



WEDDING BREAKFAST



CANAPÉS

****Please choose 4****

Meat canapés

Charmoula chicken skew
Chicken satay skew, peanut dip
Chicken Caesar tartlet, topped with quail egg and parmesan
Roast beef mini Yorkshire pudding and horseradish sauce
Sesame and soy sauce marinated beef skew with red pepper and
spring onion
Mini fillet burger
Mini cheese burgers
Roast pork and stuffing Yorkshire puddings, apple sauce and
gravy
Duck liver parfait, croute
Peking duck pancakes, filled with julienne cucumber & spring
onion and plum dip
Japanese panko Ham hock crocket,
Mini croque monsieur, Dijon mustard and gruyere cheese
Eggs Benedict, ham and soft boiled quails egg, hollandaise
sauce on a mini brioche
Cured ham and fig, whipped goats cheese on a pastry croute
Parma ham and melon skew
Mini lamb skew, cucumber and yogurt dip
Lamb kofta
Cheese & bacon mini jacket potatoes

Fish canapés

Smoked salmon and chive mouse in a pastry cup
Smoked salmon blini, crème fraiche & dill
Crispy panko breadcrumb fish and chips
Watermelon topped with lobster tail (sup)
Scallops rapped in pancetta (hot)
Prawn cocktail on a gem leaf
Garlic and chilli prawn skew
Roast salmon skew
Lobster and prawn pots (sup)
Smoked salmon and cream cheese on rye bread
Toasted Brioche topped with crayfish tail cocktail
Mackerel and crab mini quiche
Anchovy Caesar bruschetta
Smoked salmon eggs Benedict, soft boiled quails egg,
hollandaise sauce on a mini brioche
Pea and prawn crostini's
Crab meat tartlets

Vegetarian canapés

Roast beetroot and goats cheese
Asian pancake
Garlic mushroom mini Yorkshire (hot)
Mini jackets topped with cream cheese and chives (hot)
Red onion and goats cheese tart
Cherry tomato, basil & mozzarella skew
Cucumber and feta mini burgers ,
Spanish tortilla, aioli
Roast julienne peppers bruschetta and Parmesan, pesto
Japanese Panko manchego cheese cubes (hot)
Beetroot tartan, goats cheese & balsamic glacé
Rosemary shortbread, mozzarella & slow roast cherry tomato
Wild mushroom tortellini & celeriac purée (hot)





STARTERS

Crab and prawn ravioli, chervil velouté

Traditional smoked salmon, Brown bread

Avocado and prawn tian, sauce vierge

Classic prawn cocktail

Smoked salmon and asparagus tartlets

Scotch egg, mustard mayo

Pea and ham hock soup

Duck and orange parfait

Ham hock terrine, quince puree, quails egg

Parma ham and fig puff pastry tart topped with mascarpone

Truffle risotto, wild mushroom and parmesan

Cream of white onion soup, onion petals

Pickled and salt baked beetroot, goats cheese & red chicory

Pumpkin and cranberry salad, rocket and toasted pumpkin seed

Wild mushroom soup

Black olive gnocchi, tomato butter sauce

Butternut squash and sage ravioli, chervil veloute





MAIN COURSE

Sea bass fillet, beurre noisette, shrimp and caper sauce & turned saffron potatoes

Pan seared salmon fillet, asparagus, saffron new potatoes & white wine and cream sauce

