

Wedding Breakfast Menu

Wedding Celebration Breakfast

Menu

Starter

Choice of

Salmon mousse served with rocket leaves and salsa.

Pork & Game terrine served with apricot chutney & salad leaves.

Fanned melon served with exotic fruits and a raspberry coulis (V)

Main Course

*Roasted breast of chicken
served with a mushroom & mascarpone sauce
accompanied by baby new potatoes, braised carrot & swede batons
and sliced green beans.*

*Wild mushroom & chestnut tart with gruyere cheese
served with roasted vine tomatoes. (V)
accompanied by baby new potatoes, braised carrot & swede batons
and sliced green beans.*

Dessert

*Dessert trio of
Tart au Citrone,
Chocolate truffle meringue,
Orange & passionfruit mousse.*

Coffee & Mints

Cheese & Biscuits

Starter

Fanned Melon with Exotic fruits &
a Raspberry Coulis. (V)

Buffet

Platter of Peppered Roast Beef.

Platter of Roast Mustard Glazed Gammon.

Whole Dressed Salmon with Prawns & Marie-Rose
Sauce.

Raised Pie, layered with Pork, Ham & Chicken served
with Apricot Chutney.

Parmesan Chicken Goujons served with Garlic & Herb
Mayonnaise.

Braised Baby New Potatoes served with seasoned
butter.

Choice of quiche;

Mediterranean Veg. & Feta Cheese,

Caramelised Red Onion & Lancashire cheese or
Leek & Wensleydale.

Greek Salad.

Crunchy Red Onion Coleslaw.

Fruity Rice & Cashew Nut.

Dessert

Dessert trio consisting of
Chocolate Tart, Red berry Pavlova and Orange &
Passionfruit cheesecake.

Coffee & Mints

Wedding Breakfast Menu

Starter

Country vegetable soup served with warm bread rolls.

Main Course

Roast topside of beef served with roast potatoes, Yorkshire pudding & a rich onion gravy.

accompanied with baby new potatoes and seasonal vegetables.

Dessert

Dessert trio consisting of French apple tart, fruits of the forest meringue & orange & passionfruit cheesecake.

Cheese & biscuits.

Coffee & mints

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Buffet

Platter of peppered Roast Beef.

Platter of mustard glazed Gammon.

Whole dressed Salmon with Prawns & Marie-Rose sauce.

Parmesan Chicken goujons served with garlic & herb mayonnaise.

Layered pork, ham & chicken pie served with apricot chutney.

Selection of quiches-

Caramelised Red Onion & Lancashire(V);

Leek & Wensleydale(V); Smoked Bacon & Mushroom.

Spinach & Ricotta strudel. (V)

Cheese & Onion Lattice. (V)

Braised baby new potatoes with seasoned butter.

Selection of bread rolls & butter.

Mixed Salad platter. (V)

Crunchy red onion coleslaw. (V)

Tomato, Red Onion & Basil Salad (V)

Roasted Mediterranean veg and couscous salad. (V)

Fruity rice salad. (V)

Dessert

Orange & Passionfruit Cheesecake

Fruits of the Forest Meringue Gateau.

Chocolate Brandy Roulade.

Cheeseboard

- a selection of cheeses

served with an assortment of biscuits.