



CANAPÉ SELECTION

£6.20 per person (5 each)

Roast Beef in Mini Yorkshire Puddings with Horseradish

Mushroom Mini Quiche

Spinach, Ricotta & Pine Nut Filo Tarts

Goats Cheese & Tomato Chutney Tarts

Smoked Salmon & Beetroot Relish Tarts

Salmon & Prawn Fish Cakes

Vegetable Spring Rolls

Cheese & Onion Mini Muffins

Smoked Salmon & Cream Cheese Blinis

(Note: Selection varies from time to time)



WEDDING BREAKFAST MENU OPTION ONE

£31 per person - 2015

STARTERS

Chef's Butternut Squash, Coconut & Chili Soup (v)

or

Farmhouse Pate or Vegetarian Pate with Herb Salad Garnish

with

Bakers Basket of Mixed Bread Rolls

MAIN COURSE

Baked Salmon with Hollandaise Sauce

or

Slow roasted Lamb Shanks with Red Wine Jus

served with Dauphinoise Potatoes and local seasonal vegetables

or

Mushroom Risotto (v)

DESSERT

Sicilian Lemon Cheesecake (v)

or

Fruit Crumble (v)

served with Clotted Cream Ice Cream



WEDDING BREAKFAST MENU OPTION TWO

£34 per person - 2015

STARTERS

Roast Red Pepper & Tomato Soup with Basil Cream (v)

or

Smoked Salmon with King Prawns, Rocket Salad & Dill Mustard Sauce

with

Bakers Basket of Mixed Bread Rolls

MAIN COURSE

Somerset Roast Breast of Chicken wrapped in Serrano Ham
with Cider Sauce

or

Roast Rolled Rib of Beef with Yorkshire Pudding

or

Mushroom, Brie & Cranberry Wellington (v)

served with Roast Potatoes & Seasonal Vegetables

DESSERT

Individual Fresh Fruit Pavlova with Berry Coulis (v)

or

Sticky Toffee Pudding with Vanilla Bean Ice Cream (v)



WEDDING BREAKFAST MENU OPTION THREE

£37 per person - 2015

STARTERS

Buffalo Mozzarella, Beef Tomato with Basil oil & Balsamic Glaze (v)

or

Spiced Beef Carpaccio with Rocket, Shaved Parmesan

and Balsamic Virgin Oil Dressing

with

Bakers Basket of Mixed Bread Rolls

MAIN COURSE

Twice cooked tender Belly Pork with Honey roasted root Vegetables served with a Somerset Cider
Brandy Sauce & Roast Potatoes

or

Baked Loin of Cod with Tartar Cream Sauce, Parsley Mash & Petit Pois

or

Warm Goats Cheese & Caramelised Onion Tart (v)

DESSERT

Apple & Frangipane Tart with an Apricot Glaze (v)

or

Whisky Marmalade Bread & Butter Pudding (v)

served with Fresh Cream



EVENING HOG ROAST

£15 per person - 2015

(Minimum of 100 people served buffet style)

A hugely popular choice for your evening guests



Traditional Spit Roasted Pork with Crackling
expertly carved and complimented with
Freshly Baked Bread Baps, Stuffing & Apple Sauce
with
a choice of three salads from the following:

Mixed Salad

Traditional Coleslaw

Waldorf Salad

Ceasar Salad

Apple, Watercress and Walnut Salad

Pasta Salad

Mixed Bean Salad

Greek Salad

Roasted Mediterranean Vegetables & Cous Cous Salad



TRADITIONAL ENGLISH AFTERNOON TEA

£25 per person - 2015

Freshly cut sandwiches with Smoked Salmon, Cucumber,

Egg Mayonnaise,

Roast Ham and Cheddar Cheese Fillings

with

Warm freshly baked Scones with Strawberry Preserve and Clotted Cream,

followed by a delectable selection of homemade cakes and pastries.

(Note: Selection varies from time to time)



EVENING COLD FINGER BUFFET

£14 per person - 2015

A selection of Open Sandwiches with
English & Continental Meats, Cheeses & Vegetarian options.

Savoury Filled Wraps

Chicken Caesar, Mozzarella & Tomato (v)

Hoisin Duck, Chilli Prawn & Chicken Fajita

Cocktail Sausages

Sausage Rolls

Scotch Eggs

Quiche Bites (v)

Pizza Triangles (v)

Vol au Vents

Chicken Drumsticks

Mini Fruit Tartlets (v)

(Note: Selection varies from time to time)



COLD WEDDING BUFFET

£20 per person - 2015

Local Farmhouse Ham, Roast Beef & Turkey

with

Mixed Salad

Traditional Coleslaw

Waldorf Salad

Roasted Mediterranean Vegetable & Cous Cous Salad

Hot New or Roasted Potatoes

Bailey's Chocolate Cheesecake

Tropical Fresh Fruit Salad or Fresh Local Strawberries (seasonal)

served with

Fresh Cream or Clotted Cream Ice Cream

A selection of Local Cheeses & Biscuits

(Note: Selection varies from time to time)

