

Wedding Breakfast

*The selections given are but a guide to what we can offer for your special day.
Alternative menus and special requirement or dietary needs can be fully catered for
as can children who can choose from their own menu or enjoy a full menu at half price.*

Please feel free to mix and match or excite our chef with your own ideas

Starters

*Trio of Fresh Melon with Port
Smoked Salmon Mousse
Tomato, Basil and Goats Cheese Tartlet
Prawn and Crayfish Cocktail
Field Mushroom and Cognac Pate with Toasted French Bread
Your choice of Homemade Soup*

Main Course

*Supreme of Chicken poached in White Wine Sauce topped with Asparagus and Crispy Smoked Bacon
Rack of Lamb with Red Wine and Shallot Sauce
Pork Loin Steak served with a Calvados and Cream Sauce
Salmon Supreme (6oz) grilled and topped with a Seafood Sauce and Creamed Spinach
Fillet of Beef Wellington served with Madeira Sauce*

Desserts

*Homemade Apple Pie with Ice Cream or Fresh Whipped Cream
Fresh Fruit Meringue with Fresh Cream
Raspberry Syllabub with Savoirdi Biscuits
Continental Cheeses with Grapes and Celery
Warm Pear served with Chocolate Sauce and Vanilla Ice Cream*

Vegetarian Options

*Tortellini Provencale with Garlic Bread
Field Mushroom with Mediterranean Cous Cous
Char-grilled Vegetable Skewer with Fried Rice
Aubergine, Plum Tomato, Spinach and Red Onion Tower
Samosas with Sweet Chilli and Tempura Vegetables
Gruyere Cheese and Onion Tartlet*

£30.00 per head