

Wedding Breakfast Menu Selection

Please make your choice from one of the menus offered below, with one selection only per course

Dietary requirements can be catered for separately if we are advised in advance

(Children aged 3 years and under are free, aged 4 to 12 years half price/half portion)

Sapphire Menu £27.50

Farmhouse tomato soup with roasted peppers and double cream

Smoked trout and horseradish terrine with cucumber salad and herb dressing

Rose of seasonal melon with fresh strawberry compote and a Pimms dressing

—o0o—

Pan-fried organic breast of chicken with a leek, bacon and white wine sauce

Roast fillet of Scottish salmon with garden herbs and a fish velouté

Medallions of Kentish pork loin with mushroom and tarragon ragout and a port jus

—o0o—

Fine apple tart with toffee sauce and clotted cream

Chocolate and hazelnut terrine with marinated seasonal berries

Strawberries marinated in Grand Marnier and orange juice with cream
served with home-made shortbread

—o0o—

Fairtrade organic **tiki** coffee and mints

Pearl Menu £31.50

Timbale of fresh Dorset crab and prawns with baby gems and a watercress dressing

Warm puff pastry case filled with oyster mushrooms and asparagus in a saffron and shallot sauce

Cream of leek and potato soup with smoked duck and garlic croutons

—o0o—

Roast loin of Scotch beef with a red wine, shallot and thyme sauce

Guinea fowl breast filled with a mushroom and herb farce
wrapped in streaky bacon and served with a plain jus

Grilled fillet of halibut with a smoked salmon and chive sauce

—o0o—

Raspberry and white port trifle

Coconut and rum crème caramel with a strawberry salad

Caramelised pineapple tart with a rum spiked crème anglaise

—o0o—

Fairtrade organic **tiki** coffee and truffles

[Wedding Breakfast Menu Selection - Continued]

Ruby Menu £35.50

Home-smoked Scottish organic salmon parcel with cream cheese, prawns and a dill dressing

New Romney watercress and potato soup with double cream and Parmesan croutons

Pressed ham hock and parsley terrine with roasted pear compote and toasted herb country bread

—o0o—

Roast saddle of English lamb with an apricot stuffing and rosemary and red wine sauce

Slow roasted breast of Gressingham duck
served with fresh plum chutney and a ruby port sauce

Line caught fillet of sea bass with fresh peas
pearl onions and baby fennel glazed with a prawn sauce

—o0o—

Blackcurrant 'delice' with marinated raspberries and a cassis crème anglaise

Dark chocolate mousse spiked with almond liqueur, served with roasted bananas

Warm baked rice pudding finished with double cream
served with home made biscuits and fresh mango

—o0o—

Fairtrade organic **tiki** coffee and chocolates

Diamond Menu £42.50

Filo parcel of duck confit with plum sauce on stir fried vegetables
served with a sweet chilli jam

Smooth goose liver parfait with caramelised white grapes and toasted brioche

Fresh Scottish hand dived scallop chowder with Jersey cream

—o0o—

Roast fillet of Scotch beef with stuffed tomatoes, confit onions and a horseradish cream

Pan-fried loin of Marsh lamb wrapped in cured ham, with home-dried tomatoes and a sage jus

Baked fillet of turbot on a potato cake with smoked salmon glazed with a Champagne sauce

—o0o—

Profiteroles filled with white chocolate cream and fresh raspberries
served with a rich chocolate sauce

Fresh strawberry shortbread filled with Jersey cream served with a raspberry sauce

Iced praline parfait with poached Kentish pear and a hazelnut crème anglaise

—o0o—

Fairtrade organic **tiki** coffee and petit fours

All **Wedding Breakfast Menu Selection** main courses are served with a fresh selection of seasonal vegetables and potatoes

Should you wish to add to your set menu, an extra course of British and continental cheeses served with celery, grapes and biscuits, there is a supplement of £4.50 per person

