



WEDDING BREAKFAST A

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

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

(All dishes served with Chef's 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

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

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