



Our Food

Menu One



£55pp

STARTERS

Carpaccio of local beef, Dijon mustard aioli
and lambs leaf salad

Smoked salmon gravlax, shaved fennel
and caper dressing

Caprese salad
Italian tomatoes, buffalo mozzarella,
basil and aged balsamic

MAINS

Roasted lamb rack served pink, sage potato cake,
baby vegetables and redcurrant sauce

Goat's cheese and beetroot risotto, beetroot crisp
and shaved parmesan

Roasted cod loin wrapped in prosciutto served
with saffron linguini and olive crumb

DESSERTS

Chocolate ganache cake with roasted pistachios
and vanilla ice cream

Ginger and passionfruit panna cotta

A selection of Italian gelati and sorbets

Menu Two



£55pp

STARTERS

Butternut squash velouté, maple syrup and toasted seeds

Cured belly pork, apple and vanilla purée,
celeriac ribbons and dressed salad

Peppered mackerel, horseradish and celeriac
remoulade and watercress

MAINS

Corn-fed chicken breast stuffed with goat's cheese
and spinach mousse and seasonal greens

King prawn and chorizo gnocchi, pimento peppers,
peas and chicory leaf

Brie and leek tart with rosemary new potatoes,
seasonal vegetables and caramelised onion chutney

DESSERTS

Amalfi lemon mousse with berry compote

Classic tiramisu with shaved chocolate

Warm chocolate brownie with vanilla pod ice cream

Menu Three



£55pp

STARTERS

Ham hock and smoked chicken terrine,
piccalilli and sour dough

Wild mushroom risotto with celery shoots

Sesame rolled tuna loin, wasabi crème fraiche
and artichoke wafer

MAINS

Baked salmon fillet with Mediterranean caponata,
saffron mayonnaise and basil dressing

Beef Wellington, cumin spiced carrots, pickled
mushrooms, fondant potato and red wine sauce (S)

Dolcelatte and spinach agnolotti, basil pesto
and crushed pistachios

DESSERTS

Dark chocolate delice, amaretti biscuit
and marinated cherries

Vanilla cheesecake served with fresh berry compote

Amalfi lemon tart with vanilla pod ice cream

(S) supplement charge POA

Prestige Menu



£65pp

STARTERS

Prosciutto and grilled asparagus salad, salsa verde
and grana padano cheese

Truffle and wild mushroom risotto, mushroom ketchup,
celery and grated truffle

Grapefruit cured salmon, cauliflower textures,
salmon bon bon and citrus

MAINS

Pork tenderloin rolled in cep powder, crispy belly,
fondant potato, rainbow carrots, curly kale and apple jus

Whole baked sea bream, pomme purée, squash,
braised fennel and sauce verde

Aubergine, courgette and feta cheese pithivier,
cherry tomatoes and pimento sauce

DESSERTS

Hot chocolate fondant, orange jelly,
hazelnut ice cream and sesame brittle

Vanilla panna cotta, strawberry salsa, dried mint
and balsamic reduction

Pistachio cake, marinated cherries and vanilla cream

Weekday Menu



Choose one starter, one main and one dessert
from the following:

STARTERS

Butternut squash velouté, maple syrup and toasted seeds

- Caprese salad -
Italian tomatoes, buffalo mozzarella,
basil dressing and aged balsamic

Cured belly pork, apple and vanilla purée, celeriac
ribbons and wild rocket

MAINS

Roasted corn-fed chicken breast, rosemary new potatoes,
seasonal greens and whole grain mustard sauce

Baked salmon fillet with Mediterranean caponata,
saffron mayonnaise and basil dressing

Brie and leek tart with rosemary new potatoes, seasonal
vegetables and caramelised onion chutney

DESSERTS

Amalfi lemon mousse with seasonal berries

A selection of sorbets and gelati

Warm chocolate brownie with vanilla pod ice cream

Canapés



HOT CANAPÉS

- Vine tomato, mozzarella and basil pizzetta -
- Chargrilled flat iron steak, parsley and French brie -
- 'Ham, egg and chips' gammon steak, yolk and twice cooked chips -
- Duck arancini with home made plum chutney -
- Tempura king prawns with garlic aioli -
- Paprika cured belly pork, apple and vanilla puree -

