

# Wedding Breakfast **Menus**

## *Our 'Classic' Wedding Breakfast Menu*

Melon with Prosciutto Ham, Baby Leaf and a Light Dressing  
Ham Hock Terrine with Piccalilli and Toast  
A Selection of Homemade Soups  
Chicken Liver and Cognac Pâté served with an Onion Marmalade and Toasted Brioche

Supreme of Chicken with Bacon served with a Tarragon and Mushroom Sauce  
Slow Roasted Topside of Beef with a Rich Red Wine Sauce and Yorkshire Puddings  
Roast Leg of Lamb with a Red Currant and Rosemary Sauce  
Poached Salmon with a Dill and Hollandaise Sauce

All served with The Chef's selection of seasonal Vegetables and Potatoes

Profiteroles with Chocolate Sauce  
Strawberry Tarts with Cheshire Farms Vanilla Ice Cream  
Fresh Fruit Meringue with Chantilly Cream  
Fresh Fruit Salad with Pouring Cream

Freshly Brewed Tea or Coffee and Mints



## *Our 'Supreme' Wedding Breakfast Menu*

Mozzarella and Sun Dried Tomato Tartlets with a Rocket Salad and Balsamic dressing  
Poached Salmon and Crayfish accompanied with Dill Mayonnaise and Watercress Salad  
Chicken and Red Pepper Terrine served with a Red Pepper Coulis, Tomato and Red Onion Salad  
Pan Fried Scallops with Black Pudding, Pea Puree, Crispy Bacon and Pea Shoots

Supreme of Chicken filled with Chorizo seasoning and served with a rich Tomato Sauce and  
Mediterranean Vegetables and Roasted Sweet Potatoes

Roast Sirloin of Cheshire Beef served with a Rich Red Wine Sauce and accompanied by  
Local Vegetables and Fondant Potato

Grilled Fillet of Salmon served on a bed of stir fried Oriental Vegetables, Egg Noodles and finished with a  
Soy Sauce, Honey, Ginger and Chilli Dressing

Slow Braised Lamb Shank served on a Creamy Leek Mash and accompanied with a fresh Mint Jus

Sticky Toffee and Date Pudding served with a Caramel Sauce and Cheshire Farms Vanilla Ice Cream

Vanilla Crème Brûlée served with seasonal Berries and Homemade Shortbread

Chocolate and Tia Maria Tart served with Vanilla Ice Cream, Chocolate Sauce and Sugared Strawberries

Glazed Fresh Pineapple served with Rum and Raisin Ice Cream and a Mango and Passion Fruit Salsa

Freshly Brewed Tea or Coffee and Petit Fours



**Please select one option per course.**

**For those guests that are concerned about food allergies and intolerances a full list of ingredients for each dish is available, along with a range of Vegetarian options, please ask.**