



Wedding Breakfast Starters

Please choose three options:

Roasted red pepper and tomato soup (V)

Butternut squash soup with home-made crisps (V)

Roasted carrot soup with pancetta croutons

Smoked haddock chowder

Leek and potato soup (V)

Chicken and asparagus terrine served with caramelised red onion chutney

Beef tomato filled with classic prawn cocktail, with a drizzle of tomato and aniseed sauce

Spicy chicken salad with sun-blushed tomatoes and olives

Pork, prune and pistachio terrine served with chargrilled brioche and chutney

Farmhouse pâté with Melba toast

Melon and fresh fruits (V)



Wedding Breakfast Main Courses

Please choose three options:

Roast chicken with sausage wrapped in bacon, roast potatoes and vegetables

Roast beef with Yorkshire pudding, roast potatoes and vegetables

Petti di pollo ripieni

chicken stuffed with spinach, peppers and pine nuts
served with a blue cheese sauce, vegetables and baby potatoes

Chicken Veronique

chicken breast in a white wine and green grape sauce served with savoury oven-baked rice

Lamb shank

slow roasted with peppers and honey accompanied with creamed mashed potatoes and
oven-roasted vegetables

Daube of beef

slowly braised beef in a rich red wine, garlic and herb sauce, with creamed mashed potato
and roasted root vegetables

Salmon en croute

with a creamy dill sauce, vegetables and baby potatoes

Sea bass fillets

on a crispy bacon and sun-blushed tomato salad with sautéed potatoes

Herb crusted pork loin with apple and mustard puy lentils

Roasted vegetable and tofu parcel with savoury rice (V)

Char-grilled halloumi and beetroot salad (V)

Wild mushroom stroganoff with basmati rice (V)



Wedding Breakfast Desserts

Please choose three options

Lemon meringue pie

Fresh fruit Pavlova

Poached pears

Fresh fruit salad

Chocolate brownie

Baileys bread and butter pudding

White chocolate and raspberry cheesecake

Fresh seasonal fruit cheesecake

Seasonal fruit crumble

Cheese and biscuits
(£3.50 supplement)

Three course menu including filter coffee and petit fours

£28.50