salad

Finish with Fresh Ground Coffee

Dessert may be added at an extra cost of £2.95 per person



Cold Carved Buffet

£24.95

Choose 3 of the following dishes

Exmoor Beef

Glazed Gammon Ham

Roast Turkey with Cranberry Sauce

Roast Loin of Pork with Stuffing & Apple Sauce

All of the above served with Crusty French Bread

Please choose 3 accompanying dishes

Tomato, Shallot and Balsamic Salad

Crunchy Coleslaw

Green Mixed Leaf Salad with Vinaigrette

Rice Salad with Peppers and Mushrooms

Baby New Potato & Spring Onion Salad

Cous Cous and Roasted Vegetable Salad

Warm Buttered Baby New Potatoes

Basil Pesto and Pasta Salad

Choose 2 of the following

Double Chocolate Fudge Cake

Vanilla Cheesecake with Fruit Coulis

Apple Pie

Black Forest Gateaux

served with Double Cream

Finish with Fresh Ground Coffee & Mints.





White Wine

Dry, Fresh & Zesty:

White Rioja,

Bodegas El Coto, Spain 2009

A fresh and lemony dry white from one of Rioja's most up and coming producers. This wine is un-oaked with a lovely vibrant style. Try it with fresh fish, chicken and light pasta dishes or simply on its own.

175ml 250ml 750ml
Bottle

£4.40 £6.10 £17.10

Sauvignon Blanc,

Terra Mater Reserve, Maipo Valley, Chile 2009

Zippy, fresh and clean Sauvignon Blanc. This wine combines the grassy and mineral style of Sauvignon Blanc with a refreshing and smooth ripeness from many hours of bright sunshine in the foothills of the Andes.

£4.55 £6.30 £17.50

Pinot Grigio,

Villa Borghetti, Italy 2009

Uncomplicated, dry and refreshing with a hint of almond on the finish. Perfect on its own or with lighter dishes, especially scallops, salads and risotto.

£4.45 £6.05 £17.00

Pouilly-Fumé,

Les Moulins à Vent, Loire Valley, France 2008

Classic Sauvignon Blanc from the Loire Valley in France. This wine is bright, fresh and mineral with a distinct and appealing smokiness typical of Pouilly Fumé. Lovely with pork and especially good with venison salad.

£25.70

Grenache Blanc,

Old Vines, Le Sanglier de la Montagne, Pays D'Oc, France 2009

Beautiful Southern French wine produced from the Grenache Blanc grape grown in the wild and rugged region of Tuchan. Fresh and crisp and a good match for lighter meat dishes.

£3.85 £5.50 £15.50

Sauvignon Blanc,

Mission Estate, Marlborough, New Zealand 2009

Superb, fruit-laden Sauvignon Blanc from New Zealand's oldest producer.

Vibrant, zesty and intense. Try it with spicy foods, fresh fish or simply on its own.

£5.60 £8.10 £23.70

Vintages are subject to availability
All prices include VAT at 17.5%

Aromatic & Exotic:

Riesling,

Mission Estate, Marlborough, New Zealand 2008

An off-dry Riesling from the magnificent Mission Estate in Hawke's Bay. It is bright, clean and wonderfully aromatic, with notes of stonefruit minerality and lime, and will complement any white meat, seafood or salad dishes.

175ml

250ml

750ml

Bottle
£23.70

Viognier,

Domaine Condamine L'Evêque, Vin de Pays des Cotes de Thongue, France 2008

A dry and rounded white with aromas of peach and apricot. The Viognier grape has a distinct ripe floral character with delicious fruit flavours. A good match for chicken and pork dishes.

£22.75

Torrontes,

Alta Vista, Mendoza, Argentina 2009

Argentina's best known white variety, the Torrontes grape is growing in popularity. Alta Vista is unique in that it is owned by an old Champagne family. So, old World expertise meets with the freedom and opportunities of the New World. The resultant wine is lightly floral with a touch of lemon and ginger.

£4.70

£6.45

£18.25

Albariño,

Bodegas La Val, Galicia, Spain 2008

A wonderfully fragrant wine from North West Spain. The Albariño grape makes delicious vibrant and mineral whites that go perfectly with seafood. A slight spritz on the tongue characterizes this dry white and ensures its freshness. The wine is rounded and smooth but with a delicious lemony edge.

