



Wedding Breakfast Menu 'B'

Starters

Crispy Salt and Pepper King Prawns

Served on a Mango & Pomegranate Salad & Finished with a Garlic & Green Chilli Salsa

Chicken Liver Parfait

With A Spiced Tomato Chutney & Toasted Ciabatta

Garlic and Sage Roasted Butternut Squash with Chopped Spinach & Gorgonzola

Wrapped in Puff Pastry and Served with Picked Leaves and a Sun blush Tomato Dressing

Grilled Asparagus Spears with a Misto Olive Bruschetta

Topped with a Fresh Herb Gremolata

Cumin & Black Peppercorn Seared Beed Fillet

With Wild Rocket, Extra Virgin Olive Oil & Shaved Parmesan

Devilled Crab & Avocado Salad

Spiced White & Brown Crab Meat, Layered with Avocado & Curly Endive Finished with a Sweet Chilli, Coriander & Lime Dressing

Main Course

Lemon & Garlic Roasted Guinea Fowl

Served with Dauphinoise Potatoes, Watercress & Bread Sauce

Pan Fried Monkfish Tail

Set on Braised Savoy Cabbage & Puy Lentils & Finished with A Red Wine Reduction

Lamb Shank

Slowly Braised with Fennel & Pearl Barley Topped with a Fresh Herb Salsa Verdi

Slow Cooked Belly of Wye Valley Pork

Served with a Fondant Potato, Carrot & Sweed Puree & Caramelized Apple & Finished with a Light Jus

Assiette of Lamb

Roasted Lamb Fillet set on Seven Hour Braised Lamb Shoulder served with a Parsnip & Truffle Oil Puree & a Rich Lamb Jus

Inclusive of VAT



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Main Course Cont.....

Baked Loin of Cod

Topped with Welsh Rarebit & served on Creamed Leeks & Mashed Potatoes

Beef Wellington

Beef Fillet on a Mushroom Farce topped with Dijon Mustard & Wrapped in Puff Pastry & served with Madera Gravy

Traditional Roast 30 Day Aged Sirloin Beef

Baked Field Mushroom Filled Creamed Spinach, Fondant Potato & Red Wine Jus

Wedding Breakfast Vegetarian Main Course

Spinach & Chickpea Tagin

With a Citrus & Herb Couscous, Fresh Thyme & Smoked Paprika finished with Garlic Roasted Artichoke Hearts & Chopped Spinach

Tomato, Olive & Aubergine Stew

Fried Aubergine Coated in a Rich Tomato & Olive Ragout with Vegetarian Parmesan Polenta & Salsa Verdi

Mushroom, Roasted Garlic & Goats Cheese Wellington

Mushrooms Sautéed with Tarragon & White Wine Topped with Crumbled Goats Cheese & Roasted Garlic Puree, Wrapped in Puff Pastry Served with a Creamy Mushroom Sauce

Butternut Squash & Gorgonzola Risotto

With Toasted Pumpkin Seeds & a Sage Butter

Mixed Mediterranean Vegetable & Aubergine Moussaka

Layered with a Creamy White Sauce

Puy Lentils with Roasted Beetroot, Peas & Mint

With Wilted Watercress & a Toasted Garlic Bruschetta Topped with Crème Fraiche

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Desserts

Whiskey Infused Chocolate & Orange Tort
with Candied Orange Zest & Chantilly Cream

Pear & Almond Tart
Poached Pears on an Almond Frangipane served with a Light Vanilla Custard

Vanilla Pannacotta with Champagne Poached Seasonal Fruits
Finished with Cinnamon Tuile

Hot Chocolate Fondant
Served with a Bitter Chocolate Sauce & Topped with Crème Fraiche

Lemon Tart
Handmade Crisp Butter Pastry with a Rich Lemon Filling, Served With Clotted Cream, Raspberries & Caramelised Lemon Zest

Baked Mascarpone Cheesecake
On A Ginger Nut Biscuit Base & Served With A Cardamom & Stem Ginger Ice-Cream

Blackberry Crème Brule
With Orange & Ginger Shortbread Biscuits

£45.00/Guest
Price Inclusive of Crockery & Cutlery

One Choice From Each Course Excluding Any Dietary Requirements. To Add An Additional Choice There Would Be A £3.00 Supplement.

Cheese & Biscuits
A Selection of Three Cheeses Served With a Red Onion & Date Chutney & Assorted Biscuits
£5.50/Guest

Inclusive of VAT