

Bronze Wedding Breakfast Menu

Starters

Chicken liver pate served with granary toast & onion marmalade
Smoked salmon and horseradish mousse served with grilled ciabatta & balsamic dressing
Tomato and roasted pepper soup finished with cream

Mains

Roast chicken supreme with coq au vin sauce
Twice baked cheese soufflé & red onion chutney
Roast pork loin served with cider jus
Baked cod loin with a herb crust and tomato & basil sauce

Fondant potatoes and fresh seasonal vegetables

Desserts

Sticky toffee pudding with a caramel sauce
Lemon posset & shortbread biscuit
Chocolate tart with raspberry coulis

Silver Wedding Breakfast Menu

Starters

Pork & pistachio terrine with old English chutney
Parma ham with roasted figs and bittersweet orange dressing
Goats cheese and pinenut mousse and beetroot puree
Pan roasted tiger prawns with sweet chilli dressing and crème fraiche

Mains

Baked chicken supreme filled with sun blushed tomato mousse and
wrapped in Parma ham
Roast sirloin of beef with bourguignon sauce
Roast stuffed leg of lamb with
Poached darne of salmon served with a red pepper and balsamic
dressing

Fondant potatoes and fresh seasonal vegetables

Desserts

White chocolate box with fruit compote
Apple tarte tatin with vanilla ice cream
Passion fruit syllabub served in a brandy snap basket drizzled with
chocolate sauce
Lemon tart with a raspberry sorbet

Gold Wedding Breakfast Menu

Starters

Aubergine, cherry tomato and goats cheese stack with a pesto dressing
Chicken and apricot terrine with toasted onion bread
Anti pasti served with olives and sun dried tomatoes
Lobster bisque with brandy cream
Baby baked camembert with honey roasted figs and walnut bread

Mains

Herb crusted canon of lamb with a garlic and thyme jus
Fillet of beef with Forestier mushrooms , confit shallots and rich red
wine jus
Pan fried duck breast served with a plum and papaya salsa
Grilled Seabass fillets served on oriental spiced vegetables with soya &
ginger dressing
Trio of stuffed vegetables with a tomato broth

Fondant potatoes and fresh seasonal vegetables

Desserts

Rich chocolate and praline truffle with Chantilly cream
Blackberry and lemon posset with Viennese butter fingers
Trio of mini chocolate desserts
Pannacota served with caramelized oranges
Mango and passion fruit bavarois with strawberry puree