



Deluxe Wedding Breakfast

Starter

- ❖ Garlic and Stilton Stuffed Mushroom with a Fresh Herb Crust served en-croute with Wild Rocket
- ❖ Prawn Cocktail with a modern twist with sliced Avocado, Red Apples and Brown Wholemeal Bread
- ❖ Fresh Chicken Caesar Salad with Crisp Lettuce, Garlic Croutons, Caesar dressing and Parmesan shavings
- ❖ Bacon, Pear and Grape Salad with Curried Cashews
- ❖ Homemade Soup served with a Warm Crusty Roll

Main Course

- ❖ A large lamb shank marinated in red wine, garlic and rosemary, slow roasted till tender and served on creamed potatoes with fresh redcurrants
- ❖ Hand Carved tender Roast pork Loin with crackling and apricot and sage stuffing
- ❖ Tender roast topside of beef with a large Yorkshire pudding, rich red wine gravy, English mustard and horseradish sauce
- ❖ Oven baked Salmon Fillet Served on a bed of wilted greens
 - ❖ Glazed with a mango sauce and toasted coconut
 - or
 - ❖ A creamy shallot, dill and white wine Sauce
- ❖ Roast chicken Supreme with a choice of sauces:
 - ❖ Peppercorn
 - ❖ Shallot, white wine and cream
 - ❖ Stilton and mushroom

Dessert

- ❖ Homemade Sticky Toffee Pudding with Butterscotch Sauce and Fresh Pouring Cream
- ❖ Strawberry Shortbread Tower with Chocolate Dipped Strawberries
- ❖ Vanilla Panna Cotta served with Fresh Berries
- ❖ Homemade Lemon Meringue Pie
- ❖ Baileys Cheesecake