

WEDDING BREAKFAST MENUS

STARTERS

Leek and Potato Soup
Oven Roast Vine Tomato Soup
Caramelised Carrot and Orange Soup
Warm Salmon and Caper Fishcake, Rocket Leaf, Tomato and Chilli Jam
Spiced Ham and Caramelised Apple Terrine, Celeriac, Hazelnut Purée
Scallop and Cauliflower Panna Cotta, Mixed Leaves, Olive and Parsley Pesto
Water Melon, Mint Salad, Raspberry Vinaigrette
Maple Roast Garlic and Somerset Brie Tart, Mulled Pear Chutney
Confit of Chicken Terrine, Mango Chutney and Toasted Brioche
Madeira Marinated Herring, Potato Salad, Honey Mustard and Dill Dressing

MAIN COURSES

Chicken Supreme, Oven Roast Tomato and Thyme Provençal Sauce
Braised Brisket of Beef, Ale Gravy
Braised Belly of Lamb, Rosemary Jus
Roast Rib Eye of Free Range Pork, Cider Brandy Cream
Roast Topside of Beef, Yorkshire Pudding, Gravy
Baked Salmon Fillet, Wholegrain Mustard and Herb Cream Sauce
Grilled Fillet of Mullet, Red Pepper and Coriander Salsa
Seasonal Vegetarian Risotto, Parmesan and Rocket

ALTERNATIVE BUFFET MAIN COURSE

Carved Ham and Roast Beef,
Poached Salmon
Quiche Lorraine and Broccoli & Almond Quiche
Hot Buttered New Potatoes
Salads: Tomato and Red Onion, Cucumber and Feta, Mushrooms and Peppers with Herb Vinaigrette,
Waldorf Salad, Lemon and Garlic Cous Cous, Curried Rice with Sultanas,
Beetroot and Almond with Goats Cheese and Raspberry Dressing
Prawns and Bean Sprouts with Soy Dressing, Coleslaw,
Tuna Mayonnaise Pasta Salad with Sweetcorn Relish, Mixed Leaves

DESSERTS

Crème Caramel Panna Cotta, Almond Crunch and Espresso Syrup
Apple and Blackberry Custard Crumble Tart, Fudge Sauce
Dark Belgian Chocolate and Poached Pear Torte, Whisky Truffle Cream
Baked Fig and Dorset Clotted Cream Cheesecake, Grape Compôte
Iced Pineapple Parfait, Passion Fruit Syrup and Mango Coulis
Traditional Lemon Tart, Blackcurrant Coulis
Sticky Toffee Pudding, Butterscotch Sauce
Strawberry Meringue Delice, Kiwi Coulis

3 Courses - £38.00 per person

Includes Coffee and Mints

Please select one starter, one main course and one dessert for the whole group. Alternatively, you may have a choice of 2 dishes for each course, provided a table plan and guests choices with names are supplied in advance. Special dietary requirements will be catered for separately.

B U F F E T M E N U S

FINGER BUFFET MENU - £8.50

Selection of Sandwiches
Vegetable Crudités with Dips
Assorted Individual Quiches
Cajun Chicken Drumsticks
Cocktail Sausages
Nuts and Crisps

SOMERSET FORK BUFFET MENU - £15.50

Prawns in Filo Pastry, Sweet Chilli Sauce
Priddy Oggies (Bacon and Cheddar Pastries)
Baked Baby Apple and Somerset Brie Kebabs
Chicken Liver, Thyme and Brandy Pâté with Sweetcorn Relish, Crusty Bread
Butleigh Onion, Potato and Parsley Egg Custard Omelette
Selection of West Country Cheeses, Celery, Grapes, Chutney and Crusty Bread
Pork Pie, Piccalilli
Mini Yorkshire Puddings – Sausage & Caramelised Onion, Roast Beef and Horseradish Cream
Chunky Crisps with Dips

EVENING BARBECUE MENU - £15.50

Burgers, Sausages, Fried Onions and Baps,
Baked Jacket Potatoes, Mixed Salad, Coleslaw, Selection of Sauces

ADDITIONAL CHOICES

Canapés - £6.50 (based on 5 different types)
Cheese Platter - £25.00 per table (adequate for 8 guests)
Sorbet - £3.00

PRICES QUOTED ARE PER PERSON