

Wedding Breakfast Menus



Lilly Package

Starters

Cream of tomato and basil soup with crème fraiche

Warm broccoli & brie tart with salad leaves and chutney (v)

Chicken liver parfait with red onion marmalade and toasted brioche

Main course

Corn Fed Chicken breast

Seasonal vegetables and choice of potato and sauce

Roast loin of Wiltshire pork with glazed apple, Stowford press cider sauce, Seasonal vegetables and your choice of potato

Oven-Baked Fillet of salmon in a dill white wine sauce
Seasonal vegetables and choice of your potato

Snowdrop Package

Starters

Galia melon with mango sorbet and passion fruit coulis (v)

Chicken Caesar salad topped with shaved parmesan, croutons and Caesar dressing

Salmon gravadlax with rocket, capers and dill vinaigrette

Main course

Roast rump of lamb

Seasonal vegetables and choice of potato and sauce

Confit of duck leg with plum sauce

Seasonal vegetables and your choice of potato

Seared Fillet of sea bass

Tomato and Herb coulis
Seasonal vegetables and choice of potato and sauce

Bluebell Package

Starters

Smoked salmon terrine with salad leaves and lime crème fraiche

Rilette of duck with Oriental salad and a hoi sin dressing

Warm leek & roast tomato tartlet baked with cheddar and cream (v)

Main course

Roast sirloin of beef and Yorkshire pudding
Seasonal vegetables and choice of potato and sauce

Paupiette of plaice filled with Salmon and spinach mousse
Seasonal vegetables and choice of potato and sauce

Pork Tenderloin with grain mustard and cider jus
Seasonal vegetables and choice of potato

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Lilly Package

Vegetarian

Wild Mushroom Risotto served with a rocket and parmesan salad and garlic bread

Desserts

Classic lemon tart
With raspberry coulis

Cream filled profiteroles
With chocolate sauce

Passion Fruit Delice
With berry compote

Snowdrop Package

Vegetarian

Roast Bell pepper tart tatin
With a red pesto cream, seasonal vegetables, choice of potato

Desserts

Baileys & white chocolate cheesecake
With a coffee anglais sauce

Chocolate Truffle Torte
With a crème anglais & chocolate straw

Normandy apple tart
With vanilla mascarpone

Bluebell Package

Vegetarian

Asparagus spears and sun-blushed tomatoes wrapped in filo pastry with a tarragon cream, seasonal vegetables and choice of potato

Desserts

White chocolate & champagne torte
With raspberry coulis

Pecan and Walnut tart
With clotted cream and a toffee sauce

Blueberry cheesecake
With crème fraiche

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Fish Main Courses

Please choose an accompaniment and a sauce from the following

Accompaniments:

Buttered new potatoes
Crushed new potatoes

Spring onion mash
Creamed potato

Sauce:

Lemon butter
White wine and cream

Dill cream
Provençal: Tomatoes, onions and garlic

Meat and Poultry Main Course

Please choose a potato and a sauce from the following

All served with seasonal vegetables

Potato choices

Roast Potatoes
Grain mustard mash
Herbed new potatoes

Creamed potato
Crushed new potatoes
Fondant potatoes

Sauces:

Green peppercorn sauce
Madeira jus
Rich port sauce

Cranberry jus
Red wine jus
Cream and wholegrain mustard sauce

Plum sauce (*Only suitable with the duck*) 'Stowford Press' cider sauce (*Only suitable with the pork*)

Provençal: Tomatoes, onions and garlic (*Only suitable with the poultry and pork*)

If you would like to enhance your meal to make it extra special

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Extra choices of each course

Additional Soup Course

If you would like soup in addition to your starter, we can offer any of the soups listed below in an intermediate course sized portion at a supplement of £3.95 per person.

Cream of leek & potato soup with croutons (v)
Cream of tomato & basil soup with crème fraiche (v)
Roast parsnip & honey soup with parsnip shavings (v)

Spiced butternut squash & almond soup topped with toasted almonds (v)
Cream of mushroom soup with herbed croutons (v)
French onion soup topped with a gruyere croute (v)

Sorbet Course

Sorbet is available as an intermediate course at a supplement of £2.50 per person.

Please choose from:

Lemon
Mango
Blackcurrant
Champagne

Cheese Boards

A collection of 3 cheeses to include: Mature cheddar, Somerset brie and Stilton cheese served with crisp celery, fresh grapes, crunchy apple and a biscuit selection

At a supplement of £6.95 per person or £39.00 per table platter for up to 10 guests

A collection of 6 cheese to include: Exmoor Blue, Black Wax Cheddar, Cornish Yarg, Cerney Goat's Cheese, Somerset Brie, Camembert all served with savoury biscuits, celery, grapes and apple chutney.

At a supplement of £9.95 per person or £69.00 per table platter for up to 10 guests

Petit fours

If you would like petit fours to accompany your coffee then Chef's selection of 3 each is available at a supplement of £3.95 per person