



FOREVER GREEN

WEDDINGS WITH NATURE

Wedding Breakfast Selection menu

The following selection has been put together by our Head Chef, John Thornton. Should you wish to discuss something outside this menu, John would be more than happy to talk this through with you. Please choose two starters, two mains (meat and vegetarian or fish) and two desserts for your guests to pre-order

Starters

Homemade cream of tomato and basil oil soup
(Other soups available on request)

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Trio of melon

Honeydew, Watermelon, & Cantaloupe drizzled with strawberry syrup

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Chicken liver pate bruschetta

Blended chicken, cream, herbs & brandy presented upon garlic toasted bread

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Caramelised onion and goat's cheese tart

A pastry boat sweetened with red onions and melted goat's cheese

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Continental meat and pesto platter

Sliced pancetta, salami and chorizo complemented with feta cheese and marinated olives

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Zesty chilli tiger prawns

A combination of prawns, chilli, lime & green beans presented upon herb salad

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Smoked duck and beetroot salad

Aromatic slivers of duck and poached beets accompanied with French leaves

Main Course - Meat

Roast sirloin of beef with traditional Yorkshire pudding and natural gravy

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Roast loin of pork with sausage & sage seasoning and apple & stilton compote

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Supreme of chicken, braised with baby onions & mushrooms and covered in a cream and leek sauce

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Braised shank of lamb, slow-cooked tender lamb flavoured with red wine & rosemary, served with root vegetables

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Paupiette of chicken, a boneless fillet of chicken combined with a chorizo mousse filling, served with a thyme sauce

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Honey & Stout pork steak, a reduction of Guinness and sweet honey glazed over a thick cut of pork

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Ribeye of beef, cooked medium with black pepper, served with sautéed mushrooms and onions

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Best end of lamb, cutlets of lamb coated with a wholegrain mustard and herb crust. A drizzle of redcurrant and mint jus

Main course – Fish

Orange & dill coated salmon, baked with butter and black pepper

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Chorizo-baked cod, boneless white fish topped with sliced chorizo and enhanced with a green pesto oil

Main course - Vegetarian

Shepherd's Pie, puy lentils & diced vegetables combined with herbs and topped with goat's cheese and crushed potato

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Mushroom stroganoff, forest mushrooms, onions, cream and mustard presented with herb-infused rice

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Stuffed peppers, a vegetable risotto baked with a capsicum and enhanced with haloumi cheese, served with a tomato garlic sauce

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All mains are complemented with seasonal vegetables and a potato dish to suit

Dessert

Homemade toasted oaty crumble, seasonal fruits topped with a crunchy thatch
served with vanilla custard

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Chocolate fudge cake served with vanilla ice cream

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Raspberry Crème Brûlée, fresh raspberries baked in a rich egg cream and glazed
with a sugar roof

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Toffee and honeycomb cheesecake, rested in a pool of caramel sauce

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Banana trifle, layers of jelly and cream separated with banana custard

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Continental cheese & biscuits, a selection of three cheeses presented with grapes,
celery and savoury biscuits