

Wedding Breakfast Menu Selector

- To Begin -

Homemade Soup of Your Choice:
Wild Mushroom
Leek and Potato
Tomato & Basil
Minestrone
French Onion

A Basket of Galia Melon with Pink
Grapefruit and Passion Fruit Salad

Gravadlax with Salad Leaves,
Granary Bread and Grain Mustard
Vinaigrette

Chicken Liver Paté with Red Onion
Chutney

Sun-Dried Tomato Risotto with a
Chive Butter Sauce

Homemade Game Terrine with
Tomato Chutney and Fresh
Brioche

- Main Course -

Roast Sirloin of Beef, Yorkshire
Pudding, Pan Jus and Horseradish

Roast Supreme of Chicken in Parma
Ham with Bordelaise Sauce

Roast Rump of Lamb with Parsnip
Puree and Red Wine Jus

Pork with Balsamic Figs, Mashed
Potatoes with Olives and Port Jus

Seared Fillet of Salmon on a Rocket
and Sorrel Salad with a Basil Butter
Sauce

Pan-Roasted Duck Breast with
Chateau Potatoes and Red Wine
Sauce

All main courses are served with seasonal
vegetables and either roast or new potatoes.

Please select one starter, one main course,
one vegetarian if applicable and one dessert.

- Vegetarian -

Tarte Tatin of Baked Celeriac and
Blue Cheese

Lasagne of Roasted Mediterranean
Vegetables with Balsamic Vinegar
and a light Tomato Sauce

Mushroom and Pepper Stroganoff
with Roast Paprika and Sour Cream
and a Rice Timbale

- Dessert -

Fresh Strawberries with White
Chocolate Shavings and Pistachio
Ice Cream

Fresh Fruit Vacherin with Chantilly
Cream and a duo of Mango and
Raspberry Coulis

French Lemon Tart

Chocolate Truffle Torte with Mango
Coulis and Cream

Chocolate Tart with Raspberries and
Mascapone

Pear and Ginger Cheesecake

Mango and Lime Cheesecake with
Wild Berry Compote