

You may choose one or two starters, main courses and desserts to create your menu. Should you wish to serve a specific dish not detailed on the menus, or have any dietary requirements, our chefs will be happy to develop a customised menu for you.

wedding breakfast menu

STARTERS

Soup of the day served with a warm bread roll (GF*)

Platter of seasonal melon, parma ham and a balsamic glaze (GF)

Creamy garlic mushroom pot with a Wensleydale cheese crust (GF*)

Smooth chicken liver pâté served on a ciabatta croûte with fruit chutney (GF*)

Bloody Mary prawn cocktail, dressed leaves and brown bread (GF*)

Salt and pepper squid, dressed leaves, lemon and lime mayonnaise

Confit of duck croquettes, dressed leaves and sweet chilli sauce

Trio of salmon; smoked salmon mousse, cold poached salmon and smoked salmon rosette served with dressed leaves (GF)

INTERMEDIATE COURSE

Add an intermediate course of sorbet or soup for £3 per person (GF)

MAIN COURSES

Chicken breast wrapped in bacon served with fondant potato and a creamy white wine and tarragon sauce (GF)

Trio of pork, Lincolnshire and Cumberland sausages, creamy mashed potato and caramelised onion gravy

Baked hake, crushed new potatoes and a caper and herb butter (GF)

Roast pork or toffee glazed gammon, apple sauce, Yorkshire pudding, roast potatoes and a rich jus (GF*)

Slow roasted belly pork, creamy mashed potato, cider gravy and apple purée (GF)

Fillet of sea bass, crushed new potatoes, chorizo and red pepper coulis (GF*)

Braised shoulder of lamb, creamy mashed potato and a redcurrant jus (GF*) (£5 per person supplement)

Roast sirloin of beef, Yorkshire pudding, roast potatoes and a rich jus (GF*) (£5 per person supplement)

All main courses are served with a sharing platter of seasonal vegetables

VEGETARIAN MAIN COURSES

Wild mushroom risotto topped with fresh herbs (GF)

Pear and blue cheese tart served with a dressed salad

Tagliatelle pasta tossed in a sun-dried tomato, olive and feta sauce (GF*)

Broccoli and brie puff pastry parcel with a tomato and herb sauce

Baked nut crusted goat's cheese, buttered new potatoes and a beetroot, orange and watercress salad

Triple cheese and onion pie served with a dressed salad

All main courses are served with a sharing platter of seasonal vegetables

CHEESE COURSE

Treat your guests to a cheese board with a selection of 3 cheeses, biscuits and chutney for £7.95 per person (GF*)

Should you wish to have a cheese cake for your wedding, please speak to your wedding coordinator who will provide a price based on your requirements.

DESSERTS

Sticky toffee pudding, butterscotch sauce and cream (GF*)

Keeper's mess; seasonal berries bound with crème chantilly and meringue pieces (GF)

Blueberry crème brûlée served with lavender and lemon shortbread (GF*)

Glazed lemon tart served with a berry compote

Chocolate brownie, rich chocolate sauce and vanilla ice cream (GF*)

Vanilla panna cotta with stewed fruits (GF)

Dessert assiette; chocolate brownie, lemon tart and strawberry pavlova

Fresh fruit salad laced with malibu, served with a brandy basket (GF*) (£2 per person supplement)

TO FINISH

Freshly brewed filter coffee, tea and truffles

Should you need help choosing your wedding breakfast menu, please speak to your wedding coordinator to organise a menu tasting for £30 per person