



WEDDING BREAKFAST A

£29

Starters

Duo of Melon with Raspberry Coulis (v)
Duck Liver Pate with Toasted Ciabatta & Red Onion Chutney

Soups (All Soups are served with Artisan Bread Rolls)

Roasted Tomato & Basil (v)
Traditional Leek & Potato (v)
Fresh Garden Vegetable (v)

Main Courses

Roast Topside of Beef with Yorkshire Pudding, Roast Potatoes
Roast Norfolk Turkey Served with all the trimmings
Pan fried Chicken Breast with Mushroom & White Wine Sauce served with Sauté Potatoes
(All dishes served with Chef's seasonal Vegetables)

Vegetarian Options

Cumin Butternut Squash & Lentil Wellington with Roast Pepper & Crème Fraiche Sauce

Desserts

Apple Crumble & Creamy Custard
Strawberry & White Chocolate Cheesecake with Cream
Warm Chocolate Brownie with Chocolate Sauce & Vanilla Ice-cream





WEDDING BREAKFAST B

£35

Starters

Honeydew Melon with Parma Ham
Prawn Cocktail with Marie Rose Sauce
Duck Liver Pate with Toasted Ciabatta & Red Onion Chutney
Thai Fish Cakes with Crisp Asian Salad & Sweet Chilli

Soups (All Soups are served with Artisan Bread Rolls)

Roasted Tomato & Basil (v)
Roasted Parsnip & Carrot with Cumin (v)
Chicken & Vermicelli Noodles (v)

Main Courses

Chicken Breast stuffed with Sundried Tomato, Pesto, & Mozzarella with Roasted baby Vine Tomatoes & Tomato Coulis
Slow Roast Lamb Shank with a Red Wine & Rosemary Jus on a bed of Creamy Mash
Pork Loin stuffed with Apple, Apricot & Pork Sausage served with a Cider Gravy
Fillet of Salmon with a light Lemon Crème Fraiche & Dill Sauce with Savoury Rice
(Main Courses served with Seasonal Vegetables)

Vegetarian Options

Mediterranean Vegetable Lasagne with Rocket Parmesan & Balsamic Salad
Medley of Mushroom Tartlet served with Red Onion Marmalade & Seasonal Leaves

Desserts

Luxury Bread & Butter Pudding with Creamy Custard
Lemon Tart with Crème Anglaise
Apple & Blackberry Crumble with Creamy Custard
Eton Mess
Sticky Toffee Pudding with Toffee Sauce & Creamy Custard
Trio of Desserts (Passion Fruit Pot – Warm Chocolate Brownie – Eton Mess)

WEDDING BREAKFAST C

£49

Starters

Prawn & Crayfish Salad with Mango & Chilli Dressing
Duck Liver Pate with Handmade Walnut Bread & Red Onion Marmalade
Breaded Brie & Cranberry Preserve with crisp Salad
Oriental Duck Parcels with Hoi Sin Sauce & Oriental Slaw

Soups (All Soups are served with a selection of Artisan bread)

French Onion & Gratin Gruyere Crouton
Butternut Squash & Chilli Soup with Crispy Sage

Main Courses

Chicken Breast stuffed with fresh Spinach, Sweet Peppers & Mushroom with a Tomato & Mascarpone Sauce & Sauté Potatoes
Slow Roast Lamb Shank with a Red Wine & Rosemary Jus on Carrot & Potato Rosti
Roast Pork Loin, stuffed with a Pancetta, Mushroom & Bramley Apple Stuffing with Dauphinoise Potatoes
Fillet of Salmon with a Pesto Herb Crust served with Savoury Rice & light Lemon Sauce
Lamb Rump on a bed of colcannon with a sweet Redcurrant Jus
(Main Courses served with Seasonal Vegetables)

Vegetarian Options

Red Onion & Goats Cheese Tartlets with sweet Chutney and seasonal salad
Mediterranean Vegetable Wellington with Tomato Concasse & Wild Rice

Desserts

Salted Caramel Steam Pudding & Creamy Custard
Zesty Lemon Tart & Cream
Pear & Almond Tart with Creamy Custard
Profiteroles with Warm Chocolate Sauce
Honeycomb Cheesecake & Cream
Tiramisu and homemade almond biscuits
Trio of Dessert;
(Lemon & Lime Cheesecake – Salted Caramel Brownie – Shortbread & Strawberries)





CHILDREN'S WEDDING BREAKFAST £19

Starters

Prawn Cocktail
Tomato Soup
Cheesy Garlic Bread
Potato Wedges with Cheese & Bacon

Main Courses

Homemade Chicken Nuggets with Chunky Chips & Peas
Sausage & fluffy Mash with Onion Gravy
Fish Goujons & Chunky Chips & Peas
Penne Napolitano (V)

Desserts

Apple Crumble & Custard
Chocolate Fudge Brownie with Vanilla Ice Cream & Chocolate Sauce
Strawberry Cheesecake
Vanilla Ice Cream with Mini '99 Chocolate Flake & Strawberry Sauce