£24.70

Fuller Flavoured & Rounded:

Unoaked Chardonnay,

Crystal Brook, South Australia 2009

The South Australian sun produces a wine packed with pineapple and tropical fruit flavours and a smiling, happy character. Un-oaked to allow the flavours of the Chardonnay grape to shine.

£4.60

£6.35

£18.00

Chenin Blanc,

Keate's Drift, South Africa 2009

Crisp and zesty with a light lemon and honey flavour, this wine is perfectly balanced with its notes of tropical fruit and peach. Delicious with all kinds of spicy food.

£4.10

£5.70

£16.50

Chablis,

Jean-Marc Brocard, Burgundy, France 2007

A touch of smoky flintiness gives this wine real individuality. Rounded, smooth and totally dry. Perfect on its own but even better with some fresh fish.

£6.90

£9.65

£27.25

Chardonnay,

Alta Vista, 'Premium Label', Argentina 2007

French winemaking expertise and cool vineyards on the slopes of the Andes produce this delicious New World Chardonnay. Ripe and rounded with a lovely zesty streak of minerals running through it.

£4.90

£6.95

£20.00

Red Wine

175ml 250ml 750ml
Bottle

Lighter, Juicy & Supple:

Carignan,

£3.85 £5.50 £15.50

Old Vines, Le Sanglier de la Montagne, Pays D'Oc, France 2009

Voted one of the Top 100 Vin de Pays reds. Made from gnarly Old Vine Carignan grapes, this wine has a delicious spicy, brambly flavour reminiscent of blackberries.

Pinot Noir,

£5.15 £7.00 £19.25

Domaine Virginie Lagrange, Vin de Pays de l'Hérault, France 2008

A delicious, cheeky Pinot Noir perfumed on the nose, pale in colour, high in acidity with cherry and chocolate flavours. Great with fatty meats like lamb or duck.

Beaujolais Villages,

£20.00

Château de Châtelard, France 2009

Gorgeous, lush and juicy red with an abundance of fruit. Very enjoyable with most light meats and the perfect accompaniment to our speciality British sausages.

Medium Bodied, Plummy & Ripe:

Rioja Crianza,

£5.35 £7.05 £19.50

Bodegas El Coto, Spain 2006

Deliciously smooth with soft succulent raspberry fruit and subtle spicy flavours. The velvety ripeness of the Tempranillo grape is complemented by the oaky and creamy sweetness gained from ageing in barrels for 12 months.

Pinot Noir,

£28.75

Churton Estate, Marlborough, New Zealand 2007

This is an excellent Pinot Noir with a rich, velvety, rounded flavour that simply melts in your mouth. With a touch of bottle age, this wine is a real treat.

Shiraz,

£4.60 £6.35 £18.00

Crystal Brook, South Australia 2008

Full flavoured and smoky with a delicious fruity ripeness. This is classic Aussie Shiraz, made to be drunk and enjoyed by all. A delightful red wine with plenty of flavour.

Organic Côtes du Rhône,

£25.25

Chapoutier, Rhône Valley, France 2008

Chunky, spicy and rounded and made with great care by one of the Rhône Valley's top producers. A blend of smoky Syrah and ripe Grenache grapes creates a tremendously versatile red that is robust but never heavy.



Merlot Cabernet,

Domaine Condamine L'Evêque, Vin de Pays des Côtes de Thongue, France 2008

From an outstanding small producer in the far South West corner of France.

An individual 'cuvée' blended especially for us that pulsates with chunky, plummy fruit. Perfect with steak.

175ml 250ml 750ml
Bottle

£4.50 £6.15 £17.25

Robust, Powerful Spicy:

Malbec,

Alta Vista 'Premium Label', Mendoza, Argentina 2008

Alta Vista own some of the best vineyards in Argentina, nestling in the cool foothills of the Andes. The high altitude produces grapes with excellent acidity and soft tannins which balance the juicy, ripe fruit to perfection.

£5.40 £7.20 £20.00

Zinfandel Shiraz,

Terra Mater Vineyard Reserve, Maipo Valley, Chile 2008

The ripe and sweet fruit of Zinfandel blends perfectly with the smoky and meaty elements of the Shiraz grape. This is unashamedly powerful and really enjoyable with grilled meats and more robust, spicy dishes.

