

Wedding Breakfast Master List

Canapés

£9.50 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; Bresaula, 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 £7.50

(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 £9.50

Beef Carpaccio, Roquette and Parmesan Shavings

Smoked Mackerel & Lime Pate

Char Grilled Vegetable Terrine (v)

Deluxe £14.00

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 £23.00

(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 £34.50

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 £40.00

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 £52.00

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 £7.50

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

Apple Crumble with Cream

Bread and Butter Pudding Black

Forest Gateaux

Classic £9.50

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

£79.00 per board



Buffets

Classic Buffet £20.00

Grazing Table board including whole cheeses, charcuterie, large pork pies, loaves of bread (sliced), crackers, veggies/fruits, other grains etc.

Sandwiches/baps 3-4 varieties including vegan options

Fish Platter - smoked salmon, terrines, prawns etc.

Coleslaws, pasta salad, bean salad, potato salad, dips crisps nuts etc.

Desserts, cakes, gluten free and vegan options.

Hot food - chicken strips, sausage rolls, cocktail sausage in honey glaze, vegan beetroot falafels.

Premier Buffet £29.00

All the above with the addition of whole cooked glazed gammons, whole poached salmons and dressed Crabs.

Deluxe Buffet £44.00

All of the above with the addition of large beef fillet carving joint, giant dressed lobsters, and a selection of other shellfish including oysters.

BBQ & Hog Roast

Hog Roast £31.00 per person minimum 80

Classic BBQ £31.00

Sausages

Burgers

Chicken Drum Sticks

Corn on Cob

Coleslaw & Jacket Potato

Deluxe BBQ £37.00

Sausages & Burgers

Marinated Chicken Skewers

Minute Steak

Bell Peppers

Coleslaw & Jacket Potato

Fine BBQ £50.00

Sausages & Burgers

Marinated Chicken Skewers

Black Tiger Prawns

Sirloin Steak

Bell Peppers

Coleslaw & Jacket Potato

Wine

Classic £34.50

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 £40.00

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 £51.50

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.