

The

Wedding Breakfast Menu

Starters

Roast Tomato Soup (V)

Roasted tomatoes with fresh herbs accompanied with assorted bread rolls

Butternut Soup (V)

Butternut squash soup, with crispy sage and apple croutons

Melon Party

Melon with parma ham, fresh figs and a raspberry vinaigrette

Stuffed Mushroom (V)

Portobello mushrooms, stuffed with shallots, garlic and parmesan

Chicken Liver Paté

Chicken liver brandy pate served with red onion chutney & toasted artisan bread

Bruschetta (VG)

Fragrant Piccolo tomato, red onion and basil bruschetta

Gruyère Tart (V)

Red onion and gruyere cheese blend, gently folded in a savoury pastry tart

Parmesan Gnocchi (V)

Served in a garlic and onion cream, with an olive oil drizzle

Smoked Haddock Fishcakes

Breaded smoked haddock & mozzarella fishcakes served with tartar sauce and rocket garnish

Beef Crostini

Thinly sliced beef with caramelised onions, horseradish aioli and a basil garnish on artisan toast

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Mains

Wild Mushroom Risotto (V)

Assorted wild mushroom, creamy risotto served with garlic & parsley toast

Spinach & Ricotta Ravioli (V)

Served with sage butter dressing

Spicy Potato & Cauliflower Pie (VG)

Served with a spinach and chickpea dhal

Pan Roasted Chicken

Served with creamy mash, honey glazed baby carrots, seasonal greens and white wine sauce (gravy option available)

Salmon Risotto

Smoked salmon with zesty lemon risotto

Pan Roasted Cod

Served with potato fondant, pea puree and lemon gel

Roast Pork

Served with roasted rosemary potato, wild sage and buttered onion stuffing, apple cabbage and crackling with white wine gravy

Fillet Steak Stroganoff

Fillet steak strips, rich stroganoff sauce served with long stem broccoli and seasoned wild rice

Slow Cooked Lamb Shank

Served with roasted garlic & truffle mash, seasonal vegetables and a rich red wine jus

Steak & Ale Pie

Served with wholegrain mustard mash, minted mushy peas and onion gravy

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Desserts

Vanilla Panacotta

With white chocolate shavings and raspberry coulis

Chocolate Fudge Cake (VG)

Served with bourbon vanilla ice cream

Bramly Apple & Caramel Tart

Served with toffee apple ice cream

Carrot Cake (VG)

Served with pistachio crumb and avocado frosting

Strawberry & Prosecco Cheesecake

Served with fresh cut strawberries

Toffee & Honeycomb Cheesecake

Served with honeycomb ice cream

Salted Caramel & Chocolate Torte

Served with salted caramel ice cream

Banoffee Torte

Served with caramelised banana

Mint Chocolate Torte

Served with chocolate shavings and mint chocolate chip ice cream

Almond & Pistachio Torte (GF)

Served with coconut ice cream

Passion Fruit & Raspberry Torte

Served with blood orange sorbet

Fudge Brownie

Served with chocolate chunk ice cream

The **Canapés**

Tomato Soup Shot (V)

Shot of our tomato soup, served with a cheesy garlic bread wedge

Goats Cheese Tartlet (V)

With caramelised onion & thyme

Avocado Blini (VG)

Garnished with a sprig of dill

Smoked Salmon Blini

With sour cream, finely cut shallot and a sprig of dill

Watermelon Feta (V)

Mini watermelon & feta skewers with mint garnish and a balsamic drizzle

Fiery Beetroot & Goats Cheese Stack (V)

Spicy pickled beetroot and goats cheese layers, a perfect circular stack

Risotto Bomb (V)

Deep fried risotto & mozzarella balls, served with a salsa dip

Fish & Chip Cones

Mini fish and chips with tartar sauce

Mini Tacos

Lightly spiced pulled beef/chicken topped with salsa and guacamole

Hoisin Duck Cups

Hoisin duck gently laid into a cucumber cup garnished with spring onion

Cocktail Lollies (VG)

Layered lollies; strawberry puree, tequila & ginger and lime

Yorkshire Puds

Thinly sliced beef gently placed inside a miniature Yorkshire pudding, garnished with horseradish and red onion chutney

The Premium Buffet Menu

4 sandwich buffet included
4 traditional buffet options included

Felafel Bites (VG)

