

THE PRYORS PREMIUM WEDDING BREAKFAST £50 PER HEAD

STARTERS

Cream of Mushroom Soup
served with Parsley & Truffle Oil
and a Crusty Bread Roll

Smoked Salmon
Crispy capers, Chives & Shallots
and rapeseed dressing

Pea & Ham Hock
Quail Egg Salad, Pea Puree,
Pea Shoots & Mint Oil

MAIN COURSES

Slow Braised Shin of Beef
Yorkshire pudding, Goose fat Potatoes,
Pan Gravy, and Seasonal Vegetables

Grilled Fillet of Hake
served with Caper & Brown Shrimp Butter,
Crushed Potatoes

Slow cooked Lamb Shank
Celeriac Mash served with Rosemary
and Redcurrant sauce

Caramelized Onion & Goats Cheese Tart
Crispy Leeks & Sweet onion Puree

DESSERTS

Homemade Medjool Dates Sticky Toffee Pudding
served with Toffee Sauce & Clotted Cream

Homemade Lemon Cheesecake
fresh Raspberries, a raspberry coulis
and candied lemon

Homemade profiteroles
filled with salted caramel cream,
chocolate sauce and candied hazelnut brittle

HERE AT PRYORS OUR PHILOSOPHY IS THAT EXQUISITE FOOD AND
ATTENTION TO DETAIL ARE AT THE HEART OF EVERY SUCCESSFUL EVENT.

Using fresh, locally sourced ingredients, our Head Chef and team can create a menu to
complement your day and most importantly your personal preferences.
Our 'Pryors Premium' menu is a great starting point and from here you may wish to
upgrade to our 'Pryor's Premier' menu or simply something in between.

Please note there is a minimum spend on food of £2,500 for Saturday's throughout summer 1st April to 30th September.



Pryors Hayes
GOLF CLUB

THE PRYORS PREMIER WEDDING BREAKFAST

£60 PER HEAD

STARTERS

Smooth Duck Liver Parfait
Morello Cherry Compote
served with a toasted Brioche

Poached, Smoked & Cured Scottish Salmon
served with Dill Crème Fraiche & Roe Dressing

Goats Cheese Bon Bons
Roasted Beetroot & Walnut Salad served with a
Beetroot Jam

MAIN COURSES

Pan-fried Breast of Chicken
Smoked Bacon Crisp, Truffled Cream Potatoes,
Asparagus and a Madeira cream sauce

Fillet of Beef with Oxtail Nuggets
served with Fondant Potato glazed carrot
and a red wine sauce

Grilled fillet of Seabass
served with Wilted spinach and samphire
fish cake, tomato cream

Best End of Lamb

with Lemon and Herb Crumb, Shoulder
croquette, gratin Potatoes and a Redcurrant
and Rosemary Sauce

Quicks Cheddar, Onion and Potato Pie
served with Garlic Roasted New Potatoes served
with a Plum Tomato and watercress Salad

DESSERTS

Homemade Lemon Crème Brulee
served with a Lavender Shortbread Biscuit

Swiss Chocolate & Passionfruit Cheesecake
with Passion fruit Syrup

Apple & Calvados Brioche & Butter Pudding
with an Apricot Glaze, Rum & Raisin Ice Cream

Carpaccio of Pineapple
toasted coconut, lime and chilli syrup
and mango sorbet

HERE AT PRYORS OUR PHILOSOPHY IS THAT EXQUISITE FOOD AND ATTENTION
TO DETAIL ARE AT THE HEART OF EVERY SUCCESSFUL EVENT.

Using fresh, locally sourced ingredients, our Head Chef and team can create a menu to
complement your day and most importantly your personal preferences.

Please note there is a minimum spend on food of £2,500 for Saturday's throughout summer 1st April to 30th September.



Pryors Hayes
GOLF CLUB

WEDDINGS DAYS ROOM HIRE & EXTRAS

Wedding Garden and Room Hire Civil Ceremony
(excludes registrar) £250.00

Room Hire Rest of Day
1st April to 30th September
Saturdays £1,750 - Friday to Sunday £1,250 Monday to Thursday £750

1 October to 31 March
Saturdays £1,250 - Friday to Sunday £1,000 Monday to Thursday £500

Tables set with complimentary white linen cloths and napkins

Evening Disco
£200.00

An open bar can be organised and budget per head arranged
Please note there is a minimum spend on FOOD
of £2500 for Saturdays throughout summer
1st April to 31st August.



Pryors Hayes
GOLF CLUB

WEDDINGS DAYS A FEW LITTLE EXTRAS

If you want to break away from wedding day formalities, here at Pryors we love creating wonderful relaxed and chilled out receptions, more like garden parties than weddings.....from meat feast bbq's and beer to table picnics, traditional afternoon tea's and midnight munchies, we can design a feast for every special occasion.

BBQ Menu - from £30 per head

A selection of finest, local meats included gourmet burgers, pork and cider sausages, B.B.Q. beef Sirloin steaks, chicken breast and Mediterranean vegetable kebabs
Assorted breads with balsamic, lemon-olive oil and English butter.
Selection of garden salad platters, coleslaw, potato salad

Table Picnics - from £25 per head

These can range from starters to share.....Mezze's , Tapas, Antipasti, Charcuterie and Italian to traditional mains like hotpots all served from your very own table.

