

Wedding Breakfast Menus

We like to offer you the freedom of composing your own menu.

Please choose one starter, one main and one dessert for your set three course menu or a limited choice of two dishes on each course. A pre order from your guests will be required four weeks prior to your wedding day.

Most options are included within your package price. If applicable supplements are detailed per person.

Starters

Roast Plum Tomato and Thyme Soup

Cream of Woodland Mushroom Soup

Leek and Potato Soup and Salt and Pepper Croutons

Chicken Liver Parfait, Balsamic Onion Jam and Toasted Onion Bread

Satay Chicken, Red Cabbage, Carrot and Raisin Slaw and Goma Dressing

Crayfish Tails, Bloody Mary Ketchup and Capers

Hot Roast Smoked Salmon Flakes, Cucumber Salad and Lemon Mayonnaise

Portabella Mushroom and Parmesan Tart, Rocket and Truffle Oil

A Salad of Aged Feta, Olives, Cherry Tomato, Cucumber and Red Pepper

Grilled Crottin of Goats Cheese, Confit Cherry Tomato, Crisp Bacon and Ciabatta Croute – *£1.50 supplement*

Tea Smoked Duck, Plum Puree, Fennel and Carrot Slaw – *£1.50 supplement*



Mains

Roast Supreme of Chicken, Braised Mushrooms and Tarragon

Grilled Fillet of Salmon, Mediterranean Vegetables and Green Pesto

Confit Duck Leg, Chick Pea, Chorizo and Red Pepper Cassoulet

Roast Loin of Grasmere Pork, Apple and Date Stuffing and Madeira Gravy

Prosciutto Wrapped Cod Loin, Braised Baby Gem and Chive Butter Sauce

Butternut Squash Frittata, Goats Cheese, Crisp Rocket and Red Pesto

Potato Gnocchi, Blue Cheese, Spinach and Pine Nuts

Roast Sirloin of Beef, Yorkshire Pudding and Roast Gravy – *£2.50 supplement*

Roast Rack of Lamb, Braised Red Cabbage and Sweet Mint Sauce – *£2.50 supplement*

All main courses served with panache of fresh vegetables and either roast or parsley potatoes.

Desserts

Glazed Lemon Tart, Raspberry Puree and Raspberry Sorbet

Cambridgeshire Burnt Cream and Shortbread Biscuit

Chocolate Brownie Tart, Chocolate Sauce and Clotted Cream

Blueberry Fool, Meringue and Riccarelli Biscuit

Cherry and Almond Cake, Lemon Curd and Cherry Ice Cream

Frozen Summer Berries, White Chocolate Sauce and Coconut Macaroon

Trio of Desserts, Lime Panna Cotta, Chocolate Brownie, Hazelnut and Treacle Slice – *£1.50 supplement*

Three Cheeses, Tomato and Apple Chutney and Savoury Crackers – *£1.50 supplement*

Coffee or Tea and Vanilla Fudge

Luxury Petit Fours – *£2.00 supplement*

