

Wedding Breakfast Menu

Starters

Chilled melon topped with mandarins & fruity sorbet (v & gf)

Chicken liver pâté on dressed leaves with chutney & crusty bread (can be gf)

Salmon, coriander & sweet potato fishcake sitting on creamy coleslaw

North Atlantic prawns, sitting on brown bread & leaves, in Marie Rose sauce

Warm spinach & goat's cheese tart served with Greek salad (v)

Creamy garlic & brandy-laced assorted mushrooms* on toasted ciabatta (v & can be gf)

Homemade soup served with two mini rolls (all v & can be gf)

Angelic Mains

Roasted sirloin of British beef

with Yorkshire puddings, roast potatoes & gravy (can be gf) (£2 supplement)

Aubergine filled with vegetables, glazed with cheese,
sitting on a pool of tomato sauce & fried potatoes (v) (gf)

Smoked haddock on a bed of bubble & squeak
with parsley sauce (gf)

Baked field mushroom topped with spinach, onion & poached egg
with hollandaise sauce (v) (gf)

Breast of British chicken
in a tomato, mushroom & tarragon sauce on mashed potato (gf)

Supreme of salmon
mashed potato, draped with a chunky leek & white wine sauce (gf) (£1.50 supplement)

Roast leg of Welsh lamb
sat on dauphinoise potatoes with red wine & redcurrant gravy (gf)

Loin of cod on a bed of fried potatoes
in a sweet green pea sauce (gf)

Roast loin of British pork with apple & black pudding laced stuffing,
Yorkshire pudding, roast potatoes & gravy (can be gf)

(v) = vegetarian (gf) = gluten free *includes wild mushrooms. All items subject to availability.

Sweet Conclusions

Fruity meringue roulade with fruits & cream (v)

Selection of cheesecakes - please ask your coordinator for options

‘Jar’ of rich chocolate mousse with shortbread

Selection of hot desserts - please ask your coordinator

Tangy lemon tart with mixed berries & clotted ice cream (v)

Fresh fruit salad topped with fruity sorbet (v)

Chocolate torte with strawberries & clotted cream ice cream

Platter of cheeses

Garnished with apple, grapes, celery & chutney with a selection of crackers
(£2 supplement)

Chilled apple tart with ice cream (v)

‘The Fanfare’

Fresh filter coffee or pot of tea served with chocolate mints - £2

Fresh filter coffee or pot of tea served with chocolate truffles & petit fours - £3

Additions

Fresh crudité, baby gherkins, sun-blush tomatoes, olives & dips - £15 each

Bowl of assorted breads with butter (ideal for 8-10 people) - £12

Selection of canapés - £3.75 per person

‘Table’ cheese platter for up to 10 people - £35.00

Children

Children can order from the current ‘Little Persons’ menu or have smaller portions from your chosen menu. Please discuss with your coordinator.

Please specify all dietary & intolerance requirements when pre-ordering. (v) = vegetarian, (gf) = gluten free.
All items subject to availability.

Final numbers of party & pre-orders due 28 days prior to party date, along with final payment.
Any cancellations after the 72 hours prior or non-arrivals will be charged.