Lamb rump, Moroccan spiced couscous

2 bone herb crusted lamb rack, dauphinois potatoes & red current jus

Duck breast, sweet potato, pickled fennel, roast pepper & Asparagus

Confit pork belly, pork croquet, creamy mash

Supreme of guinea fowl, pearl onions, button mushrooms, bacon and pomme rosti

Wild boar sausages & mash, red onion & thyme jus

Braised feather blade of beef & dauphinois potatoes

Traditional roast beef, roast potatoes, Yorkshire pudding & beef jus

Beef and ale pie with roasted garlic mash

Chicken supreme, tarragon velouté & parmentier potatoes

Chicken leek and bacon pie, mash

Roast turkey, stuffing, pigs in blankets & turkey jus roast potatoes

Spinach, goats cheese and butternut squash pie & mash, red onion jus

Artichoke and wild mushroom Wellington, truffle mash & Madeira Sauce

Pea & mint risotto, creme fraiche, truffle oil & Parmesan





DESSERTS

Lemon posset, buttered oats, shortbread biscuits

Sticky toffee pudding, vanilla ice cream & butterscotch sauce

Lemon tart, raspberry sorbet

Apple pie and creme anglaise

Chocolate torte ginger biscuit base, raspberries, chocolate ice cream

Oreo cheesecake

Lemon cheesecake

Raspberry pavlova & chantilly cream

Pimms jelly, pimms fruit & raspberry sorbet

Chocolate brownie, pistachio ice cream

Apple and blackberry crumble, creme anglaise

Eton mess



Trios

Chocolate brownie

Lemon tart

Eton mess shot glass

Pimms jelly shot

Oreo OR lemon cheesecake

Mini raspberry pavlova

Lemon posset shot glass





CHILDRENS MENU

Starters

Fruit & melon skewers

Warm garlic bread

Mini sausage rolls

Mains

Mini cheese or peperoni pizza with chips

Chicken nuggets, potato wedges with peas or beans

Sausage, mash & gravy

Fish fingers & chips with peas or beans

Dessert

Ice cream with a wafer & sprinkles

(choice of vanilla, chocolate or strawberry)

Fruit salad

Triple chocolate brownie with chocolate sauce





HOT EVENING FOOD

EVENING BBQ MENU

Please choose 4

Aberdeen Angus beef cheese burger, brioche roll
Traditional pork sausages, soft roll
Curried chicken thighs skew
Cajun chicken fillet
Lemon and mint chicken skew
King prawn kebabs marinated with chilli and lime
Romano pepper, asparagus and halloumi
Vegetarian sausage, soft roll
Grilled mushroom and cheddar burger, brioche roll

EVENING HOG ROAST MENU

Whole prime Norfolk free range hog roast
Crackling & sage and onion stuffing
Vegetarian sausages and burgers available, apple sauce

EVENING HOT BAPS

Crispy bacon
Traditional pork sausages
Field mushroom & halloumi
All served in a brioche bap

All served with complimentary sauces and relishes





FINGER BUFFET

SANDWICHES

CHOICE OF 4 FILLINGS

Mature grated cheese and sweet pickle
Mozzarella, tomato and basil pesto
Brie and cranberry
Free range egg mayonnaise and cress
Hummus and roasted red pepper
Cucumber and cream cheese
Tuna mayonnaise, red onion and dill
Oaked smoked salmon, cream cheese and lemon
Crayfish tail, spring onion & mayonnaise
Prawn mayonnaise
Roast ham, cheese & cucumber
Roast ham, vine tomato & mustard mayonnaise
Bacon, lettuce & tomato
Coronation chicken, apricot & raisons
Roast beef, watercress and horseradish butter
Roast chicken and sage butter

CHOICE OF 5 ITEMS

Lincolnshire sausage rolls
Hoisin duck, julienne of cucumber & spring onion wraps
Barbecue mini pork ribs
Tarragon chicken drumsticks
Chicken satay skew
Honey and mustard sausages
Ham and cheese croissants
Quiche Lorraine
Smoked salmon and cream cheese bagels
Whole dressed salmon (*supplement £60*)
Seafood platter, lobster, cockles, rollmops, prawns, smoked salmon and seafood dipping sauce (*supplement £200*)

Crayfish tail tartlets

Grilled salmon skew

Mediterranean vegetable quiche

Cheese and onion quiche

Tomato and onion bruschetta

Carrot & mixed bean and hummus wraps

Tomato and mozzarella, skew

Grazing cheese platter accompanied crackers, French stick,
chutneys, celery and grapes (*supplement £40*)