Sweet, aromatic falafels crammed with chunky chickpeas, red peppers, fruit & Moroccan spices

Brie Bites (V)

Brie flavour is soothing, mellow and has a suggestion of nuttiness

Garlic Breaded Mushrooms (V)

Fresh breaded mushrooms infused with garlic

Breaded Scampi

Whole scampi tails in a crisp, golden crumb

BBQ Chicken Wings

Chicken wings in a BBQ flavoured marinade

Banoffee Pie

A round, digestive biscuit case filled with a toffee fudge, banana pieces and a layer of cream topping. Finished with a dusting of sweet chocolate crumb

Sicilian Lemon Cheesecake

A crisp shortbread biscuit base topped with a Sicilian lemon cheesecake and swirled with sour cream cheesecake and lemon curd

Salt & Chilli Tempura Goujon

Chicken breast infused with chilli, salt and a hint of garlic, in golden tempura batter

Chicken Satay

Chunks of chicken mildly spiced on a wooden skewer

Mac & Cheese (V)

Macaroni pasta in a creamy cheese sauce flavoured with a dash of mustard, paprika & parsley

Jalepeno Bites (V)

Green jalapeno pepper filled with cream cheese

Sweet Potato Fries

sweet potato fries with an extra-crunchy coating

Cookies & Cream Cake

A dark chocolate biscuit pastry case, filled with a creamy thick white chocolate cold-set cheesecake, mixed with chocolate and cream sandwiched biscuits

The **Sandwich Buffet Menu**

All fillings served in both white & brown
thick cut bloomer

Chicken & Chorizo

Sliced chicken breast with authentic diced chorizo pieces & mixed
peppers in a traditional Italian sauce

Cheese & Spring Onion (V)

A mix of cheeses blended together with mayonnaise, onion &
spring onion

Tuna Mayonnaise

Flaked tuna chunks in a thick & creamy mayonnaise

Coronation Chicken

Sliced chicken with apricot & sultanas in a coronation mayonnaise

Chicken Mayonnaise

Diced chicken in a creamy mayonnaise

Assorted Cream Cakes

Selection of 8 different cream cakes

Assorted Cup Cakes

Chocolate, caramel, strawberry and lemon

Chicken Tikka

Chicken breast mixed with tikka sauce

Onion Bhaji (VG)

A mix of onion bhaji, chilli flakes & sweet chilli sauce

Ham & Tomato

Sliced ham with a thin layer of tomato

Soft Cheese & Cucumber (V)

Soft cheese spread with a cucumber crunch

Egg Mayo

Chopped egg in mayonnaise

The

Traditional Buffet Menu

4 Sandwich buffet options included

Miniature Quiche Selection

Cheese onion & chive, mushroom & cheddar,
stilton & broccoli quiche

Assorted Pizza

Margherita (v), pepperoni, ham & pineapple

Chicken Goujon

Whole chicken breast cut in to goujons &
finished off with a light breadcrumb

Seasoned Wedges (V)

Seasoned potato wedges

Sausage Roll

Bite-sized sausage rolls made from puff pastry
and minced lean pork

Red Velvet Cake

Three moist layers of stunning red velvet filled
and topped silky cream cheese icing

Fudge Cake

Layers of round chocolate sponge filled,
top and side coated with chocolate fudge

Pasta Dishes (V)

Includes pesto and tomato & basil pasta (VG)

Rice Dishes (VG)

Includes coconut, mushroom and sweet turmeric rice

Pork Pie

Seasoned pork in a savoury jelly and encased in
a crisp pastry case

Scotch Egg

Seasoned and chopped sausage meat, filled with egg
mayonnaise and coated in breadcrumbs

Coleslaw & Sauces

The traditional cabbage, carrot and onion in
salad mayonnaise

Giant Salad (VG)

Carrot cake (GF)

A moist, gluten-free carrot cake made with pineapple,
carrots, coconut and mixed spices. Filled with cream
cheese frosting and finished with hazelnut

The Childrens Menu

STARTERS

VEGATABLE STICKS & DIPS

TOMATO SOUP

MINI CHEESE LOAF

MAINS

HAM, EGG & CHIPS

BAKED TOMATO PASTA

CHUNKY CHICKEN NUGGETS

BATTERED FISH GOUJONS

DESSERTS

SELECTION OF ICE CREAM

EATON MESS

TRIPLE CHOCOLATE BROWNIE