

Wedding Breakfast Master List

Canapés

£7.50 per person Based on 3 per person.

Cheese, Smoked Salmon and Lemon Blini; Cheese with Basil and Prawn on Spinach Bread; Cheese with Horseradish and Crayfish on Lemon Basil Cake; Bresaola, Cheese with Mustard and Honey, Sesame Seeds on Black Bread; Cherry Tomato, Goat's Cheese and Pecan Nuts on Walnut Bread; Comté Cheese, Semi-dried Apricot and Almond Profiterole; Courgette, Mini Rolls and Red Pepper on Tomato Bread; Peach, Blue Cheese and Hazelnut on Spiced Bread; Crab, Cucumber and Trout Egg Profiterole.



Starters

Rustic £6.50

(Served in large serving dishes for the table to share)

Home cooked Ham Hock and Pâté Terrine with Piccalilli

Cesar Salad (v)

Bruschetta (v)

Classic £8.50

Beef Carpaccio, Roquette and Parmesan Shavings

Smoked Mackerel & Lime Pate

Char Grilled Vegetable Terrine (v)

Deluxe £12.50

Twice Cooked Pork Belly with Blueberry Molasses glaze

Teriyaki Marinated Grilled Salmon

Spiced Cayenne Pepper and Coriander Crab Cakes

Vine Leaves Stuffed with Cajun Spiced Vegetable Rice (v)

Main Courses

Rustic £20.00

(Served in large serving dishes for the table to share)

Coq au Vin with French Bread

Fish Pie Seasonal Vegetables

Shepherd's Pie Seasonal Vegetables

Roasted Vegetable Bake (v)

Classic £30.00

Shoulder of Local Lamb Braised in Rich Red Wine, Port and Rosemary Sauce

Roasted Chicken Breast wrapped in Parma Ham with a Rich Red Wine & Wild Mushroom Sauce

Oven Baked Salmon, Dill and Lemon Sauce

Vegetable Tagine with Rice (v)

Deluxe £35.00

Bavette Steak Braised in Peppercorn and Red Wine Sauce

Honey and Mustard glazed Duck Confit with a creamed Cider sauce

Loin of Monkfish served with Tomato and Basil Butter sauce

Cauliflower Cheese and Mushroom Deluxe (v)

Fine £45.00

Pan Roasted Romney Marsh Beef Fillet

French trimmed 3 Bone Rack of Lamb, Red Wine and Port Gravy

Oven Baked Turbot Fillet with Garlic Buttered Samphire Seaweed

Thai Vegetable and Cashew Nut Curry (v)

Desserts

Rustic £6.50

(Served in large serving dishes for the table to share)

Apple Crumble with Cream

Bread and Butter Pudding

Black Forest Gateaux

Classic £8.50

Rich dark Belgian Chocolate and Orange Torte with Brandied Apricot salsa

Fresh Banana and Orange Cheesecake with Rum Caramel sauce

Fresh fruit and cream Meringue roulade with Strawberry and Mango coulis

Butterscotch Pecan tart with Maple cream

Cheese Board

Traditional Cheeses with classic accompaniments - suitable for tables of up to 10 guests

£69.00 per board

Classic Finger Buffet Choose 3 Sandwiches and 3 Finger Food £15.00

Classic Sandwiches

Egg and Cress (v)

Cheese and Tomato (v)

Ham and Mustard

Roast Beef and Red Onion Marmalade

Classic Finger Food

Jacket Wedges with BBQ Dip (v)

Mini Jacket Potatoes with Crème Fraiche and Chives (v)

Ham and Cheese Pizza squares

Garlic Bread topped with Tomato and Cheese (v)

Crudités and Corn Chips with Guacamole and Sour Cream (v)

Brie and Tomato Tartlets (v)

Deluxe Finger Buffet Choose 3 Sandwiches and 3 Finger Food £20.00

Deluxe Sandwiches

Roast Beef, Watercress and Horseradish Mini Baps

Roasted Vegetable, Hummus Wrap (v)

Smoked Chicken, Guacamole and Tomato Wrap

Matured Welsh Cheddar Cheese and Spring Onion Mini Baguette (v)

3 Bean Tortillas with Tomato Salsa (v)

Ciabatta with Mozzarella and Tomato (v)

Baked Ham, Mustard Mayonnaise and Rocket Mini Baps

Deluxe Finger Food

Tandoori Chicken skewers with Minted Yoghurt Dip

Archers of Westfield Honey glazed Pork Sausages

Archers of Westfield Pork Pie Wedges

Mini Thai Fish Cakes with Sweet Chilli Dip

Tempura Prawns with Garlic Dip

Smoked Haddock, Spinach and Gruyere Pastry Bites

Mini Cajun Chicken & Pineapple Kebab

BBQ

Classic £25.00

Sausages

Burgers

Chicken Drum Sticks

Corn on Cob

Coleslaw & Jacket Potato

Deluxe £30.00

Sausages & Burgers

Marinated Chicken Skewers

Minute Steak

Bell Peppers

Coleslaw & Jacket Potato

Fine £40.00

Sausages & Burgers

Marinated Chicken Skewers

Black Tiger Prawns

Sirloin Steak

Bell Peppers

Coleslaw & Jacket Potato

Wine

Classic £25.00

Cotés du Rhone

France, Southern Rhone. Soft and Peppery, typically warm, ripe flavoured wine

Pinot Grigio

A crisp, dry wine with the fuller style typical of this popular grape variety.

Deluxe £30.00

Carr Taylor. Bacchus

Local premium wine. Fresh with Kiwi and Green Apple it has a clean flint edge finish

Rare Vinyards – Pinot Noir

France, Milleime Juicy and full flavoured Pinot with cherry and blueberry aromas

Fine £40.00

Sancerre Château de Sancerre, Marnier-Lapostolle

Classic elegance evolves into a classic grassy vibrancy that develops citrus honeyed hints with age.

Château du Seuil, Graves

France. Bordeaux – Graves.

The most successful wine from Château du Seuil and a long-standing favourite on our list. A blend of about 50% Cabernet Sauvignon and 50% Merlot, some of which undergoes a primary fermentation in barrel, along with pre- and post-fermentation skin contact and ‘lees’ stirring. The wine is aged for about 18 months in French oak barrels of which 30% is new. An elegant and concentrated, fruity wine with integrated oak flavours and firm, rounded tannins.