



Wedding Breakfast Menus

Buffet menus

Our buffet menus are designed for a minimum of 60 guests and allow for a slightly more informal atmosphere for the breakfast meal. All pricing is based on a per head rate.

Premier menu

Starter

Your choice of a plated starter from any of the traditional breakfast menus

Main

Chef's table whole dressed salmon

Platters of smoked salmon with lemon and capers

Mirror of tiger prawns with aioli and lime Marie Rose

A variety of fish and seafood entrées

Dressed sirloin of roasted beef with horseradish crust

Baked York Ham studded with honey and cloves

Dressed Norfolk turkey

Chicken breasts in Thai, Cajun and Malay marinades

A selection of salamis and charcuterie meats

Assorted terrines and patés

An array of salads, dressings and dips

Hot minted new potatoes

Dessert

Your choice of a plated dessert from any of the traditional breakfast menus

Coffees

Coffee or tea with petit fours

~ £42.50 ~

Carvery menu

Starter

Chef's table of sliced charcuterie meats, selection of classic seasonal salads, mixed pates and sliced terrines, poached salmon with cucumber and dill, a wide range of seafood entrees with rustic bread, dressings, dips and chutneys

Main

Our chef will carve to order a choice of two meats to include roast beef and one of the following meats:

Roast chicken

Honey mustard glazed gammon

Loin of pork

Crown of turkey

The Carvery is accompanied with Yorkshire puddings, seasonal vegetables, rosemary roast potatoes, gravy and sauce accompaniments.

A vegetarian alternative is always available

Dessert

Chef's table of baked cheesecake, chocolate gateaux, fruit tartlets, profiteroles, exotic fruit salad and a Continental cheese board with celery, grapes and walnuts

Coffees

Coffee or tea with petit fours

~ £39.95 ~



Buffet menus continued

Hot fork menu

Starter

Your choice of a plated starter from any of the traditional breakfast menus

Main

Your choice of 3 options from the following:

Thai green chicken curry with fresh coconut, pickled chillies and lemongrass

Sauté of beef stroganoff with paprika, onions, gherkins and fresh cream flamed in brandy

North Atlantic mixed seafood and fish pie in a creamy white sauce with shallots, spring onion and radish topped with saffron creamed mash

Garlic and rosemary sauté lamb cassoulet with roasted root vegetables and parsley suet dumplings

Rustic Mediterranean chicken and vegetable bake with parmesan crust

Spinach and ricotta cannelloni with reduced red wine tomato sauce (V)

Your selection includes the following:

Hot minted new potatoes and steamed rice

Classic Greek salad with feta and kalamata olives

Beef tomato and sliced mozzarella with basil pesto

Classic coleslaw

Caesar salad with cos leaves, parmesan, sour dough garlic croutes and crisp pancetta

Trio of pasta salad with blistered cherry tomatoes, rocket and chilli oil

Rustic breads, dressings and dips

Dessert

Chef's table of baked cheesecake, chocolate gateaux, fruit tartlets, profiteroles, exotic fruit salad and a Continental cheese board with celery, grapes and walnuts

Coffees

Coffee or tea with petit fours

~ £34.50 ~

Traditional wedding breakfast

Silver menu

Our menus have been designed for a more formal sit down, plated meal. You are requested to choose a set menu for all guests from the selections below, and specify any other dietary requirements. A bread roll is served with all starters and coffee with chocolates is included after desserts. All pricing is based on a per head rate.

Starter

Thai spiced fish cakes on rocket leaves with sweet chilli and tomato compote

Poached salmon on avocado pear dressed with wasabi and tomato concasse

Parma ham with a trio of melon cubes, roasted fig and basil oil

Chicken liver parfait with red onion marmalade and toasted brioche

Beef tomato, buffalo mozzarella, olive oil and basil crisp (V)

Roasted tomato and garlic soup with basil cream and a bruschetta croute (V)

Grilled Capricorn Goat's cheese tart, beetroot salad with a balsamic reduction (V)

Main

Pan fried chicken supreme served on a fondant potato, courgette, tomato and shallot provencal with tarragon cream

Herb crusted fillet of oven baked salmon with ragout of beans, asparagus and red peppers served with a crushed new potato cake

Venison sausages served on sweet potato mash with Chantenay carrots, honey glazed parsnips and a rich onion gravy

