



WEDDING BREAKFAST MENU SAMPLE OPTIONS

STARTERS

Butternut, Sage and Chilli Soup

Homemade Soup served with Artisan Breads and Croutons

Chicken Liver Parfait

Smooth Chicken Liver Parfait with Caramelised Red Onion Marmalade,
Mixed Leaves and Toasted Ciabatta Bread

Trio of Duck

Duck Liver Parfait, Smoked Duck and Crispy Leg Croquettes
With Rosemary Toasts, Rhubarb Chutney and Cherry Gel

Antipasto Platter

Platter of Parma ham, Coppa, Prosciutto Crudo, and Salami Milano, Pickled Vegetables,
Olives, Crusty Bread and Tomato and Chilli Chutney

Gin and Tonic Cured Salmon

With Soda Bread Crumb, Tonic Gel, Dill Mayonnaise
and Pickled Cucumber

Goats Cheese Tartlet

Caramelised Red Onion and Goats Cheese Tartlet with a
Butternut Puree and Micro Greens

Chicken and Chorizo

Skewered Chicken Breast and Chorizo Sausage with Quinoa and Red Rice Salad,
Butternut Squash and Pomegranate Jewels

Panko Bubble and Squeak

Homemade Bubble and Squeak in a Panko Crumb topped with Poached Egg
and Hollandaise Sauce

Duo of Salmon

Beetroot Cured Salmon and Smoked Salmon Parfait
With Pickled Cucumber, Dill Oil and Thyme Crostinis

Pressed Chicken and Wild Mushroom Terrine

Thyme Crostinis, Fig & Port Relish, Pea Shoot Salad

Goats Cheese and Beetroot Souffle

With Beetroot Gel, Baby Spinach and Toasted Pine Nuts



MAIN COURSE

Sirloin of Beef

28 day Aged Sirloin of Beef with Yorkshire Puddings,
Roasted Potatoes, Horseradish Sauce and Pan Juice Gravy

Supreme of Chicken

Supreme of Chicken wrapped in Pancetta and stuffed with Spinach, Feta and Red Pepper with Fondant Potato,
Roast Baby Vegetables and a Chorizo and Herb Butter

Slow Cooked Blade of Beef with Root Vegetables, Pancetta, Wild Mushrooms
Baby Onions, Fondant Potato and topped with Parma Ham wrapped Asparagus

Trio of Chicken

Chicken Breast Saltimbocca, Thigh Croquette and Leg Meat Wellington
With Madeira Jus, Roasted Baby Parsnip and Butternut Puree

Gressingham Duck

Pan Fried Breast of Gressingham Duck with Fondant Potato, Butternut Puree,
Tenderstem Broccoli and a Port and Redcurrant Reduction

Loin of Pork

Roasted Loin of Pork stuffed with Plum and Sage and served with Cider Fondant Potato, Apple Puree,
Yorkshire Pudding and Red Wine Gravy

Rump of Lamb

Roast Rump of British Lamb with Honey Roasted Vegetables,
Creamed Celeriac, Wilted Spinach and Rosemary Gravy

Portobello Mushroom Wellington

Portobello Mushroom stuffed with Spinach, Blue Cheese and Leeks wrapped in Puff Pastry
with Crispy Celeriac, Potato Terrine and Blue Cheese Sauce

Butternut Squash, Lentil and Chickpea Wellington

With Moroccan Spiced Tomato Sauce, Sweet Potato Fondant and Charred Cauliflower

Monkfish

Monkfish Tail wrapped in Pancetta with Potato and Celeriac Dauphionise, Fresh Asparagus,
Minted Pea Puree and Smoked Garlic and White Wine Sauce

Sea Bream

Roasted Sea Bream Fillets with Saffron Creamed Potatoes, Wilted greens,
Norfolk Mussels, Celeriac, Apples and Cider

Risotto

Asparagus, Spinach, Broad Bean and Garlic Risotto
with Wild Mushrooms and Parmesan



DESSERTS

White Chocolate & Lavender Crème Brulee

With Tuile Biscuit & Raspberries

Lemon and Lime Cheesecake

With Lemon Curd Ice Cream, Passion Fruit Puree and Fresh Mint

Trio of Lemon

Homemade Lemon Posset, Lemon Meringue Roulade and
Lemon and Lime Cheesecake

Trio of Strawberry

Pimms and Strawberry Eton Mess, Elderflower Panna Cotta, Strawberry Sorbet

Salted Caramel Canneloni

Crisp Pastry Base topped with Salted Caramel Mousse and Chocolate Ganache
with Salted Caramel Cream Canneloni and Honeycomb Ice Cream

Lemon Posset

Homemade Lemon Posset with Fresh Raspberries,
Shortbread and White Chocolate

Chocolate Textures

Chocolate Brownie, Chocolate Mousse, Chocolate Soil
And White Chocolate Ice Cream

Rhubarb and Custard

Rhubarb Mousse and Compote with a Vanilla Custard and Ginger Crumb

Assiette of Apple

Apple Tarte, Mini Toffee Apple and Apple Panna cotta

Sticky Toffee Pudding

Toffee sauce, Vanilla Ice Cream and Almond Tuile

CHEESE

Cheese Board

Selection of British and Continental Cheeses
with Water and Artisan Biscuits, Celery, Grapes and Onion Marmalade