

Wedding Breakfast Menu

ALL ITEMS INCLUDED WITHIN THE ALL WRAPPED UP PACKAGE



SOUPS

- Roasted vine tomato with mascarpone and basil oil
- Spiced butternut squash with coconut
- Potato and leek
- Cream of wild mushroom, Masala wine and tarragon
- Carrot and coriander
- Spiced root vegetable
- Gazpacho with garlic rapeseed oil
- Watercress and French onion

STARTERS

- Pea and leek tart served with asparagus and herbed salad
- Dolcelatte and pear tart with onion marmalade
- Ham hock terrine with house piccalilli and toasted sour dough
- Trio of melon balls with blackcurrant sorbet and crème de menthe syrup
- Buffalo mozzarella and plum tomato stack with house pesto and balsamic glaze
- Duck liver parfait with dressed leaves and red onion marmalade

MEAT

- Slow roasted pork belly, roasted vegetable mash, red wine jus and crackling twist
- Pan roasted corn fed chicken supreme, creamy tarragon sauce with tomato concasse served on green beans and crushed new potatoes
- Roasted corn-fed chicken breast with honey sauce, champ mash and asparagus
- Pan seared chicken, stuffed with cheddar and wrapped with smoked bacon on a bed of spring onion, crushed new potatoes and French beans with a red wine jus

FISH

- Pan roasted salmon with semi dried tomatoes, sauce vierge, green beans and crushed new potato
- Roasted cod loin on creamed leeks with peas and bacon, and crushed new potatoes

VEGETARIAN

- Baked garlic mushrooms with dolcelatte and spinach in puff pastry
- Roasted butternut squash risotto with red pepper coulis and crushed ammeretti biscuit
- Moroccan couscous with roasted Mediterranean vegetables
- Conchiglie pasta with tender stem broccoli, cherry tomatoes, garlic, parmesan and basil oil.
- Roasted vegetable tartlet with roasted tomato sauce and basil oil
- Sautéed gnocchi, roasted butternut squash, wild mushroom and spinach, taleggio cheese gratin



DESSERTS

- . Profiteroles and warm chocolate sauce with fresh strawberries
 - . Honey panacotta with shortbread biscuit
 - . Mango and passion fruit cheesecake with seasonal berries and mango coulis
-

Tart au citron with Chantilly cream and seasonal berries

Warm chocolate fondant with whipped cream and cherry compote

Strawberry and champagne mousse with whipped cream and mixed berries

ARRIVAL DRINKS PACKAGE

- . PRICE PER GLASS
- . Buck's Fizz (made with House Sparkling Wine) £3.95
- . Buck's Fizz (made with House Champagne) £5.95
- . House Champagne £6.50
- . House Sparkling Wine £4.50
- . Classic Pimm's £3.25
- . Kir Royale (made with House Champagne) £6.95
- . Winter Pimm's £3.25
- . Mulled Wine £4.95
- . Jug of Orange or Apple Juice £5.95
- . Jug of Fruit Punch (non-alcoholic) £7.95

Wedding Breakfast Menu

Enhancements



ALL ITEMS INCLUDED WITHIN THE GRAND PACKAGE -
UPGRADE FEE APPLIES TO ALL WRAPPED UP PACKAGES PER PERSON

SORBETS

- Mango £2.50
- Pear £2.50
- Lemon basil £2.50
- Champagne £3.50

GAME

- Seasonal game options available and prices are on request.

MEAT

- Roast sirloin of beef with pan juices and house Yorkshire puddings, roasted rosemary and garlic potatoes, chantenay carrots and green beans £3.00
- Peppered fillet of beef with whiskey cream sauce, wild mushrooms, dauphinoise potatoes and green beans £7.00

- Rump of lamb with roasted vine cherry tomatoes, green beans, crushed new potatoes and red wine jus £2.00
- Roast rack of lamb with a herb crust, fondant potato, pea and pancetta purée, caramelised garlic and thyme jus £5.00
- Roast rack of pork loin, chive mash, green beans, crackling and caramelised apple with cider jus £1.50

FISH

- Sea bass fillet, Provençale vegetables, crushed new potatoes and basil oil £3.00
- Plaice fillet stuffed with salmon and prawn mousse on fettuccini with mascarpone sauce £2.50

DESSERTS

- Assiette of mini desserts £2.00
- Cheeseboard with Cornish brie, mature cheddar, stilton spiced tomato chutney £3.00



ADDITIONS

- Potato £8.00 per table £2.00 per person
- Roasted, buttered new, dauphinoise potatoes
- Vegetable dishes £10.00 per table of 10 or £2.00 per person
- Honey roasted vegetable, buttered Chantenay carrots

CANAPES

- £2.00 for 2 canapés per person
- £3.50 for 3 Canapés per person

- Smoked salmon rose with dill cream on croustade
- Atlantic prawns with cream cheese, Avruga caviar and chervil
- Herbed goat's cheese with red onion confit
- Semi-dried tomato with mozzarella and pesto
- Tomato concasse with Greek feta, mint and cucumber on crouton
- Chorizo and roasted red pepper mousse on flat bread
- Parma ham, parmesan, olive tapenade and frisee on toast
- Duck liver parfait with cucumber



Finger Buffet Menu

4 items £14.00 per person

Upgrade to:

5 items £3.50 per person

7 items £5.50 per person

9 items £7.50 per person

- . Chicken and chorizo skewers
- . Salmon and sweet chilli skewers
- . Chicken satay
- . Beef teriyaki
- . Vegetable samosas
- . Selection of dim sum
- . Tempura king prawns
- . Chicken drumsticks
- . Potato wedges
- . Sandwich selection
- . Vegetable crudité's with dips
- . New potato jackets with sour cream
- . Selection of meat and vegetarian bruschettas
- . Selection of quiches
- . Bacon or Egg Baps (equivalent to 2x items)

CHILDRENS MENU

STARTERS £3.00

- . Soup of the day, served with a fresh bread roll
- . Fan of melon, served with berry coulis
- . Mini vegetable spring rolls

MAIN COURSE £5.00

- . 4oz beef burger, served with chips and peas
- . Char-grilled chicken, served with BBQ sauce and chips or a fresh mixed salad
- . Cheese ravioli, served with homemade tomato sauce and parmesan
- . Mini fish and chips, served with tartar sauce

Chef's selection of seasonal vegetables and potatoes are available on request.

DESSERTS £3.00

- . Selection of ice-creams. Choose from: bourbon vanilla, chocolate ripple
- . Millionaire's shortbread of strawberries and cream Fresh fruit salad