



BAWTRY HALL

Wedding Breakfast Menu - 40 Guests

Please choose one of each course to offer to your guests.

To Start

Potted Chicken Liver Parfait Toasted artisan bread & fig jam

Creamed Leek & Crumbly Goats Cheese Tart, Baby leaves, balsamic

Sauteed Wild Mushrooms, Pinot grigio cream, toasted ciabatta

Whipped Goats Cheese, Beetroot, orange and balsamic salad, rosemary crostini

Roast Tomato & Red Pepper Soup, Chive crème fraiche, artisan bread

Main

Chicken Breast with Asparagus Wrapped in Ham, Asparagus sauce, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon Individual

Steak Pie, mustard mash, roasted root vegetables

Loin of Pork, Slow roasted, apple & apricot seasoning, pan gravy, goose fat roast, potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Salmon on Samphire Butter sauce, herb roasted new potatoes, roasted carrots & parsnip, green beans wrapped in leeks

Stuffed Peppers (V) Couscous, red pepper coulis

Roast Vegetable Wellington (V) Sweet potato, mushrooms, chestnuts, spinach, herb roasted potatoes, gravy



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Dessert

Eton Mess, Crushed meringue, mixed berries, vanilla cream

Bramley Apple Crumble, Crème Anglaise

Dark Chocolate Brownie, Clotted cream ice cream

Followed by Tea, Coffee and chocolates

Evening Menu - 70 Guests

Handmade Stone baked pizzas all served with wedges

Margherita

Meat feast

Pepperoni

Chicken Feast

Veggie

Vegan Pizza