£4.50 £6.15 £17.25

Shiraz,

You, Me and the Gatepost, Western Australia 2008

A succulent and spicy red with real depth of flavour and a kiss of oak. This wine shows the superb quality that Western Australia is now producing.

£4.65 £6.40 £17.70

Merlot,

Highwood Estate, McLaren Vale, Australia 2007

Made in the suburbs of Adelaide by the master craftsmen at Highwood. This wine bursts with ripe and rounded fruit flavours with a creamy, vanilla roundness and a touch of spicy clove from its maturation in oak.

£6.10 £8.55 £24.75

Chianti Classico,


Casanuova di Nittardi, Tuscany, Italy 2007

Winner of *Wine Spectator's* "Winemaker of the Year 2009".

This incredible achievement is reflected in the quality of this superb Chianti.

Clean, ripe red fruits mixed with black cherry and a hint of liquorice. Delicious.

£28.75



Rosé Wine

	175ml	250ml	750ml Bottle
Rioja Rosado, Bodegas El Coto, Spain 2009 Made from a blend of Tempranillo and Garnacha grapes, this rosé has a lovely freshness and a wonderful intensity of strawberry and raspberry fruit. A great match for barbecued meats and seafood.	£4.60	£6.35	£17.65
Cabernet Sauvignon Rosé, Paso del Sol, Maipo Valley, Chile 2009 Nicely rounded and fresh with succulent juicy red berry fruit flavours. Off-dry for those who prefer a slightly sweeter style of rosé. Strawberry coloured with good body and a lovely richness.	£4.15	£5.70	£16.50
Organic Rosé, Terra Sana, François Lurton, France 2009 Dry and full flavoured rosé with a delicious fruity richness. Hand-selected organic grapes from South West France are transformed into delicious flavours of ripe strawberries and raspberries. Perfect for al fresco dining.	£4.85	£6.80	£19.00

Sweet Wine

		125ml	375ml Bottle
Muscat de Beaumes de Venise, Domaine de Coyeux, Rhône Valley, France 2004 This is a light style sweet wine from the Rhône Valley. Honey and peach dominate the nose with luscious sweet grapey flavours on the palate.		£7.65	£22.25
Orange Muscat, 'Essensia' Andrew Quady, California 2007 Floral and exotic with an intense orange blossom aroma and toffee - ish hints.		£8.20	£23.70
		100ml	500ml Bottle
Tawny Port, Warre Otima 10 year old Tawny Aged in barrel for 10 years to give a gentle rounded Port of great quality. A gold - red - brown wine fading to amber on the rim.		£5.65	£26.00

Sparkling Wine

Prosecco,

Brut NV, Cuvée Donna Trevigna, Italy

Fresh and lively sparkling wine from North Eastern Italy. Great for everyday celebrations.

125ml 750ml

Bottle

£4.65 £22.75

Pelorus

Brut NV, Cloudy Bay, New Zealand

Produced in the traditional Champagne method, predominantly from Chardonnay grapes. Grown in the Marlborough Wairau Valley and aged for 2 years before release to give a rounded complex flavour.

£6.30 £30.75

Rosé Cava,

Brut NV, Bohigas, Spain

Wonderful, soft, rounded rosé fizz from an excellent source in North East Spain.

£4.45 £21.70

Champagne

Cockburn & Campbell,

Brut NV, France

Excellent Champagne from the House of Gardet. Matured in the bottle for that little bit longer to give our House Champagne a delicious, rounded and complex flavour.

125ml 750ml

Bottle

£7.45 £36.25

Veuve Clicquot,

Brut NV, France

Superb Champagne from one of the best large producers or 'Grande Marques' as they are known. Beautifully balanced and full flavoured but at the same time delicate and fresh.

£51.70

Laurent Perrier,

Brut NV, France

From one of the Champagne's best known producers, this Champagne is light and elegant with subtle yeasty and buttery characteristics.

£43.75

Taittinger Rosé,

Brut NV, France

Shimmering pink in colour. Delicious soft and intense rosé with considerable complexity. The bubbles are fine and the mousse persistent. A Champagne of great charm and elegance. Vintages are subject to availability

£56.75

Vintages are subject to availability
All prices include VAT at 17.5%