

Wedding breakfast

• Starters •

Home-made soup (V)

Tomato and basil, leek and potato, carrot and coriander, vegetable or mushroom served with a crispy heart-shaped crouton

Duo of fanned melon (V) (GF)

Honeydew and gala melon served with strawberries and orange, drizzled with mint syrup

Chicken and roasted vegetable terrine

served on a bed of dressed mixed leaf salad with melba toast
Smoked salmon with prawns, horseradish cream and lime vinaigrette (GF)

Basil and stilton risotto balls (V)

A basil risotto filled with melted stilton cheese, deep fried and served with a rich home-made tomato sauce

Crayfish and grapefruit salad (V) (GF)

Plump crayfish tails with pink and white grapefruit and avocado served on a bed of mixed leaf salad with the sweet chilli sauce

£4.50 per person

• Mains •

Traditional roast supreme of chicken

served with dufinois potatoes, seasonal vegetables and sage and onion stuffing

Pan fried lamb cutlets with a parsley and ham breadcrumb,

served on a leek mashed potato, topped with a redcurrant, mushroom and thyme sauce

Honey roasted loin of pork served with Yorkshire pudding,

baby roasted vegetables, apple sauce and gravy

Baked herb-crushed fillet of salmon

served on a bed of crushed new potatoes and a chive cream

Braised beef with red wine and cranberry

served in a large Yorkshire pudding, topped with potato pancakes

All the above main courses are served with seasonal vegetables

£20 per person

• Desserts •

Apple crumble and custard • Cheesecake with cream and coulis

Chocolate brownie • Eton mess

Chocolate mousse with raspberries • Fresh fruit salad

£2.50 per person

Wedding canapés on arrival

Mini cheese on toast

with Worcester/tomato sauce and cherry tomato

Smoked salmon, dill and lemon pâté

on toasted brown bread

Tomato crostini

Mushroom and Stilton vol au vent

Egg mayonnaise and chive crostini

Mini Yorkshire pudding

with roast beef and horseradish

Thai sesame chicken patties

Brie and cranberry

on toasted bread

4 canapés per person: £4.50

6 canapés per person: £6.00



Finger Buffets

A selection of sandwiches on farmhouse or granary bread, plus:

Smoked salmon & cream cheese tortilla wraps

Mini beefburgers in a thin loaf roll

Breaded fish goujons with tartare sauce

A selection of quiches

Mini sausage rolls with honey mustard glaze

Vegetable spring roll with hoi sin sauce

Spicy potato wedges and sour cream dip

Flavoured ridged crisps • Crudities with choice of dips

Thai fishcakes served with sweet chilli sauce

Chicken satay served with choice of dips

Courgette fritters • Buffet pork sausage roll

Feta cheese and pineapple skewers

Chinese snack selection and dips

Lamb samosa

7 items: £10 per person

9 items: £12.50 per person

11 items: £14 per person

Salad bowls (10 portions): £10 each