



WEDDING BREAKFAST MENU

3-COURSE MEAL £27.50 PER PERSON

STARTER SELECTOR

PLEASE SELECT **TWO** STARTERS FROM THE FOLLOWING DISHES:

Caesar Salad
with parmesan croutons

Pearls of Assorted Melon
with a cassis sorbet

Warm Bacon and Tomato Salad
with a balsamic dressing

Chicken and Mushroom Terrine
with a grain mustard mayonnaise

Mushrooms in a Filo Pastry Cup
with a chive cream sauce

Wensleydale Cheese and Grape Salad
with a red wine dressing

Classic Prawn Cocktail

Chicken Liver Pate
with an onion relish and melba toast

Mozzarella and Tomato
baked on puff pastry with pesto dressing

Smoked Salmon and Prawn Roulade
wrapped in spinach with a lemon crème fraiche

Chanterelle Melon
with a lemon sorbet

Prawn Salmon and Melon Cocktail
with a light crème fraiche

Choices of Soup

Tomato, Mushroom and Thyme, Leek and Potato, Vegetable, Minestrone,
Plum Tomato and Red Pepper, Broccoli and Stilton



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MAIN COURSE SELECTOR

PLEASE SELECT **ONE** MAIN COURSE FROM THE FOLLOWING DISHES:
WE WILL OFFER A VEGETARIAN ALTERNATIVE

Roast Topside of Beef

Yorkshire puddings and roast gravy

Roast Leg of Pork

with apple, sage and onion stuffing and roast gravy

Roast Leg of Lamb

with a rosemary stuffing on a redcurrant sauce

Breast of Chicken

with a sage and onion stuffing and roast gravy

Fillet of Salmon in White Wine

with a leek and dill cream sauce

Fillet of Cod with a Parmesan and Dill Crust

with a lemon cream sauce

Breast of corn-fed Chicken stuffed with Rosemary and Garlic

with a tomato sauce and roasted sweet potatoes

Medallions of local Beef

with a Madeira sauce and roasted chateau potatoes

Roast Saddle of Lamb with an Apricot and Basil Stuffing

with a tomato and lamb jus with garlic and rosemary roasted new potatoes

Breast of Chicken

wrapped in pastry with a mushroom and thyme sauce

Salmon and Prawn Roulade

with a Bouillabaisse (shell fish) sauce (£1.50 extra)

Roast Sirloin of Beef

with a rich roast jus and Yorkshire puddings (£1.50 extra)

Roasted Mediterranean Vegetable Pitivier

with a tomato and basil sauce

3 Cheese mixed Peppers and Courgette Lasagne

Root vegetables in a light Curry Sauce

with a timbale of rice

Aubergine and Cumin Cake

with a sun blush tomato and blue cheese sauce

Button and Oyster Mushroom Stroganoff and a Tarragon Sauce

with a timbale of rice



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DESSERT SELECTOR

PLEASE SELECT **TWO** DESSERTS FROM THE FOLLOWING DISHES:

Apple and Cinnamon Crumble
with traditional custard

Sticky Toffee Pudding
with a fudge sauce and traditional custard

Lemon Tart
with a strawberry sauce

Triple Chocolate Terrine
with a coffee bean sauce

Mixed Berry Pavlova
with chantilly cream and a fruit coulis

Blackcurrant Torte
with a light anglaise

Pears in White Wine
baked on puff pastry with a sweet sherry anglaise

Brandy Snap Basket and Vanilla Bean Ice Cream
with oranges in a caramelised syrup

Chocolate Chip Crème Brule
with shortbread biscuits

Strawberry and Raspberry Vanilla Bean Cheesecake
with a mango sauce

Baked Apples and Pistachio
on a puff pastry base with a calvados cream

Chocolate Tart
with an orange and mint sauce

Cheeseboard
available at an extra cost of £1.50 per person