

Wedding Breakfast

You can create your own menu, from the options below, for which there is a set charge for three courses and coffee of £44.00 (including VAT), or you can ask us for your own favourites and we will give you a price.

Please note we make a minimum charge for 85 adult meals. Children may choose from a separate menu or under 16s may have a half portion of the wedding breakfast, which will be charged at half the adult rate.

If you would like to have canapés served before the meal just let us know. Costs start at £8 per head for five canapés per person. You may choose to have canapés served with your reception drink, instead of a starter served at the table.

Canapé Suggestions

Prawn Wanton (hot)

Smoked Salmon Wrap

Pink breast of Duck with Cranberry butter

Yorkshire pudding with shaved Beef & Horseradish

Skewered Tempura Battered Prawns (hot)

Tandoori Chicken Kebab with Lime Mayonnaise (hot)

Mini Chicken Cocktail Sate (hot)

Quails Egg in Alfalfa Nest with Celery Salt

Chorizo & Serrano Ham Tapas

Onion & Bacon Scone with Soft Herb Cheese

V Mozzarella, Cherry Tomato, Olive and Basil Kebab

V Filo pastry basket filled with Sun-Blushed Tomato, Feta Cheese & Basil

Sushi

V Vegetable Samosa (hot)

V Asparagus and Cream Cheese Crostini

Shot Glass of Gazpacho and Vodka

Lamb & Mint Kofta

Or perhaps Strawberries and/or Olives at £5.00 per bowl

À La Carte Menu

Starters

Boston Clam Chowder served with Cheese and Poppyseed Straws

Smoked Salmon and Asparagus Terrine with a Coriander & Lime Mayonnaise

Smoked Salmon, King Prawn & Asparagus Roulade, with Watercress and Baby Spinach Leaves

Chicken Liver and Apricot Parfait wrapped in Smoked Bacon with Warm Brioche

Shredded Duck, Red Pepper & Mange Tout coated in Plum Sauce and Served in a Filo Basket

- V Char-grilled Vegetable Terrine on a bed of Curley Endive with Red Onion Marmalade
- V Avocado, Feta & Prawn Filo Parcel with Roasted Red & Yellow Pepper Sauces
- V Wild Mushroom, Tarragon & Cream Cheese Tartlet with Sun Dried Tomato Compote

Main Courses

Served with a Medley of Seasonal Vegetables and Potatoes

Breast of Chicken Stuffed with Herb Mozzarella Wrapped in Pancetta with a Sun Dried Tomato Salsa

Pan-fried Supreme of Chicken filled with Red Pepper Mousseline served on crushed New Potatoes with Black Olive and Tomato Beurre Blanc

Supreme of Salmon with Asparagus in a Filo Parcel, served with a Saffron & Chervil Sauce

Griddled Breast of Gressingham Duck with a Blackberry & Red Wine Jus

Pancetta Roasted Monkfish with Squid Ink Linguine & Vine Tomato Salsa

Rack of Lamb with a Rosemary Redcurrant Jus on Pumpkin & Herb Polenta

Seared Sea Bass on Fennel with Sorrel and Pernod

- V Tian of Seared Mediterranean Vegetables & Mozzarella with an Olive & Basil Oil
- V Cassoulet of Bean and Cous-Cous served in a Crisp Cheese Pastry Basket

Desserts

Red Fruit Veloute Bavarois

French Style Apple Tartlet with Crème Fraiche

Chocolate Truffle with a Light Sauce Anglaise and Redcurrants

Tutti Frutti Bombe

Orange and Grand Marnier Charlotte

Raspberry & Mango Slice

Banoffee Pie

Cointreau Tart with Pears

Wild Berry Cheesecake

Lemon Tart

Chocolate and Hazelnut Cheesecake

Cheese Course

A selection of English and French cheeses. - £30.00 per table (Wedding Breakfast only)

Coffee

Filter coffee

Afternoon Tea **A popular choice for Sunday Weddings and Informal Events**

Beautiful Ivory Cake stands filled with a large selection of Homemade Cakes, served with Traditional English Tea and Rustic Sandwiches – prices start from £15.00 per person

Evening Buffet

An example of a finger buffet at £12.75 per person

Chicken Goujons with Curried Mango Dip

Tempura Battered Prawns

Dim Sum Platter

Filled Rolls

Smoked Salmon and Cream Cheese Wraps

Crudités with Dips

Chicken Sate with Spicy Tomato & Ginger Dip

Crisps & Peanuts

Or perhaps a Farmhouse Platter at £12.75 per person

Selection of Pates - *Chicken, Prune & Brandy; Duck & Orange; Course Country; Vegetable Terrine*

Cheese Selection - *Somerset Brie; Mature Farmhouse Cheddar; Shropshire Blue*

A selection of Chutneys

Warm Chunks of a variety of Crusty Breads & Savoury Biscuits

Fruit Basket

Or perhaps you would like Bacon or Sausage Rolls at £4.75

or Fish Finger rolls at £5.00 per person

Nibbles – Cheese Straws, Olives and Kettle Chips £5.00 per person

Hog Roast Pig

Served with Sage and Onion Stuffing, and Apple Sauce in a floured Bap £13.25 per person

(Minimum of 100 covers)

V Luxury Vegetarian Nut Roast in a floured Bap £13.25 per head

V For a Supplement of £2.20 per head we can include Green Salad and Coleslaw