Ale braised steak with shallots and Portobello mushrooms with buttered Savoy cabbage and horseradish mash

Traditional roast sirloin of beef, Yorkshire pudding, panache of cauliflower, broccoli florets, and Chantenay carrots, roast potatoes and rich gravy

Roasted loin of pork with apricot and sage stuffing wilted greens, sauté layonnaise with a apple Calvados sauce

Wild mushroom, shallots, green beans and red peppers wrapped in chargrilled aubergine with minted new potatoes and a fine ratatouille (V)

Butternut and rosemary risotto with fresh spinach and shaved Italian hard cheese, served with aged olive oil (V)

Dessert

Chocolate coated meringue nest with clotted Devonshire cream, topped with kiwi and strawberries

Citron tart with summer berries and vanilla mascarpone

Baked mascarpone and vanilla cheesecake with a compote of berries and raspberry sorbet

Sticky toffee pudding with baileys anglaise

Rich chocolate tart with orange salad, burnt orange coulis and vanilla ice cream

Banoffee pie with strawberry compote

~ £37.50 ~

Gold menu

Our menus have been designed for a more formal sit down, plated meal. You are requested to choose a set menu for all guests from the selections below, and specify any other dietary requirements. A bread roll is served with all starters and coffee with chocolates is included after desserts. All pricing is based on a per head rate.

Starter

Poached salmon, green beans, olive and cos leaf tian topped with a quail egg and a citron vinaigrette

Warm croquette of shredded duck and spring onion with roasted fig and cherry plum sauce

Wild mushroom and haricot bean soup with truffle oil

Exotic shellfish cocktail with king prawns, summerset crab and crayfish bound in guacamole with cos leaves and seafood sauce

Salmon Gravalax on sweet potato salad with caper, lemon and pink peppercorn dressing

Carpaccio of beef with rocket salad, shaved pecorino and aged olive oil

Bocconcini balls with sun dried tomatoes and hummous with olive ciabatta (V)

Followed by a Champagne sorbet

Main

Roast breast of corn fed chicken stuffed with porcini mushrooms, wrapped in pancetta and served with dauphinoise potatoes, yellow petit pains, sautéed ceps in a light morel sauce

Sirloin of beef rubbed in green peppercorns, crisp spinach leaves and Chantenay carrots, boulangère potatoes and a peppercorn and cognac jus

Braised shank of lamb on minted mash, with turned parsnips and courgettes with a redcurrant jus

Slow cooked breast of duck in sweet chilli and honey on a black bean risotto cake with sautéed pak choi vegetables

Baked fillet of pork on a cider braised fondant potato with mange tout, yellow petit pains and Cox apple and mustard reduction

Medallions of beef fillet with creamed spinach, baked buttered pumpkin, polenta rubbed roast potatoes with a Rioja red wine and shallot sauce

Roast sea bass on asparagus, plum tomato and red chard with a crushed new potato cake and a lemon and shellfish velouté

Dessert

Seville orange, brioche and butter pudding with a white chocolate and almond anglaise

Dark chocolate and pistachio mousse with a caramel brittle and a truffle chocolate

White chocolate and blueberry cheese cake with a honeycomb ice cream

Apple tart tatin with cinnamon, honey and a calvados crème fraiche

Rhubarb and vanilla crème brulee with pistachio mascarpone

Warm Pimm's poached pear in tulle basket with Chantilly cream

Butterscotch glazed profiterole tower with a strawberry shot

~ £42.50 ~



Children's menu

Our children's menu is designed for all children having the same menu aside from any specific dietary requirements and is strictly for children 12 years' old and under. The chosen menu includes a complimentary soft drink both on arrival and with the meal.

Starter

Fan of honey due melon with raspberry coulis

Cream of tomato soup

Potato skins with cheddar cheese and bacon

Main

Cumberland sausages with mash and onion gravy

Home made breaded chicken breast goujons
with chips and baked beans

Breaded fillet of fish goujons with chips and peas

Linguini pasta with fresh tomato, basil sauce
and grated cheddar cheese

Dessert

Fresh fruit salad

Mixed ice cream with chocolate sauce

~ £13.95 ~

"I would like to say a big thank you to you and your team for making my daughters wedding reception such a perfect day. The tables looked lovely and everything we requested was carried out. The food was excellent and I must compliment you on the serving of all the meals, how every table had the plate put down at the same time....great service."

Caroline Shields

18.09.10