



## CANAPE MENU

### Hot

Goats cheese beignets

Tempura tiger prawns

Thai style fish cakes

Crisp lamb sweetbreads with rosemary

Crispy cod cheeks with tartar sauce

Confit duck spring roll

### Cold

Chicken and tarragon boudain with caesar dressing

Beetroot and goats cheese meringues

Smoked mackerel rillettes with caviar

Parsnip tuille with blue cheese mousse

Ballantine of foie gras with toasted brioche and fig chutney

Smoked salmon, pickled cucumber and crème fraise

# wedding Breakfast Menu

## Starters

Oak smoked salmon with a tomato and caper salsa, horseradish sour cream and rocket

Chicken liver parfait with soured vegetables and toasted brioche

Ham hock terrine with piccalilli and toasted rye

Chicken and tarragon terrine with pickled pear and a French bean and walnut salad

Grilled goats cheese with marinated peppers and pesto dressing (V)

Fricassee of wild mushrooms on toasted brioche and truffle dressing (V)

Barigoule of vegetables with a fresh pea and broad bean salad (V)

Ballantine of salmon with crème fraiche and a sweet and sour dressing

## Wedding Breakfast – soups

Gazpacho with marinated mozzarella

Roasted vine tomato and basil pesto

Leek, potato and smoked bacon

Artichoke and truffle

Crab bisque with crème fraise and rouille dressing

Wild mushroom and truffle infused oil

Celeriac and walnut

Roasted butternut squash with toasted sesame

**Can be selected as a starter on the wedding breakfast menu or as an additional course with a supplement at £7.50 per person**

## Mains

Roast sirloin of beef with Yorkshire pudding, roast potatoes and seasonal vegetables

Stuffed breast of chicken with fondant potato and chasseur sauce

Braised shoulder of lamb with confit garlic mashed potato, sautéed cabbage and lamb jus

Roast loin of pork with potted cabbage, whole grain mustard mash and wild mushroom

Fillet of beef with dauphinoise potato, smoked bacon savoy cabbage and a thyme jus (**£10 supplement**)

Roast breast of duck with braised red cabbage, parsnip croquettes and duck jus

Roast breast of free range chicken, with duck fat roasted potatoes and a chicken and rosemary sauce

### **Vegetarian mains**

Wild mushroom and Jerusalem artichoke risotto with Cep puree and truffle poached egg

A ragout of pearl barley with roasted butternut squash and parmesan

Baked field mushroom with roasted leeks, goats cheese and a basil and pinenut dressing

Open wild mushroom ravioli with a tarragon veloute

## Desserts

Glazed lemon tart with raspberry sorbet

Sticky toffee pudding with vanilla ice cream and butterscotch sauce

Dark chocolate marquise with pistachio ice cream

Pear and almond tart with crème fraiche ice cream

Vanilla panna cotta with marinated strawberries

Rich dark chocolate tart with caramelised orange and cardamom ice cream

Crème Brulee with caramelised pineapple and a passion fruit and banana sorbet

Champagne and raspberry mousse with strawberry sorbet

Selection of British and French cheeses



## **Coffee & petit fours (please select 2 petit fours)**

White chocolate and baileys fudge

Raspberry pate de fruit

Dark chocolate truffles

Marshmallows

Macaroons

Madeline

Rose Turkish delight

# Evening buffet

Selection of pizza

Crostini's

Open sandwiches

Fish goujons with tartar sauce

Mini Thai fish cakes

Marinated chicken wings

Tempura prawns

Mini mozzarella, tomato and pesto kebabs

Selection of mini quiche

Various marinated sausages

Smoked salmon and cream cheese wraps

Black olive tapenade whirls

Prawn and chorizo skewers

Spicy tempura vegetables with a tomato and caper salsa

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Dark chocolate profiteroles with Chantilly cream

Individual raspberry pavlova

Vanilla and strawberry cheesecake

Pear and almond tart

Vanilla panna cotta with blackcurrant compote

Dark chocolate and orange tart

**Eight items of your choice, additional items at £2.50 per item.**