Vegetarian Choices

Baked filo parcel of roasted vegetables and Stilton glazed with a pesto sauce

—o0o—

Wild mushroom risotto with watercress oil

—o0o—

Caramelised red onion and goats cheese tart served with creamed spinach

—o0o—

Roasted root vegetable crumble

—o0o—

Mediterranean vegetables sautéed in garlic and plum tomatoes served with wild rice

(VEGAN)

—o0o—

Grilled asparagus, marinated peppers and new potatoes with a Spring oil dressing

(VEGAN)

Sit-Down Buffet Selection

Hot and Cold Buffet £32.00

Please choose from one of the following starters:

Seasonal melon with cured ham and orange segments

Pressed confit of duck and leek terrine, apple compote and toasted tomato bread

Vegetable broth served with warm cheese bread

—o0o—

Sautéed chicken with bacon, baby onions, tarragon and red wine

Escallops of pork cooked in a dijon mustard sauce with mushrooms and spring onions

Cold poached fillet of Scottish salmon

Decorated home-cooked gammon ham

Roast Topside of beef served rare with horseradish

Tomato and brie tart with a pesto oil and warm new potatoes

Roasted root vegetables with new potatoes and a selection of salads

—o0o—

Please choose from one of the following desserts:

Warm pear and almond tart with a home-made custard sauce

White chocolate terrine with a blueberry compot

Roasted strawberry crème brulee

Fine cheeses from the British Isles

—o0o—

Fairtrade organic **tiki** coffee and truffles

[Sit-Down Buffet Selection - Continued]

Cold Buffet £28.00

Woodland mushroom soup with double cream and chives
served with home-baked organic white bread

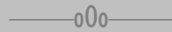


Home-cooked gammon Ham with fresh pineapple

Roast Topside of beef served rare with watercress and horseradish

Poached organic breast of chicken with watermelon

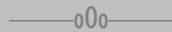
Goats cheese, shallot and red pepper quiche with new potatoes and a selection of the following salads
Couscous, rice, pasta, coleslaw, roasted vegetables, tomato and red onion, cucumber, organic leaves



Old English sherry trifle

Rich chocolate and orange mousse

Fresh seasonal fruit salad



Fairtrade organic **tiki** coffee and mints

Carved Buffet £38.00

Please choose from one of the following starters:

Home-smoked Scottish salmon with sweet mustard and dill

Cream of cauliflower soup with smoked quail served with home-baked herb bread

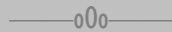


Roast loin of Scottish beef served with Yorkshire pudding

Roast crown of bronze Norfolk turkey with a herb stuffing

Fillet of Scotch salmon 'en crouete' served with a chive sauce

Fresh asparagus, tomato and mozzarella tart
served with new and roast potatoes, a selection of fresh market vegetables and salads

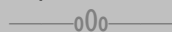


Rich white and dark chocolate torte with roasted peaches

Raspberry Charlotte with raspberry cookies and a raspberry coulis

A fine selection of cheese from the British Isles

Chef's mountain of profiteroles with caramel sauce



Fairtrade organic **tiki** coffee and petit fours

Finger Buffet Selection

Finger Buffet Menu A £13.75

Tomato Wraps

With chicken, organic leaves and pesto
Roasted vegetables and garlic

Home-baked Ciabatta

With cured ham and coleslaw
Mozzarella and tomato

Crudités with Garlic Dip

Wok-fried Sprig Rolls

With sweet chilli jam

Roasted Marinated Chicken Wings

Home-cut Potato Wedges

With Cajun spices and sour cream

Floured Tortillas

With red onion salsa

Finger Buffet Menu B £13.75

Bridge Rolls

Egg and Cress

Cheese and Spring Onion

Ham and Tomato

Smoked Salmon

Sausage Rolls

Vol-au-vents

filled with Roasted Vegetables

Smoked Salmon and Cucumber

Curried Chicken

Brie and Tomato Tarts

Scotch Eggs

Hand-Raised Pork Pie

Finger Buffet Menu C £14.95

Sweet Chilli Chicken Kebabs

Tomato Wraps

With confit duck and plum sauce
Feta cheese, tomato, cucumber and red onion

Sweet Melon Wrapped in Parma Ham

Marinated Roasted Sweet Peppers

With halloumi and warm pitta bread

Hand-raised Pork Pie

With spiced granny smith chutney

Warm Home-made Sun-dried Tomato, Basil and Cheese Quiche

Warm Herb Bread

With pancetta and mozzarella

Fairtrade and organic tea and **tiki** coffee can be added to the **Finger Buffet Selections** for £1.50 per person
Finger Buffet Menus are not available as the main wedding breakfast

