

DINNER MENU

Shown below is a standard traditional four course wedding breakfast. Design your own menu by selecting an option from each course shown below. If you wish to make changes please discuss this when you make your booking.

TRADITIONAL FOUR COURSE WEDDING BREAKFAST

STARTER

Home made soup with roll
* * *

Pate & Onion chutney with
melba toast
* * *

Salmon fishcake with dill
crème fraiche dressing

MAIN

Roast beef with yorkshire
pudding
* * *

Roasted chicken with sage &
onion stuffing
* * *

Roast Lamb Shank with
mint sauce
* * *

Vegetable Plait (v)
* * *

Roasted vegetable stack
with goats cheese (v)

Tea or coffee with mints

DESSERT

Eton Mess
* * *

Cheesecake
* * *

Profiteroles with chocolate
sauce & cream
* * *

Apple pie with custard,
cream or ice cream

All above main meals will be served with seasonal vegetables & gravy

For children under 12 we can do a separate menu. Please ask for details when making your booking