



INTIMATE ELEGANCE

Wedding Breakfast Menu

Create your own bespoke set menu from the below options:

STARTERS

- Smoked chicken, baby gem, croutons, parmesan, caesar dressing
- Salmon and dill cromesqui, tomato and olive tapenade, lemon gel, shaved fennel
- Pressed ham hock and pea terrine, piccalilli puree, pickled vegetables, focaccia crisp
- Heritage beetroot tart, golden beetroot puree, samphire and shallots (Ve)
- Sweet potato soup, pickled woodland mushrooms, white truffle oil (Ve)
- Whipped goat's cheese, red wine poached pear, pumpkin granola, nasturtium leaves (V)

MAINS

- Slow braised beef feather blade, fondant potato, root vegetables in red wine sauce
- Roast chicken breast, parsley mash, roast artichoke, confit carrots, tarragon sauce
- Confit pork belly, pan fried pork fillet, purple sprouting broccoli, toffee apple puree
- Fillet of hake, carrot puree, braised chicory, seashore vegetables, lemon dressing
- Butternut squash, kale, chickpea tagine, roasted fennel chutney, spinach and butterbean pakora (Ve)
- Brassica and mushroom galette, pearl barley risotto, wild garlic pesto (Ve)

DESSERTS

- Cream filled profiteroles, warm caramel sauce, raspberries and strawberries
- Set English custard, rhubarb compote, sweet almond granola
- Lime tart, Italian cream, candid fennel
- Apple and raspberry tart vegan vanilla ice cream (Ve)
- Orange torte, bitter orange glaze, honeycomb and shaved dark chocolate (Ve)
- Vanilla pod cheesecake, blue berry compote



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Light Buffet Menu

Select one from the three options below

PLOUGHMAN STYLE PLATTER WITH BABY JACKET POTATOES

Roast chicken ploughman pickles, crusty bread, raw roots, and shoots
Local Cheese ploughman, pickles, crusty bread, raw roots, and shoots (V)
Vegan ploughman, pickles, crusty bread, raw roots, and shoots (Ve)

SOURDOUGH PIZZA WITH ROSEMARY FRIES

Buffalo mozzarella, tomato, and garlic (V)
Pulled BBQ pork, confit peppers and spring onions.
Vegan feta, olive tomato and basil (Ve)

EARLY BREAKFAST SCOTCH ROLL WITH CHUNKY CHIPS

Bacon sausage and fried egg
Hash brown, spinach, and egg mayonnaise (V)
Beef tomato, mushroom, hash brown (Ve)



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CANAPE MENU

**TWO COLD
& TWO HOT**

£10

PER PERSON

**FOUR COLD
& TWO HOT**

£14

PER PERSON

**SIX COLD &
THREE HOT**

£18

PER PERSON

COLD CANAPES

Provençal Selection (V)
Mediterranean Vegetable Skewers (V)
Houmous, Za'atar and Sundried Tomato (VE)
Red Pepper Tapenade and Roasted Artichoke (VE)
Churrasco Chicken
Chicken and Chorizo
Seafood Selection
Smoked Salmon and Dill Blini
Mini Filled Bagels

HOT CANAPES

Mini Cheese Burgers
Cottage Pie Bites
Marinated Beef Skewers
Vegetable Quesadilla (V)
Tempura Prawns, Chipotle Dip
Lemongrass Salmon
Teriyaki Chicken
Pulled Pork Croquettes
Roast Beef Yorkshire Pudding

