

SAMPLE WEDDING BREAKFAST MENU

Pub Classics

Please choose 2 options from each course below

STARTERS

Crispy Mozzarella, caponata, tomatoes, olives (v)
Potted Smoked Salmon, fennel & watercress, toasted sourdough
Chicken Liver & Brandy Parfait, hedgerow chutney, toasted sourdough bread
Mushrooms on Toasted Sourdough, exotic mushrooms, garlic, thyme, haricot bean
& rosemary purée (ve)
Baked King Prawns & Chorizo, toasted sourdough
Soup of the Day, toasted sourdough (ve)

PUB CLASSICS

Seasonal Pie and Mash, buttered leeks, savoy cabbage, red wine sauce
Beer-Battered Atlantic Haddock & Chips, minted crushed peas, tartare sauce
British Outdoor-Bred Pork Sausage and Mash, crispy spiced onions, red wine sauce
Vegetarian Sausage and Mash, crispy spiced onions, gravy (v)
Spiced Falafel Burger, falafel patty, crispy spiced onions, chipotle chilli jam, fries, house sauce (ve)

or

ROASTS

*Served with a Yorkshire pudding, thyme-roasted potatoes, buttered savoy cabbage, leeks, peas
& roasted root vegetables*
Aged Beef Sirloin, red wine sauce
Roast Chicken, pig in blanket, bacon & chestnut stuffing & red wine sauce
Nut Roast, root vegetable roast made with almonds and walnuts, vegetarian gravy (v). Vegan Roast
Available (ve)

DESSERTS

Triple Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v)
Seasonal Fruit Crumble, vanilla crème Anglaise (v). Vegan serve available (ve)
Caramel Biscuit Torte, Cinnamon biscuit base, creamy coconut-based topping (ve)
Sticky Toffee Pudding, ginger ice cream (v)

SAMPLE WEDDING BREAKFAST MENU

Wedding Banquet

Please choose 2 options from each course below

STARTERS

Crispy Mozzarella, caponata, tomatoes, olives (v)
Potted Smoked Salmon, fennel & watercress, toasted sourdough
Chicken Liver & Brandy Parfait, hedgerow chutney, toasted sourdough bread
Mushrooms on Toasted Sourdough, exotic mushrooms, garlic, thyme, haricot bean
& rosemary purée (ve)
Baked King Prawns & Chorizo, toasted sourdough
Soup of the Day, toasted sourdough (ve)

MAINS

All Served banquet-style sharing vegetables - roasted carrots, parsnips, sautéed cabbage & leeks

Chicken Supreme, roasted in sage, lemon & garlic butter, dauphinoise potatoes, red wine sauce
Blade of Beef, buttery mash, red wine sauce
Lamb Rump, dauphinoise potatoes, red wine sauce
Pork Belly, spring onion & savoy cabbage mash, crackling, cider sauce
Pan-Roasted Seabass Fillets, ratte potatoes, chorizo, lemon, thyme & white wine velouté
Roasted Aubergine, coconut & lemon yoghurt, feta, toasted pine kernels, rocket & mint salad, molasses (v).
Vegan serve available (ve)

DESSERTS

Triple Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v)
Seasonal Fruit Crumble, vanilla crème Anglaise (v). Vegan serve available (ve)
Caramel Biscuit Torte, Cinnamon biscuit base, creamy coconut-based topping (ve)
Sticky Toffee Pudding, ginger ice cream (v)

SAMPLE MENU

Canapés

Please choose 3 options from below

Beef Shin Croquettes, gochujang mayo

Handmade Scotch Egg, golden beetroot piccalilli

Artichoke, Red Pepper & Tomato Arancini, herb mayo (ve)

Halloumi Fries, chipotle chilli jam (v)

Beer-Battered Fish Goujons, chips, tartare sauce

Smoked Scottish Salmon Pâté, on rye bread

Cheeseburger Sliders, beef patty, mature Cheddar

SAMPLE MENU

Buffet

Calamari, saffron aioli

Nachos, flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (v)

Padrón Peppers (ve)

Fried Chicken with Chilli Honey, buttermilk jalapeño ranch sauce, pickles

Mango & Avocado Salad, edamame, spring onion, fresh mint, grains, lime dressing (ve)

Cheeseburger Sliders, beef patty topped with mature Cheddar

Halloumi, Courgette & Pepper Skewers (v)

Smoked Salmon Pâté, served on rye bread

Artichoke, Red Pepper & Tomato Arancini, herb mayo (ve)

Crispy Camembert Bites (v)

Fries (ve)

Spiced Falafel Wraps, Avocado, chipotle chilli jam (ve)

DESSERTS

Triple Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v)

Caramel Biscuit Torte, Cinnamon biscuit base, creamy coconut-based topping (ve)

SAMPLE MENU

Children's Menu

Please choose 1 option from each course below

STARTERS

Soup of the Day, toasted Sourdough bread (ve)

MAINS

All mains are served with peas (ve)

Cheeseburger Sliders, mini beef burgers topped with Cheddar, lettuce, tomato, served with fries

Chicken Nuggets, served with fries

4oz Sirloin Steak, served with fries

Beef Meatballs, macaroni pasta, tomato sauce

Tomato Pasta (ve)

Grilled Chicken Breast, served with fries

Hand-Battered Haddock, served with tartare sauce and fries)

DESSERTS

Triple Chocolate Brownie, with vanilla ice cream (v)

Ice cream sundae, chocolate & vanilla ice cream, strawberries (v)