Something Different

As an alternative to the **finger buffet selections**,
why not offer your evening guests one of the menu options listed below?

Menu No.1 £10.50

Honey roasted gammon ham with a diced seasonal salad
[Hand-carved by our chef]

Lyonnais potatoes and herb panini

Menu No.2 £10.50

Marinated chicken fillet with chilli and garlic
Served with pitta bread

Fine diced seasonal salad with hand-cut potato wedges

Canapé Selection

Wow your guests with a selection of canapé's upon their arrival to your event

Canapé Selection £9.50

The perfect choice to accompany your guest's arrival drinks

Please choose five of the canapé's

Brioche with a rich duck mousse

Crudites with pesto dip (v)

Smoked salmon and cream cheese parcel

Mini Yorkshire puddings with beef and horseradish

Asparagus and smoked salmon crostini

Warm duck rolls with chilli dipping sauce

Puy lentils and sun-dried tomato pâté on walnut bread (v)

Roasted vegetable tartlet with sage oil (v)

Marinated chicken fillet with garlic and lemon

Goat's cheese and red onion tartlet with parsley oil (v)

Extra choices will be a supplement of £2.25 each

(v) : Vegetarian Dishes



Drink Packages

All prices quoted are “per person”

The Westfield - £13.75

- 1 glass of bucks fizz on arrival
- 1 glass of wine (Dry White or Red)
- 1 glass of sparkling wine for toast

The Marlowe - £19.25

- 2 glasses of either bucks fizz or pimm's on arrival
- 2 glasses of Fortant wine (MERLOT - CABERNET SAUVIGNON - SHIRAZ - CHARDONNAY - SAUVIGNON BLANC)
- 1 glass of Pigalle brut for toast

The Beckett - £24.75

- 2 glasses of either bucks fizz or pimm's on arrival
- 2 glasses of either our Kleine Zalze (SOUTH AFRICAN) or Casa La Joya Reserve (CHILEAN) ranges
- 1 glass of Pigalle brut for toast

The Cathedral - £27.50

- 2 glasses of Kir Royale (chilled sparkling wine with crème de cassis) on arrival
- 2 glasses of either our Kleine Zalze (SOUTH AFRICAN) or Casa La Joya Reserve (CHILEAN) ranges
- 1 glass of Pigalle brut for toast

Extras

Orange Juice: £7.00 per litre jug

Mineral Water: £3.50 per litre bottle

Champagne Upgrades

If you would prefer a different selection for the toast, we are able to provide the following:

- Cordoniu Pinot Noir Brut Rosé Cava at an additional £1.50 per person
- Louis Dornier et Fils Champagne at an additional £4.00 per person
- Piper Heidsieck Brut or Rosé Sauvage Champagne at an additional £6.50 per person

Weights & Measures

- All Champagnes and sparkling wines are served in 125ml Champagne flutes
- All Ports/sherries are served in 50ml liqueur/sherry glasses
- Pimm's is prepared in jugs and served with fresh fruit in Highball glasses
- All wines are served in 175ml wine glasses

Whilst these drink packages are detailed for your selection, we will be happy to include additional drinks should you require it. Prices for additional glasses are available on request.

If you would prefer to select your own wines, there is an extensive wine list available offering a worldwide selection including both wines from the new world in addition to some fine Clarets and Burgundies.

All Prices and terms in our **Wedding Pack** are subject to our **Schedule of Conditions** (available on request) and to change without prior notice and are inclusive of VAT at the prevailing rate