



Wedding Menu Breakfast Menu

Canapes

(Choose 3 options)

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| Mini Yorkshire Pudding, beef & horseradish cream | Haddock goujon with tartar sauce |
| Wild mushroom & Parmesan arancini (V) | Chicken satay skewers |
| Sweetcorn fritters & siracha mayo V | Tomato & Basil bruschetta (VG) |
| Thai crab cake, sweet chili | Chorizo lollipop, chipotle |
| Goats cheese & roast pepper tartlet (V) | Tempura king prawn, wasabi. |
| Duck spring roll, hoi sin | |

Starters

(please choose 1 option)

- Slow roasted tomato, sun blushed tomato & basil soup (VG)(GF)
- Leek & potato soup (V)(GF)
- Roast carrot, lentil & coriander soup (VG)
- Smoked Haddock Croquette with cheddar & mozzarella sauce
- Chicken & brandy liver parfait, fig & apple compote, crostini & mixed leaves
- A duo of prawn & crayfish, dressed leaf's, seafood vinaigrette & brioche croutons
- Crispy chorizo scotch egg on a bed of red pepper chutney & micro herb (supplement)
- Panko breaded brie with a home-made sweet chili jam (V)
- Pressed ham hock, onion & caper terrine with a home-made piccalilli pot
- Spinach & salmon roulade on a bed of endive
- Parma ham wrapped figs & a blue cheese creamed emulsion (V)(supplement)
- Slow roast sun blushed tomato, goats cheese & olive tart with a sticky balsamic glaze (V)
- (all starters served with white or whole-meal bread roll)



Mains

(please choose 1 option)

Yorkshire roast beef, garlic & rosemary roast potatoes, honey glazed carrots,

Yorkshire pudding & red wine gravy

Roast Yorkshire Pork, garlic & rosemary roast potatoes, honey glazed carrots,

Yorkshire pudding & red wine gravy

Supreme of chicken, fondant potato, charred sweetheart cabbage & chicken jus.

Fillet of beef, potato & celeriac dauphinoise, carrot puree & red wine jus. (supplement)

Pan roast duck breast, confit duck Bon Bon, pomme puree,

braised asparagus & mulled wine jus. (supplement)

Slow roast belly pork, colcannon mash, caramelized apple & cider gravy.

Pan fried salmon fillet, crushed new potatoes & white wine sauce.

Pancetta wrapped cod loin, bean cassalette & salsa Verde. (supplement)

Sea bass, crab & prawn cake & dill cream

Thyme & rosemary sautéed wild mushroom gnocchi. (V)

Curried chickpea & spinach pie with caramelized cauliflower (VE)

Roast butternut squash risotto with toasted pine nut crumb (V)

(all served with seasonal vegetables)

Sweets.

Sticky toffee pudding, toffee sauce & clotted cream.

Vanilla pannacotta, almond crumb & honeycomb tweek

Selection of local cheeses, chutney & biscuits. *

White chocolate & raspberry baked cheesecake, raspberry coulis.

Rich chocolate brownie, chocolate sauce & vanilla ice cream.

Seasonal fruit Eton mess.

Classic tiramisu with almond biscuit.



Evening buffets

Option one

Selection of cold sandwiches 6 fillings

(chicken mayo, tuna & sweetcorn, roast vegetables & hummus, cheese & onion savory, beef & horseradish, cheese & pickle)

Choice of two salads.

Tomato, onion & basil pesto pasta salad, olive & feta salad
whole grain mustard & red onion potato salad, tomato & Italian herb pasta salad

Homemade pork sausage & pickle roll.

Stone baked cheese & roast tomato pizzas (v)

Fresh fruit platter.

Option two

Selection of Yorkshire bacon & pork sausage sandwiches

Hand cut chips

(vegetarian options available)

Choice Three (supplement)

BBQ consisting of Burgers, hot dogs, chicken & pepper kebabs, Halloumi & pepper kebabs.

BBQ pulled pork sandwiches.

House made coleslaw

Hand cut chips.

(vegetarian options available) *