

## WEDDING BREAKFAST MENU

### STARTERS

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*

Mushroom Medley Bruschetta  
*Creamy garlicky wild mushroom sauce on crusty Italian bread*

Caesar Salad  
*Little gem and romaine lettuce with a creamy parmesan dressing and croutons*

Welsh Rarebit Stuffed Portobello  
*A cheese & ale savoury sauce with a hint of mustard served on a oven baked mushroom*

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*

Edamame, Feta & Mint Salad topped with Grilled Melon  
*Salad bound with grilled pepper dressing & charred soft fruit*

Papaya & Sinodun Hill Cheese Salad with Brazil Nut Dressing  
*Exotic fruit & soft cheese drizzled with nutty oil*

Mongolian Beef Ramen  
*Hearty noodle soup with marinated beef*

**Please choose 1 dish**

### MAIN COURSE

Lamb with a Pistachio & Seaweed Crust  
*Local cut of lamb with a salty, nutty coating*

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*

**Italian Herb Coated Guinea Fowl**

*Fennel seed, oregano, black peppercorn & sea salt rub with a creamy white wine 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, Prune & 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 & Chinese Greens**

*Fresh fillet of fish with a sweet and sour garnish*

**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*

**Tomato & Basil Arancini**

*Breaded rice balls with a rich tomato filling*

**Please choose 1 dish**

## DESSERTS

### Baileys Tiramisu

*Traditional Italian dessert with coffee and Irish Liqueur*

### Cambridge Burnt Cream

*The original vanilla dessert served with raspberries*

### Salted Caramel & 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*

### Warm Fig & Almond Tart

*Honey roasted figs with frangipane in a sweet tart case*

### 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*

### Peanut Brittle Tiramisu

*Traditional Italian dessert topped with sweet and salty crushed peanuts*

### Piquant Lemon Roulade

*A meringue roulade with a lemon curd and cream filling*

### Summer Pudding served with a Rich Summer Fruit Sauce & Chantilly Cream (seasonal)

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

### Chocolate Espresso & Walnut Meringue Roulade

*A coffee, cream and nut filled, rolled meringue*

### Fresh Fruit Salad

*A selection of juicy fruits both tropical and native*

**Please choose 1 dessert**

## DRINKS

Filter Coffee or Tea

**If any of your party has a food allergy or intolerance please let us know**

**£48.50 + VAT (& 5% service) per person**