

Please choose 1 starter, 1 main and 1 dessert for the whole of your party to eat excluding any dietary requirements.

Wedding Breakfast Menu One

Starters

Cream of Tomato & Basil Soup
Quiche of Smoked Cheddar and Spring Onions, Dressed Leaves
Homemade Chicken Liver Pate with Onion Marmalade and Baguette

Mains

Roast Chicken with Roast Potatoes and a Red Wine Gravy
Garlic Roast Salmon with Herb Potatoes and Dill Hollandaise
Braised Featherblade of Beef, Horseradish Mash and Buttered Vegetables
Creamy Mushroom Risotto with Dressed Rocket

Desserts

Homemade Bread & Butter Pudding with Rum-Soaked Raisins
Vanilla Cheesecake with Autumn Fruit Compote
Chocolate & Baileys Mousse with Raspberry Coulis
£45.95 per person

Wedding Breakfast Menu Two

Starters

Cream of Mushroom Soup, Chives and Sauteed Wild Mushrooms
Smoked Mackerel Pate infused with Horseradish and Lemon
Goat's Cheese and Red Onion Tart with Roast Cherry Tomatoes

Mains

Breast of Chicken Stuffed with Mozzarella & Sun Blushed Tomatoes, New Potatoes and Mesculan Salad
Roast Sirloin of Beef with Roast Potatoes, Yorkshire Pudding and Rich Gravy
Pesto Roast Fillet of Cod with Herby Parmetier Potatoes and a Light Tomato Sauce
Vegetable Lasagne with Garlic Bread and Dressed Leaves

Desserts

Homemade Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Pod Ice-Cream
Profiteroles filled with Vanilla Cream, Dark Chocolate Sauce
Strawberry Mousse with Shortbread Biscuits
£55.95 per person

Wedding Breakfast Menu Three

Starters

Spiced Parsnip Soup with Parsnip Crisps
Layers of Smoked Salmon with Dill and Lemon Mayonnaise, Dressed Tomatoes
Homemade Pork Scotch Egg with Apple Chutney
Brixworth Pate with Fruit Chutney and Melba Toast

Mains

Rack of Lamb with Dauphinoise Potatoes and Rosemary Jus
Fillet of Pork with Mashed Potato and Wholegrain Mustard Cream
Fillet of Seabass with Crushed Potatoes, Mediterranean Vegetables, Citrus & Tarragon Beurre Blanc
Pea and Smoked Cheddar Risotto with Parmesan Crisps

Desserts

Black Cherry Cheesecake
Autumn Fruit Vole Au Vent with Vanilla Cream
Spiced Apple Crumble with Crème Anglaise
Lemon Curd and Dark Chocolate Eton Mess with Vanilla Biscuits
£65.95 per person