

*The*

# Wedding Breakfast Menu

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## 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

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## **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

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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

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## **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

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## **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

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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

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## **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

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# Traditional Buffet Menu

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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

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## **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)**

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## **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

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## STARTERS

VEGATABLE STICKS & DIPS

TOMATO SOUP

MINI CHEESE LOAF

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## MAINS

HAM, EGG & CHIPS

BAKED TOMATO PASTA

CHUNKY CHICKEN NUGGETS

BATTERED FISH GOUJONS

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## DESSERTS

SELECTION OF ICE CREAM

EATON MESS

TRIPLE CHOCOLATE BROWNIE