

Wedding Menu examples

Our executive chef has chosen some of his favourite dishes as examples:-

Wedding Breakfast Starters

Double Baked Goats Cheese Soufflé

Twice baked goats cheese soufflé served on a bed of rocket with a walnut dressing. Blinis
Topped with Smoked Salmon

Blinis pancakes

topped with smoked salmon, crème fraîche and caviar.

Rillettes of Duck

Tender pieces of shredded slow cooked duck served in a ramekin sealed with butter
accompanied with a confit of cranberries.

Roasted Pear and Parma Ham

Roasted pear filled with goats cheese and wrapped in Parma ham draped in a champagne syrup.

Wedding Main Courses

Roast Sirloin of Beef

with Yorkshire pudding and red wine jus.

Roast Loin of Pork

with apricot and walnut stuffing, apple and red wine sauce.

Poached Breast of Chicken

stuffed with cream cheese and spinach served with a white wine cream sauce.

Roast Breast of Duck

served with parsnip puree and a griottine sauce.

Roasted Monkfish Tails

wrapped in Parma ham and served with caraway infused creamed cabbage.

Vegetarian Main Courses

Ratatouille Tian

with Parmesan tuil and cherry tomato coulis.

Wild Mushroom

Ravioli with pesto sauce.

Wedding Breakfast Desserts

Apple Pie

Individual apple pie filled with Brambly apples and served with your choice of vanilla custard,
clotted cream, pouring cream or ice cream.

Baked American Cheesecake

Rich baked vanilla cheese cake with a sponge base, served with clotted cream, ice cream,
crème fraîche or pouring cream.

Chocolate Mousse

Rich, yet light chocolate mousse. Available in plain, orange, Cointreau, Baileys and cappuccino.

The Grand Choice

Five desserts of your choice presented in miniature.

Holne Park Premier Cheeseboard

A selection of West Country cheese served with celery, grapes and cheese biscuits.

Children's Menu

We have a separate children's menu or a smaller plate option from the adult menu is also available.

Canapes and Petite Fours

An assortment of canapes is available as an ideal accomplement to your welcome drink. After dinner with your coffee, why not indulge your guests in a treat of petite fours.

Drinks

Wine from £14.50 per bottle.

Champagne from £35.50 per bottle, sparkling wine from £19.95.

A full menu and wine selection is available on request.