

Wedding Breakfast Menu

(Please choose two of each course to offer to your guests)

Main

Beef Wellington, Dauphinoise Potatoes, Roasted Carrots & Parsnip, Green Beans, wrapped in Bacon

Fillet of Beef Medallions, Dauphinoise Potatoes, Roasted Carrots & Parsnip, Green Beans, Red Wine Sauce

Rack of Lamb, Dauphinoise Potatoes, Crushed Peas, Redcurrant and Rosemary Sauce

Chicken Breast Stuffed with Wensleydale wrapped in Ham Cranberry Compote, Goose Fat Roast Potatoes, Roasted Carrots & Parsnip, Green Beans wrapped in Bacon

Seabass, Herb Roasted Potatoes, Cherry Tomatoes and Pesto

Slow Roasted Belly Pork, Mustard Mash, Pan Gravy, Goose Fat Roast Potatoes, Roasted Carrots & Parsnip, Green Beans wrapped in Bacon

Open Roasted Vegetable Lasagne Parmesan Sauce, Cheesy Garlic Baguette, Layered Rocket (V)

Stuffed Peppers Couscous, Red Pepper Coulis (VG)

Dessert

Crisp Lemon Tart Chantilly Cream, Candied Lemon (V)

Eton Mess Crushed Meringue, Mixed Berries, Vanilla Cream (V)

Vanilla Panna Cotta Raspberries

Lemon Posset Berries & Shortbread (V)

Strawberry Cheesecake Pimm's Jelly, Mixed Berries

Followed by Tea, Coffee and Chocolates

Additional Extras

Why not continue the celebration? Add an evening reception to your Intimate Wedding package! £500 hire fee

Plus add an evening buffet for your guests (Prices start from £22 pp, buffet menu can be found on our main brochure)

Resident DJ £350

Bar extension £275

Use of grounds for fireworks £250



To start

Crispy Chilli Chicken, Thai salad, Mint Yogurt

Thai Fishcake, Sweet Chilli Dressing, Rocket

Oak Roast Salmon & Prawns, Watercress, Dill Crème Fraiche

Posh Prawn Cocktail, Bloody Mary Sauce

Goats Cheese and Beetroot Tart, Mixed Leaves, Balsamic Glaze (V)