

Wedding Breakfast

Please select one dish from the starter, main course and pudding selection for your entire party.

STARTERS

Confit pavé of salmon, horseradish & beetroot
Boudin of chicken & basil, puy lentil salad, Pedro Ximenez dressing
Oriental duck salad, spring onion, bean shoots, hoi sin
Salad of sea bass, wilted spinach, coriander salsa, herb oil
Spiced monkfish, Asian slaw, sweet chilli jus
Tian of crab, mango & coriander dressing, pickled cucumber
Chicken & tarragon pithivier, bourguignon garnish
Smoked duck, caramelised tangerine & beetroot

MAINS

Confit duck leg, parsnip purée, glazed plums, game chips
Corn-fed chicken breast, fondant potato, spinach & bread sauce
Baked salmon fillet, new potatoes, green beans & olives
Beef fillet, smoked garlic mash, Bayonne ham, forest mushrooms
Seared bream with wild mushroom ragoût
Moroccan spiced cod, chorizo & chickpea cassoulet, lime & coriander
Roast tenderloin of pork, creamed cabbage, caramelised apple
Slow-cooked rump of beef, roasted root vegetables, orange & walnut
Herb-crumbed canon of lamb, sautéed greens & parmentier potatoes

PUDDINGS

Marbled chocolate torte, Chantilly cream & seasonal fruit
Eton mess, crisp meringue & honeycomb
Crisp lemon tart, candied peel
Sticky toffee pudding, date compote, caramel sauce
Apple & blackberry crumble, toffee panna cotta
Iced nougat glacé, hazelnut brittle & raspberry sauce
Coffee gâteau opéra, pistachio crunch
Dark chocolate tart, praline cream
Vanilla & lemon cheesecake, raspberries

VEGETARIAN STARTERS

Hazelnut crumb crottin, apple & celeriac rémoulade
Warm tomato, mozzarella & basil tart, tapenade & pesto
Charred red pepper & Golden Cross goat's cheese salad, pickled fennel & watercress
Wild mushroom arancini, bitter leaves, parmesan & truffle oil

VEGETARIAN MAINS

Open lasagne of wild mushrooms & celeriac, truffle foam
Confit leek & potato pie, Barkham blue cheese, brown onion sauce
Buttered linguine, charred vegetables, tomato & olive oil emulsion
Butternut squash risotto, toasted seeds & basil, micro herb salad

SORBET

Champagne or sharp lemon
(Supplement of £3.95)

TEA AND COFFEE

with petit fours

CHEESE

A selection of locally sourced and French cheese, water biscuits and seasonal chutney.

(Supplement of £5.95 as a fourth course)

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Canapé Reception

HOT

Mini beef fillet, brioche & hermitage butter

Rare roast beef, mini Yorkshire pudding, horseradish

Lamb kofta, mint yoghurt

Mini fish & chips

Crab & ginger spring rolls, cucumber dip

Thai fish cakes, soy & ginger

Grilled mackerel, pomegranate salsa

Garlic & lime marinated prawns

Barkham blue cheese gougères (v)

Wild mushroom tart, truffle oil (v)

Red pesto arancini, red pepper emulsion (v)

Vegetable spring rolls, sweet chilli sauce (v)

COLD

Pressed ham hock, piccalilli

Rillete of corn fed chicken, fig & ginger compote

Parma ham, celeriac remoulade

Carpaccio of beef, orange & rosemary

Smoked salmon, chive crème fraîche & wholemeal toast

Poached salmon, cumin yoghurt

Layered smoked salmon with wasabi butter, pumpernickel bread

Crab, tomato & avocado tartlet

Sun blushed tomato & basil bruschetta (v)

Evening Dining

CLUB BARBEQUE - £13.95

Lincolnshire sausages & caramelised onions
Homemade beef burgers, relishes, sauces & mayonnaise
Vegetarian sausages (v)
Vegetarian kebabs, satay sauce (v)
Includes a choice of five salads

SALADS

Selection of 5 salads included in both the hog roast and club barbeque choices
(Additional salads charged at £1.95 per person)

Fragrant rice salad with sultanas, pine nuts and coriander
Potato salad with crème fraîche, snipped chives
Plum tomatoes & home-grown basil salad
Caesar salad, with croutons
Cucumber & mint yoghurt
Couscous, scented with lemongrass
Beetroot & shallot salad
Fennel, dill & orange salad
Pasta with sun blushed tomatoes & black olives
Lightly curried new potatoes
Apple & cabbage "coleslaw"

HOG ROAST - £17.95

(minimum 80 guests)

A whole English hog, rubbed with rock salt & spit roasted to produce crisp crackling
Tender, lean pork carved to order with Bramley apple sauce, homemade stuffing served in a ciabatta roll

Chargrilled vegetable & halloumi kebabs
with satay sauce (v)

Includes a choice of five salads

LIGHT BITES

Bacon rolls and a cone of chips - £8.95
Sausage baps and a cone of chips - £8.95
Chicken goujons & chips in a cone- £9.95
Fish and Chips in a cone (v) - £9.95

A selection of locally sourced, British & French cheese, rustic bread, crackers, cold meats, chutney, quince paste & olives - £12.95

FINGER BUFFET - £12.95

(selection of 5, additional items charged at £1.95 each)

Selection of freshly cut sandwiches
Pork, thyme & apple sausage rolls
Battered chicken strips, cumin mayonnaise
Lamb koftas, mint yoghurt
Royal dim sums, hoi sin
Mini cottage pie
Mini sausage & mash
Fish & chips (v)
South coast fish pie (v)
Vegetable tagine with scented cous cous (v)
Tomato, goat's cheese & pesto tart (v)
Tiger prawns in filo pastry, lemon & garlic (v)
Vegetable crisps, aioli (v)
Crudités & spiced vegetable homous (v)
Homemade chocolate éclairs
Mini fruit tarts
Mini lemon tarts
Chocolate brownies
Fresh fruit platter

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