



Wedding Breakfast Menu 2017

Canapés

A choice of four

Pan- fried scallop, pea puree and Parma ham crisp spoon

Smoked salmon, dill cream cheese blini pancake

Wild mushroom and Parmesan arancini (V)

Brie, tomato and roasted red onion tartlet (V)

Roast beef on mini Yorkshire puddings with horseradish and rocket

Smoked trout pâté, tartare salsa, crostini

Chicken terrine wrapped in Parma ham finished with onion confit

Duck and hoisin spring rolls

Smoked cod cakes with wasabi mayonnaise

Malaysian chicken rolls with chilli satay sauce

Pork and chorizo Ballantine with apple puree and pickled veg

Ham hock terrine with piccalilli

Lamb kofta with Tzatziki dip

Goat's cheese and beetroot crostini



Wedding Breakfast Menu 2017

Menu A

Starters

Soup served with fresh bread – (selection available)

Smoked mackerel pate tartare salsa toasted crostini's

Caprese salad – tomato, basil and mozzarella finished with Sicilian olive oil and cracked black pepper (V)

Chicken liver parfait onion confit toasted sour dough

Main

Chicken breast with mushroom and truffle veloute
Roasted sweet potato, vegetable parcel

Maple glazed bacon chop
Sautéed new potato, seasonal greens, grain mustard dressing

Hake fillet
Crushed new potatoes, dill cream and vegetable parcel

Mediterranean Vegetable Wellington
Roasted new potatoes and a spiced tomato sauce (V)

Desserts

Warm chocolate brownie, vanilla gelato and chocolate crumb

Strawberry Pavlova with Chantilly cream and berry coulis

Lemon Posset, lavender shortbread

Fruit salad, mango sorbet brandy snap



Wedding Breakfast Menu 2017

Menu B

Starters

Soup served with fresh bread – (selection available)

Ham hock terrine, pickled vegetable, apricot chutney, crostini

Beetroot, goat's cheese, asparagus and edame bean salad with horseradish dressing

Smoked salmon, lemon and caper salad, toasted Borodinsky

Wild mushroom and Parmesan risotto (V)

Mains

Parma ham wrapped tarragon stuffed chicken, crushed new potatoes, roast baby corn, spring greens and tarragon cream

Duo of pork – slow cooked belly and lamb shoulder croquet
Dauphinoise potato and bacon spring cabbage

Rump steak (served medium)

Watercress, roast tomato and field mushroom, triple cooked chips
Served with a choice of peppercorn, Stilton cream or red wine and shallot jus

Sea bass fillets, crushed new potatoes, garlic wilted spinach and fine beans
Served with a langoustine bisque

Butternut squash and sage ravioli
Pesto dressing and herb, pine nut and Parmesan salad (V)

Desserts

Chocolate and salted caramel tart

Baileys cheesecake, white and dark chocolate sauce

Sticky toffee pudding, toffee sauce, clotted cream

Carpaccio of pineapple, coconut sorbet and toasted coconut



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Menu C

Starters

Crab, prawn and avocado timbale, avocado oil

Smoked duck, orange and fennel salad

Poached pear, pickled walnut and beau vale Stilton salad (V)

Blush tomato, black olive and feta tart (V)

Mains

Roast sirloin of beef, goose fat potatoes, Yorkshire pudding
Gravy, vegetable of choice

Lamb rump, butternut squash puree, roasted roots,
potato puree mint infused port sauce

Miso cod, sesame dressing
Spiced rosti potato, soy and ginger dressing

Pork fillet wrapped in Parma ham
Dauphinoise potato, roasted roots, Madeira and port jus

Mushroom tortellini, truffle veloute (V)

Desserts

Trio of Lemon posset, Pavlova and chocolate brownie

White chocolate and raspberry cheesecake with smashed meringue

Triple chocolate pave, banana puree, caramelised banana

Apple crumble trifle



Wedding Menu 2017 - Something different?

Mezze Boards

Italian - Cured meats, bread and oils, olives, mozzarella, tomato and basil

Greek Board - Hummus, tzatziki, pitta breads, feta - olives - tomato and oregano,

Asian - Duck and hoi sin spring rolls, Thai fish cake with wasabi mayonnaise, corn and chilli rosti, and Malaysian chicken satay with Malaysian peanut sauce, sticky sesame prawns

Indian - Onion Bhajis, poppadum's with pickled onion and vegetables – mango chutney – mint yoghurt and lime pickle, vegetable samosas, pakora.

