

SAMPLE WEDDING BREAKFAST MENU

# Pub Classics

Please choose 2 options from each course below

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## 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)

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# Wedding Banquet

Please choose 2 options from each course below

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## 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*

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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

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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*

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## 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)