



Wedding Breakfast

First Course

Brussels Pate with Tomato Chutney & French Toast

Poached Salmon & Smoked Salmon Terrine with Prawns &
Lemon Mayonnaise

Fresh Homemade Soup

Prawn & Smoked Salmon Cocktail

Poached Trio of Fish Mousse with Horseradish Cream

Bacon & Wild Mushroom Gratin with a Creamy Cheese
Sauce





Main Course

Roast Topside of Beef with Yorkshire Pudding

Pan Fried Chicken Breast with Wild Mushroom & White
Wine Sauce

Roast Rump of Lamb with Port & Mint Jus

Grilled Pork Loin Steak in Apple & Cider Sauce

Poached Salmon with Lemon & Dill Sauce

Seasonal Fresh Vegetables and Potatoes





Dessert

Lemon Tart with Fresh Raspberries

Chocolate & Toffee Cheese cake

Delicious Sherry Trifle

Strawberry & White Chocolate Delice

Tropical Fresh Fruit Salad

Sticky Toffee Pudding with Vanilla Sauce

