

Wedding Breakfast Menn

HERE IS A SELECTION OF OUR MOST FAVOURED WEDDING BREAKFAST IDEAS, BUT IT'S YOUR DAY! WE CAN ADAPT TO SUIT Your preferences to make it your special 1st meal married together, hence why we call it the wedding breakfast.

SELECT ONE OF THE FOLLOWING STARTERS, MAIN COURSES AND DESSERTS. A TWO COURSE OPTION IS ALSO AVAILABLE.

PRE ORDERS ARE ESSENTIAL.

STARTERS

SELECTION OF SEASONAL SOUPS | warm baked rolls, salted butter SELECTION OF

french onion soup, gruyère toast | tomato and basil soup, pesto croute(V)(N) | butternut squash and parmesan (V) | wild mushroom and tarragon Soup (V)

CHICKEN LIVER PARFAIT | brioche toast, onion marmalade

SUN DRIED TOMATO AND GOATS CHEESE TART | basil, black olive tapenade (V)

HAM HOCK TERRINE | house piccalilli, baked croutes, apple purée

OAK CURED SMOKED SALMON, POTATO AND DILL SALAD | lemon and caper dressing

LANCASHIRE BLACK PUDDING POTATO CAKE | peppercorn sauce, poached free range egg

CHAITINE DEACH PUDDING PUTATO GAME | PEPPETCUTH Sauce, pudched thee fallye eg

SALMON AND DILL FISHCAKE | creamed leeks and spinach, lemon

TOMATO AND MOZZARELLA BRUSCHETTA | torn basil, sauce vierge, aged balsamic glaze (V)

GARSTANG BLUE CHEESE MUSHROOM AND CHIVE TARTLET | petit salad (V)

SMOKED SALMON AND POTATO TART | horseradish mascarpone cream, pea shoot salad

PARMA HAM | buffalo mozzarella, dehydrated tomato, rocket leaf, aged balsamic, parmesan shaving, basil oil

MAINS

ROAST BREAST OF CHICKEN | spring onion mash potato, leek and pancetta cream, seasonal vegetables

SLOW BRAISED LAMB SHANK | creamed mash potato, braised red cabbage, mint and honey gravy

GLAZED SHIN OF BEEF | bourguignon sauce, potato purée, seasonal vegetables

INDIVIDUAL STEAK AND MUSHROOM PIE | mash potato, rich gravy, seasonal vegetables

ROAST SALMON FILLET | herb butter potatoes, asparagus, citrus butter sauce, cherry tomatoes

PAN ROASTED COD LOIN WRAPPED IN PARMA HAM | spiced tomato sauce, smoked paprika potatoes, tender stem broccoli

CHICKEN, HAM HOCK AND LEEK INDIVIDUAL PIE | mustard sauce, creamy mash, garden vegetables

SLOW BRAISED BEEF BRISKET | horseradish mash, roasted root vegetables, sticky onion gravy, yorkshire pudding

ROAST BREAST OF CHICKEN | sage and onion sausage meat stuffing, pigs in blankets, roast potatoes, chicken gravy, seasonal vegetables

SWEET POTATO AND FETA CHEESE PUFF PASTRY PARCEL | roast potatoes, seasonal vegetables (V)

STICKY ONION, BRIE AND WALNUT FILO PASTRY | spiced tomato fondue, roast potatoes, seasonal vegetables (V)

TOMATO RISOTTO | dried tomatoes, basil oil, crispy goats cheese (V)

DESSERTS

GLAZED LEMON TART | raspberry sorbet, meringue pieces
STICKY TOFFEE PUDDING | butterscotch sauce, vanilla ice cream
CHOCOLATE AND PRALINE PROFITEROLES | double chocolate sauce
APPLE CRUMBLE TART | vanilla custard

TRIPLE CHOCOLATE BROWNIE | white chocolate and raspberry ice cream STRAWBERRY CHEESECAKE HEART | strawberry compote, chantilly cream

CHOCOLATE DELICE | layered sponge, chocolate ganache, chocolate mousse, chocolate glaze

PASSION FRUIT CRÈME BRULEE | crisp sable biscuit, passion fruit gel MILK CHOCOLATE AND HAZELNUT CREMEUX | hazelnut brittle

BAKED VANILLA CHEESECAKE | mixed Berry Compote

CHEESE PLATTERS FOR THE TABLE

A SELECTION OF FIVE LOCAL, ARTISAN BISCUITS, CELERY, GRAPES & HOMEMADE CHUTNEYS | additional cost, perfect for your quests to nibble on during the speeches

FRESHLY BREWED TEA, ROASTED FILTER COFFEE AND MINTS | ADDITIONAL COST

TO BOOK A VIEWING APPOINTMENT, REQUEST A BROCHURE & PRICES OR CHECK THE AVAILABILITY OF YOUR DESIRED DATE,
PLEASE CONTACT OUR DEDICATED WEDDINGS & EVENTS TEAM.

Exclusively yours