



3 Course Wedding Breakfast £29.95p inc VAT

Also includes crockery, cutlery & Glassware, Staff on the day, Set-up day before and post event clear-up

Starters

Homemade Chicken & Ham Hock Presse,
presented on a slate, with Piccalilli & Toasted Brioche

Antipasta served on sharing platters
A Selection of Cured Meats, Cheeses, Italian Pickles & Fresh Baked Focaccia Bread

Tian of White Crab & Celeriac
Garnished with Gin & Tonic Cured Salmon

Seasonal Melon Melody
With Lemon Sorbet & Raspberry Coulis **V**

Poached Salmon on a Bed of Watercress
With a Pink Grapefruit Hollandaise

Homemade Soup with Rustic Bread **V/Vegan**

Aromatic Peking Duck Sharing Platters
Crispy Duck, Spring Onion, Cucumber, Hoi Sin Sauce, Chinese Pancakes

Greek Meze Salad
Falafel, Humus, Mixed Leaves, Chilli Pearls & Pomegranate Dressing **V/Vegan**

Chargrilled Asparagus
With Oven Roasted Tomatoes & Basil Dressing **V/Vegan**

Main Courses

Roast Leg of Locally Sourced Lamb
Served with Lemon & Thyme Stuffing

Farmed Chicken Breast wrapped in Serrano Ham
With a Madeira Jus

Roasted Venison Loan
With Celeriac & Pickled Blackberries (£3 surcharge)

Local Sourced Roast Rib of Beef & Yorkshire Pudding

Thai Style Sea Bass en-papillot

Slow Roasted blade of Beef in a Bourguignon Sauce

Lamb & Aubergine Daube with Cinnamon & Ginger

Tarragon & Lemon Roasted Chicken garnished with White Grapes

Miso Glazed Salmon with Picked Cucumber Salad

Free Range Pork Loin Wrapped in Parma Ham, Apple Compote, Sauce Roberte

Roasted Vegetable & Goats Cheese Tart garnished with Truffle Oil & Sweet Pepper
sauce **V**

Fresh Mint & Pea Risotto served with Parmesan Crisp **V**

Individual Aubergine Bake with Pear & Pine Nut **V/Vegan**

*All the above served with an assortment of warm summer green vegetables, baby
roasted beetroot, potatoes (choose from Fondant, Roasted New, Dauphinoise,
Thyme Boulangere)*

Desserts

Individual Apple & Cinnamon Crumble with Creme Anglais (served warm)

Summer Fruit Pudding with Vanilla Ice Cream

Raspberry & White Chocolate Trifle

Trio of Desserts

Chocolate Truffle, Strawberry Sable, Lemon Soufflé, garnished with redcurrant coulis

Individual Tiramisu, served in cocktail glasses

Dark Chocolate brownie with Chocolate Sauce (served warm)

Eaton Mess with Summer Berries, served in kilner jars

Tarte au Citron with Summer Fruit Compote