COLD CANAPÉS

- Freshly baked focaccia, olive oil and balsamic glaze -
- Mixed Sicilian pitted olives -
- Garlic and rosemary flat bread -
- Smoked salmon mousse, crusty bread and sevruga caviar -
- Roasted courgette, tomato puree and goat 's cheese bon bon -
- Zucchini and ricotta tart with pecorino crisp -
- Asparagus spears wrapped in prosciutto -
- Avocado, prawn and dill blini -

DESSERT CANAPÉS (COLD)

- Ginger and passionfruit panna cotta -
- Lemon mousse, blackberries and lemon shards -
- Chocolate brownie cake -
- White chocolate mousse with raspberry crystals -

Food & Drink

CANAPÉS

- OPTION 1 – £10PP -

Choice of three canapés: Three cold canapés
Three canapés per person

- OPTION 2 – £12PP -

Choice of three canapés: Two cold and one hot
Three canapés per person

- OPTION 3 – £15PP -

Choice of four canapés: Two cold and two hot
Four canapés per person

EVENING BUFFET

- SELECTION 1 – £15PP -

Woodfired pizza and hot chip cones
(please note the timings of these may be restricted)

- SELECTION 2 – £15PP -

Cold Amalfi Buffet – a selection from our cold buffet items
Choice of three items plus bread and oils

- SELECTION 3 – £18PP -

Hot Amalfi Buffet – choose two hot and two cold buffet items
(supplement on cheese and antipasti boards)

- SELECTION 4 – £12PP -

Dessert Buffet – choose from two dessert buffet items

Drinks



- PACKAGE 1 – £16PP -

Reception Drink: Pimms Cup or Tiki Rum Punch
1/2 Bottle Wine Per Person: Amalfi White House Wine
Toast: Sparkling Wine

- PACKAGE 2 – £25PP -

Reception Drink: Bellini or Kir Royale
1/2 Bottle Wine Per Person: Amalfi White Tier 2 Wines
Toast: Prosecco

- PACKAGE 3 – £40PP -

Reception Drink: Champagne or Bespoke Cocktail
created especially for you
1/2 Bottle Wine Per Person: Amalfi White Tier 3 Wines chosen
by our wine expert to perfectly complement your meal
Toast: Champagne

Buffet Menu

COLD BUFFET SELECTION

- Smoked salmon blini with dill and capers -
 - Avocado, prawn and dill blini -
 - Stilton and pork Huntsman pie -
 - Individual Ploughman pies -
 - Homemade Scotch eggs -
- Freshly baked focaccia with olive oil and balsamic glaze -
 - Mixed Sicilian pitted olives -
 - Caprese salad -
Buffalo mozzarella, San Marzano tomatoes, fresh basil
 - Tomato and basil pasta salad -
 - Baby bell peppers with feta cheese -
 - Antipasti boards -
A selection of cured meats (£1pp supplement)
 - Cheese boards -
A selection of English and European cheeses with
chutney and crackers (£1pp supplement)

Buffet Menu

HOT BUFFET SELECTION

- Wood fired pizza -
- French fries -
- Mini beef and cheddar burgers with chilli relish -
- Sugar baked ham and pimento quiche -
- Owen Taylors sausage rolls -
- Marinated chicken skewers with sweet chilli dip -
- Garlic bread with rosemary and sea salt -
- Vegetable spring rolls -
- Goat's cheese and red onion tart -

DESSERT BUFFET SELECTION

- Clotted cream cheesecake with seasonal berries -
- Valhronna chocolate pots with white chocolate snow -
- Lemon posset -
- Eton mess with raspberry crumble -
- Dark chocolate and hazelnut brownie -

Evening Wedding Receptions

ROOM HIRE (from 6-12pm)

Saturday - £600

Friday - £500

Mid Week - £300

Food & Drink

Check out our various menus starting at £50 per head.
Or our buffet menu starting at £12 per head.

EVENING BUFFET

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Food & Drink



INDIVIDUALLY PRICED BOTTLES

Cocktail arrival punch OR PIMMS £6 per glass

Bottles of Peroni - £3.80 each

Bottles of prosecco - £25 each

Terms & Conditions

OF BUSINESS

We reserve the right to waive all or part
or add to these terms and conditions

1. **BOOKING**

Once a provisional reservation has been made, an option on the date will be reserved for 7 days after which time the reservation will be released automatically if a deposit has not been received. To confirm and secure your reservation, we require a deposit of £1000 and the completed booking form as overleaf. A further deposit of £1000 is required 10 months prior to the wedding reception.

