

Wedding Breakfast

Menu:

A three course meal followed by coffee and mints please choose one choice from each of the following courses.

Starters:

Fresh Smoked Salmon Mousse set on a bed of leaves with a fresh dill dressing

Or

Prawn and Crayfish Tail Cocktail with Marie Rose sauce and rustic bread

Or

Fantailed Duo of Melon served with Red Berry Compote (V)

Or

Chef's Homemade Chicken Liver Pate` with a Caramelised Onion Relish and Mini Toasts

Or

Chef's Homemade Soup with Chunky Croutons (various varieties available on request) (V)

Or

Warm Brie & Broccoli Tartlet
Set on a bed of Mixed Leaves (V)

Main Course:

Roast Sirloin of English Beef, Yorkshire pudding, Rich gravy and Horseradish sauce

Or

Roast Norfolk Breast of Turkey, Stuffing, Chipolata wrapped in Smokey bacon and complimented by a rich Turkey Gravy

Or

Chicken Breast stuffed with Cream Cheese & Asparagus spears Napped with a Champagne and Cream Sauce

Nestled on a Potato Rosti.

Or

Slow Baked Lamb Shank set on a bed of Parsnip Mash
Complimented by a Red Wine Jus
Or
Chicken or Beef Stroganoff with Basmati rice
Or
Herb crusted Supreme of Salmon fillet
Napped with a Lemon & Chive butter

**All Main Courses are served with a selection of Fresh Vegetables and Potatoes
For our list of Vegetarian Main Course Options Please Ask**

Desserts:

Chefs own Sticky Toffee Pudding with a Warm Toffee Sauce & Salted Caramel Ice cream
Or
Chefs Rich Chocolate Pudding with a Hot Chocolate Sauce & Creme Fraiche
Or
Exotic Fresh Fruit Salad with Fresh Cream
Or
White Chocolate & Baileys Cheesecake with Coconut Ice Cream
Or
Fresh Fruit Pavlova with Ice Cream
Or
Fresh Cream Profiteroles with Warm White & Milk Chocolate Sauces

Included in our price are all table cloths, crockery and cutlery required for your dinner service. Glasses are not included