Afternoon Tea - from £25 per head

Our quintessential English Afternoon Tea package is served using vintage china teapots, cups and saucers with exquisite cake stands serving ribbon sandwiches, mini assorted filled rolls, delicate tea dainties and freshly baked scones with clotted cream and jam.

Hog Roast - from £20 per head

Hand carved pork hog, coleslaw, homemade stuffing, homemade apple sauce, brioche rolls and homemade potato wedges

Late Night Munchies - from £7.50 per head

Pryors mini hot munchies are ideal for soaking up the bubbly consumed throughout the day. Our favourites are; all day breakfast pies, homemade beef burgers with caramelised onions and of course the bacon butty.



Pryors Hayes
GOLF CLUB

WEDDINGS DAYS PRYORS JUNIORS

Especially for the little ones!

Starters

Cucumber & Pepper dips (vegetable crudités and humus)
Garlic bread

Mains

Homemade breaded white fish goujons, chips and peas
Sausage, buttered mashed potato, garden peas and gravy
Homemade macaroni cheese

Deserts

Ice cream sundae
Fresh fruit salad
Chocolate brownie and ice cream

Includes a drink of fresh juice, water or cordial.

£18 per head



Pryors Hayes
GOLF CLUB

WEDDINGS DAYS CANAPES

Thai style king prawn

With chilli, ginger and lemongrass

Smoked salmon cream cheese and caviar blini

Tandoori chicken skewer with black onion seeds

Yaktori of chicken coated with toasted sesame seeds

Grilled steak and chip fork

Strips of rump steak grilled and served on a fork with a home cut chip and seasoning

Ham hock and smoked cheddar croquettes

Breaded plaice and tartare

A goujon of breaded plaice fillet dressed with tartare sauce

Smoked mackerel rillettes,

gooseberry chutney and melba toast

Smoked chicken and wild mushroom croustade

Olive, pesto and tomato bruschetta

Marinated olives and concass of tomato served on a pesto dressed crouton

Mini roasted red pepper tartlets

Chargrilled brioche crostini with roasted peppers and vegetables pate

Melon and Parma ham skewers

£8.95 per head

(includes 3 canapes)



Pryors Hayes
GOLF CLUB

WEDDINGS DAYS PRYORS DRINKS MENU

Arrival & Toast Drinks

Your reception and first drinks to toast your marriage are a great way to create a first impression for the celebrations ahead! Although you can't beat a good glass of bubbly, we offer many of our wedding couples some fun alternative options.....Pimms, signature 'male' & 'female' cocktails all served with a quirky and vintage twist.

Prosecco - by the glass £4.50 & by the bottle £23.50
House Champagne - by the glass £6.95 & by the bottle £39.99
Laurent-Perrier Cuvee Rose - by the glass £12.50 & by the bottle £75.00
Laurent Perrier Brut £49.00
Kir Royal - by the glass £8.95
Pimms - by the glass £3.95 & by the jug £25.00
House Wines - by the glass £3.50
Bottles of Beer - £3.50
Cocktails & Mocktails from £7.95
Fresh Orange - by the jug £4.95

Table Drinks

We have an extensive selection of wines, offering something to compliment every menu. Buckets of beers, still and sparkling water and jugs of freshly squeezed juices all are a great addition to any wedding breakfast.

Wines from £14.00 (see our 2017 wine menu)
Buckets of 8 bottles of beer - £28.00
Jugs of Juice - £4.95
Bottles of still & sparkling - £2.50

To finish a selection of cognacs, ports and digestifs can be served.



Pryors Hayes
GOLF CLUB

WEDDINGS DAYS PRYORS PREMIUM BUFFET MENU

Locally sourced cold meats
Hand carved locally sources meats served on a platter with accompaniments
and garnish

Freshly baked bread basket

A selection of freshly baked bread rolls with butter

Whole dressed salmon

A whole poached salmon dressed with cucumber, dill and lemon

Tandoori chicken

Pieces of chicken breast marinated in Tandoori spices baked in the oven
served with mango raita

Crayfish, lemon and dill salad

Crayfish tails mixed with a lemon and dill mayonnaise served on a bed of
baby gem lettuce

Cheese and pate with chutney

A board of regional cheeses with homemade pate, fruit and homemade
chutney, served with grapes, celery and biscuits

Caramelised red onion and goats cheese tarts

A selection of homemade sweet bites

chocolate brownie, tiffin, lemon drizzle and flapjack

£20 per head



Pryors Hayes
GOLF CLUB

WEDDINGS DAYS PRYORS BUFFET MENU

Dressed open sandwiches

Ciabatta dressed with assorted filling finished with a garnish

Baked mini savouries

Puff pastry parcels filled with a selection of vegetarian and meat centres

Fresh garden salad

A selection of crisp leaves mixed with tomato, cucumber, peppers, sweet onion, beetroot and carrot

Mixed Indian selection

Mini style bahji, samosa and pakora, served with a mango dip and mint raita

Mediterranean pearl couscous salad

Large pearl couscous Mediterranean vegetables and spices

Seasoned potato wedges

Hand cut potato wedges deep fried then seasoned with sea salt and cracked black pepper

A selection of cakes and desserts

£15 per head