Bowl Food

(2-3 bowls per person recommended)

Slow cooked lamb shank strips with dauphinoise potato red wine jus and roasted roots

Red mullet Thai curry, basmati rice, pak choi and coriander

Parma ham chicken, sweet potato fries, wild garlic pesto, corn

Chicken or Paneer butter masala pilau rice

Wild mushroom and Parmesan risotto (V)

Butternut squash, Gorgonzola, basil and pine nut risotto (V)

Sausage and mash, red onion gravy

Beef Bourginon, fondant potato, roots

Pork stroganoff, basmati rice, pickled gherkins

Moroccan lamb tagine, apricots and coriander, cous cous



Wedding Menu 2017 - Something different?

Afternoon Tea

Tomato and basil quiche (V)

Broccoli and Stilton quiche (V)

Honey roast ham and mustard sandwich

Smoked salmon with chive cream cheese sandwich

Cucumber sandwiches (V)

Free range egg, mayonnaise and chive sandwich (V)

Lemon drizzle

Mini strawberry Pavlova

Chocolate tort

Carrot cake

Scones with clotted cream and jam

Tea and coffee



Wedding Evening Menu 2017

Evening BBQ*

Homemade beef burgers with tomato relish
Lincolnshire sausages
Cajun chicken skewer
Halloumi and vegetable stacks (V)
Warm new potato and mint butter
Field mushroom stuffed with pesto and topped with a herb crumb (V)
Homemade coleslaw (V)
Tomato, roasted red onion and basil salad (V)
Dressed leaves (V)

Gourmet BBQ*

Venison burgers with horseradish mayonnaise
4oz flat beef steak or lamb chop
Grilled Arctic char parcel
Cajun chicken skewer
Halloumi and vegetable stacks (V)
Warm new potato and mint butter (V)
Field mushroom stuffed with pesto and topped with a herb crumb (V)
Homemade coleslaw (V)
Tomato, roasted red onion and basil salad (V)
Dressed leaves (V)

Pulled Pork Rolls*

Slow cooked pulled pork bound with a bourbon sticky sauce
Served in a brioche bun and winter or summer slaw

Wedding Evening Menu 2017

Cheese Wedding Cake

Including artisan biscuits, grapes, a selection of chutneys, butter, plates and knives

Large* - 90 - 125 people

Top tier - Dorstone

Dorstone is coated in ash, and then ripened. The resulting cheese has faint veining reminiscent of Carrera marble! The curd is snowy-white, the texture ice-cream, and the flavour mellow and creamy.

Goat, Unpasteurised

Second tier - Waterloo

A delicately flavoured, Guernsey milk cheese, made by the Wigmores in Berkshire. A British take on Brie, but with a sweeter, more delicate flavour. Soft-textured, and as rich as hollandaise sauce.

Cow, Unpasteurised, Vegetarian

Third tier - Baron Bigod

A fabulously full-flavoured Brie-style cheese, hand-made in Suffolk by Jonny Crickmore from the milk of his own herd of Montbeliarde cows. A stunning cheese, with a rich, full, earthy flavour and a lingering finish.

Cow, Unpasteurised

Fourth tier - Colston Bassett Stilton

Colston Bassett is one of the last remaining hand-ladled Stiltons. Hand-ladling produces an intensely rich and creamy cheese, and the Colston Bassett flavour is deep, lingering and complex.

Cow, Pasteurised, Vegetarian

Fifth tier - Kirkham's Lancashire

The Kirkham family are the last makers of traditional Lancashire in the country. They have been making cheese for three generations. Graham learned to make cheese from his mother, who now helps her husband to milk the cows. Their cheese is a traditional, crumbly, unpasteurised Lancashire, with a wonderfully moist, pressed texture, and a mellow tang.

Cow, Unpasteurised

**Various sizes available.*



Wedding Breakfast Menu 2017

Children's Menu

Starters

Tortilla chips, cheese and tomato salsa (V)

Warm tomato soup with fresh bread (V)

Garlic bread (V)

Mains

Chicken breast, mashed potato, carrots and gravy

Bangers and mash, gravy and garden peas

Penne pasta with tomato sauce and grated cheese (V)

Spaghetti Bolognese, grated cheese

Poached salmon fillet, new potatoes, greens

Desserts

Chocolate brownie, vanilla Chantilly cream, popping candy

Eton mess

Fresh berries with vanilla yoghurt

Wedding Menu 2017

Drinks Package A

Prosecco, Peroni or Elderflower on arrival

½ bottle wine allocated per person

Carafe of orange juice per table

Carafe of water

Glass of prosecco for toast

Drinks package B

Champagne, Peroni or Elderflower on arrival

½ bottle wine allocated per person

Carafe of orange juice per table

Carafe of water

Glass of champagne for toast

Drinks package B

Champagne, Peroni or Elderflower on arrival

½ bottle carefully selected premium wine allocated per person

Carafe of orange juice per table

Carafe of water

Glass of champagne for toast