

WEDDING BREAKFAST MENU

STARTERS

Gravlax with Lambs Leaf Lettuce & a Dill Mustard Sauce

Sugar and sherry cured salmon slices with a simple garnish

Chapel & Swan Smoked Salmon with Lime & Ginger Tiger Prawns

Locally sourced artisan fish with home cured shellfish

Crayfish Salad with Dressed Leaves

A variation of a prawn cocktail using plump crayfish tails

Caprese Salad

Buffalo Mozzarella, Tomato Salad served with Rocket & Basil Pesto

Goats' Cheese & Red Onion Tartlets with a Walnut Salad

Sweet red onions with creamy goats cheese accompanied with a nutty salad

Smoked Chicken with Orange, Watercress & Pear Salad

Sweet fruits and peppery watercress cut through the smokiness of the chicken in this simple salad

Creamy Mushroom Bruschetta

Creamy garlicky wild mushroom sauce on crusty Italian bread

Caesar Salad

Little gem and romaine lettuce with a creamy parmesan dressing and croutons

Toasted, Sesame Crusted Cod served in a Pea Soup

Oven baked cut of cod coated in sesame seeds placed in the middle of a homemade pea soup

Roasted Italian Peppers with Tomato, Garlic and Basil, served warm

Half a sweet pepper filled with plum tomato, sliced garlic, a basil leaf then drizzled with basil infused oil

Pea, Feta & Mint Salad with Caramelised Water Melon

Salad bound with grilled pepper dressing & charred soft fruit

Papaya & Wobbly Bottom Goats' Cheese Salad with Brazil Nut Dressing

Exotic fruit & a grilled disc of cheese drizzled with nutty oil

Please choose 1 dish

MAIN COURSE

Lamb with a Pistachio & Seaweed Crust

Local cut of lamb with a salty, nutty coating

Roasted Leg of Lamb marinated in Garlic & Rosemary

Classic roasted leg of lamb studded in garlic and rosemary

Succulent Pork Escalope served with Normandy Calvados Apple & Cream Sauce

Boneless pork steak pan fried served with a French apple brandy sauce

Pork Dijonaise

Pan-fried pork loin steak served with a creamy bacon, celery & Dijon mustard sauce

Sautéed Supreme of Chicken served with a Rich Cream Tarragon Sauce

Plump chicken breast pan fried accompanied with fresh tarragon infused cream

Parmesan Chicken Breast with Parma Ham

Tenderised breast seasoned with thyme and parmesan and wrapped in air-dried ham

Sweet Chilli and Mustard Chicken

Oven cooked chicken marinated in English mustard, orange and sweet red chilli sauce

Chicken wrapped in Cured Ham with Fresh Mango Salsa

Air cured ham wrapped around a fresh cut of chicken with a fresh flavoured salsa

Gressingham Duck Breast with Blackberry Sauce

Breast of Gressingham duck slowly braised and served with a rich gravy of juicy berries

Sautéed Supreme of Guinea Fowl served with a Bacon & Onion Cream Sauce

Pancetta and sweet onion go very well to keep this breast moist and succulent

Baked Fillet of Salmon wrapped in Serrano Ham with a Mustard Cream Sauce

Air cured ham wrapped around a fresh cut of salmon with a gently piquant sauce

Lime & Coriander Duck with Tamarind Honey Sauce

Large breast of duck marinated with citrus & herb, finished with Asian Inspired Sauce

Steamed Sea Bass with Honey, Ginger & Soy

Asian inspired flavours keep this fish fresh and moist with bok choy

Please choose 1 dish

All Mains are served with a Selection of Seasonal Vegetables and Potato

VEGETARIAN

Broccoli, Redcurrant & Stilton Flan

Sweet fruit creamy blue cheese and sliced broccoli work in this savoury tart made using crème fraîche savoury custard

A Whole Red Pepper stuffed with Chick Peas & Roasted Vegetables

Sweet bell pepper filled with a delicately spiced chick pea and vegetable mixed

Vegetarian Strudel served with a Wild Mushroom Sauce

Puff pastry encases fresh garden vegetables served with a stroganoff style creamy mushroom sauce

Spinach & Sun Dried Tomato Roulade

A light dish of baby spinach and juicy sun dried tomatoes rolled with ricotta and finished with rich tomato & garlic sauce

Italian Aubergine Millefeuille

Savoury version of the classic sweet using eggplant and plum tomatoes

Chestnut Mushroom 'Meatballs' on a bed of Creamed Linguine

Hand-made vegetarian dish finished with egg & cream pasta

Feta and Caramelised Onion Tart

Sweet onion and classic Greek cheese in a crème fraîche savoury custard

Please choose 1 dish

DESSERTS

Polenta and Berry Cake

Moist and light cake with English berries served warm with a dollop of crème fraîche

Baileys Infused Crème Brûlée

The classic French sweet with the addition of Irish whiskey to give it a twist

Hazelnut & Chocolate Brownie served with a Crème Anglaise

Rich square of indulgence with fresh custard sauce

Mango & Coconut Panna Cotta

Italian set cream infused with coconut with an exotic fruit cordon

Belgium Waffle

Served with Vanilla Ice Cream, Sugared Walnuts and Chocolate Sauce

Sticky Toffee Pudding served with a Pecan Nut Sauce

Individual warm dessert with a rich pecan butterscotch style sauce

Exotic Fruit Pavlova

Classic meringue base with cream and a mix of exotic fruits for colour and taste

Salted Chocolate Delice & Vanilla Ice Cream

A chocolate pudding with a hint of rock salt served with a soft scoop of ice cream

Tiramisu

Traditional Italian dessert with coffee and Marsala

Piquant Lemon Roulade

A meringue roulade with a lemon curd and cream filling

Summer Pudding served with a Rich Summer Fruit Sauce & Chantilly Cream

Classic British dessert with plump juicy fruits encased in sweet syrup soaked bread

Honey, Ricotta & Pistachio Cheesecake

An Italian themed dessert giving sweet nutty creamy overtones

Fresh Fruit Salad

A selection of juicy fruits both tropical and native

Please choose 1 dessert

DRINKS

Filter Coffee or Tea

£45 + VAT (& 5% service) per person