Deposits are neither refundable nor transferable. The client should make an appointment approximately 8 weeks prior to the event to discuss requirements in finer detail. We require the table plan, place cards and final numbers for the day and evening receptions 7 days before the event. This will be the figure for which you will be charged unless the numbers subsequently increase.

2. **PAYMENT**

All prices quoted are applicable to wedding ceremonies and receptions booked before 31st December, 2016 and are inclusive of VAT at 20%. A pro-forma invoice will be issued 8 weeks prior to the event and is payable 4 weeks before the function. This invoice will be based on the numbers given by the client and will cover the estimated cost of food, reception drinks, wines and room hire. Actual numbers should be advised 7 days before the reception and this will form the basis of the final invoice.

If after the event there is an outstanding balance it should be settled on the day. Should the final invoice indicate a credit balance this payment will be returned to the client. Please be aware that a surcharge of 2% will be made for payment made by Credit Cards. Unfortunately, we are unable to accept American Express.

3. **CANCELLATION**

Any cancellation, postponement or partial cancellation should be verbally advised to Amalfi White in the first instance. All cancellations must be confirmed in writing and the facilities you have reserved cannot be released for resale until this is received and acknowledged.

In the unfortunate circumstance that you have to cancel your confirmed booking less than twelve months in advance, a cancellation charge is payable calculated on the following basis. These charges will be based on the numbers given by the client at the time of booking and confirmed on the wedding booking form:

...please continue

3. **CANCELLATION** (continued)

Cancellations over 12 months: Loss of Deposit

Cancellations between 6 & 12 months: 25% of the total anticipated charges

Cancellations between 3 & 6 months: 50% of the total anticipated charges

Cancellations 3 months or under: 75% of the total anticipated charges

Cancellations within 30 days of the confirmed date 100% of the total anticipated charges

Amalfi White will use its best endeavours to replace a cancelled booking and if successful in doing so may reduce the cancellation charges.

Cancellation charges will not be waived if the booking is rescheduled.

It is strongly recommended that you take out wedding insurance.

Please contact your preferred broker.

4. **CANCELLATION BY AMALFI WHITE**

Amalfi White reserves the right to cancel any booking forthwith and without any liability on its part in the event of any damage to the venue by fire or any other cause, any shortages of labour or food supplies, strikes, lock-outs or industrial action, or any other cause beyond the control of Amalfi White that might prejudice the reputation of the venue and prevent it from performing its obligations in connection with any booking.

5. **CUSTOMER PROPERTY**

Whilst every effort is made to safeguard client's property, Amalfi White does not accept any liability for any loss or damage howsoever caused. Nor can we be held responsible for wedding gifts that have been delivered to, or handed over to a representative of the venue.

Please ensure that any wedding accessories including flowers, florists pedestals, cake, boxes, stands and/or decorations are collected within 72 hours of your wedding otherwise they may be disposed of, unless alternative arrangements have been made and agreed by Amalfi White.

6. **DAMAGE**

Whilst you and/or your guests are occupying the property of Amalfi White, it would be appreciated if every effort is made to safeguard the existing fixtures, fittings and decorations. Any damage caused shall be restored by Amalfi White, and the cost incurred will be recharged to the client / hirer.

7. **ENTERTAINMENT AND DECORATION**

Prior consent must be obtained from Amalfi White for any form of entertainment or decoration. Any outside companies providing entertainment must supply Amalfi White with a copy of insurance liability and PAT testing certificate. We do not wish to disappoint but confetti is not permitted inside or outside Amalfi White. If confetti is thrown by you or your guests, a clean up charge of £150 will be added to your final account. We request that foil table confetti is not used to decorate the Ballroom or White Bar. Candles on tables must be in a glass casing.

8. **GENERAL**

Only food and drink purchased from Amalfi White may be consumed on the premises. If food or beverages are brought into the venue for consumption, a charge will be made equal to the venue's selling price for that or an equivalent product, which shall be in the absolute determination of Amalfi White. Amalfi White reserves the right to exclude individuals involved and in extreme cases of gross misconduct, terminate the event.

9. Corkage facilities are not available.

10. Amalfi White places great emphasis on providing a pleasant and safe environment for its guests and staff. Should guests act in an improper or disorderly way, or refuse to comply with reasonable requests from our staff, Amalfi White reserves the right to terminate your event. Should this occur, no monies will be refunded. The decision of the manager is final.