

Your Wedding Breakfast

We ask you to choose one dish from each course, plus one vegetarian option.
This menu is included in the 2015 Wedding Package.

Starters

Traditional Caesar Salad (v) Caesar Salad with strips of Grilled Chicken

Duck Liver Parfait with Spicy Fruit Chutney and Melba Toast

Italian Antipasto with Cured Ham, Salami, Olives, Tomatoes, Mozzarella with Balsamic Oil

Pressed Ham Hock Terrine with Piccalilli served with Toasted Brioche

Trio of Melon with Minted Pimms Syrup (v)

Sweet Potato and Roast Red Pepper Soup served with a splash of Chilli Cumin Oil (v)

Smoked Salmon and King Prawns with a Lime Cucumber Mousse, served with Soda Bread

Main Courses

Breast of Corn-Fed Chicken wrapped in Parma Ham, Sun Dried Tomatoes, Fondant Potatoes and Crisp Green Beans

Roasted Rump of Hampshire Lamb fresh Rosemary and Thyme, Young Leek and Red Onion Compote, Dauphinoise Potatoes

Caramelised Onion and Leek Tart with Creamed Spinach and Parmentier Potatoes (v)

Roasted Spring Chicken with Fresh Marjoram and Lemon Juice, A medley of Baby Carrots and Asparagus Spears, Chateau Potatoes

Grilled Salmon Fillet with Hollandaise Sauce on Lemon Scented Crushed New Potatoes and Stem Broccoli

Slow Cooked Braised Beef Bourguignon, Roasted Parsnips and Carrots, Mashed Potato

Slow Roasted Belly of Pork, Savoy Cabbage and Sauté Potatoes with sweet Apple Jus

Mediterranean Vegetable Risotto, Saffron, Champagne and Parmesan Crisp Stuffed Sea Bass with Langoustine, served on Tomato, Black Olive and Spinach Risotto

Desserts

Sticky Toffee Pudding with Fresh Cream

Warm Cherry Bake with Vanilla Pod Ice Cream

Homemade Lemon Cheese Cake with a fresh Raspberry Coulis

Warm Chocolate Brownies with Vanilla Chantilly

Mango and Raspberry Meringue Pavlova with Fresh Cream