



# Wedding breakfast menu

Starting from £20 per person

## Starter

*Please choose one option:*

- Home-made soup of your choice
- Duck and orange pate with Melba toast and red onion chutney
- Classic prawn cocktail with baby leaves and Marie Rose sauce
- Trio of melon balls with elderflower cordial and sorbet (V)
- Tomato and mozzarella salad (V)

*All served with a warm roll and butter*

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## Traditional hot main course

*Please choose one main course option and one vegetarian main course option:*

### Main course

- Tender roast beef with Yorkshire puddings
- Roast turkey with bacon-rolled chipolata and stuffing
- Roast pork with apple sauce and sage and onion stuffing
- Fillet of chicken filled with camembert, wrapped in bacon with a tomato sauce
- Poached fillet of salmon with a cream sauce

### Vegetarian main course

- Vegetable lasagne
- Roasted vegetable crumble
- Baked red pepper stuffed with savoury rice (Vegan)
- Vegetable kebabs (Vegan)

*All the above served with roast potatoes, new potatoes and seasonal vegetables*

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## Dessert

*Please choose two options from the below:*

- Chocolate and salted caramel profiteroles
- Chocolate fudge cake
- Cheesecake with a topping of your choice
- Fresh fruit meringue nest with strawberry coulis
- Lemon meringue pie
- Fresh fruit crumble

*All served with a choice of fresh cream or ice-cream*