



# THE WEDDING BREAKFAST PACKAGES

LOVE PACKAGE  
£35PP

## STARTERS

Chef's homemade soup

Pressing of Ham hock, Piccalilli, Ciabatta  
Croute

Chicken and cognac pate,  
Toasted ciabatta and onion chutney

Peppered smoked mackerel,  
horseradish creme fraiche and baby leaf  
salad

## MAIN COURSE

Staffordshire Turkey, Rosemary Roast  
Potatoes, Honey & Thyme Root Vegetables,  
Cranberry & Sage Stuffing,  
Yorkshire Pudding, Pan Gravy

Roast Topside of Beef, Rosemary Roast  
Potatoes, Honey & Thyme Root Vegetables,  
Cranberry & Sage Stuffing, Yorkshire  
Pudding, Pan Gravy

Roasted Butternut Squash Filled with  
Mediterranean Vegetables, Yorkshire  
puddings, Stuffing, Roast potatoes,  
Roasted root vegetables & Gravy

Fillet of salmon, Hollandaise sauce, Buttered  
greens, Sautéed new potatoes

## DESSERT

Sticky Toffee Pudding, Toffee Sauce, Creamy  
Custard

Marmalade bread and butter pudding with  
Vanilla custard

Selection of Yard Farm Luxury Ice Cream  
Crème brulee with a Toasted sugar topping

## DEVOTION PACKAGE

£40PP

### STARTERS

Lemon Chicken & Thyme Ballotine, Chilli Mayo, Dressed Leaf

Avocado & Poached Pear Salad, Stilton Dressed Leaf

Atlantic prawn and crayfish cocktail, Bloody Mary sauce, Bread and butter

Duck and orange pate, Ciabatta croute, Orange and pomegranate salad

### MAIN COURSE

Seared Seabass Fillet, Crushed Herbed New Potatoes, Mediterranean Vegetables, Basil Pesto

Pan Fried Chicken Supreme, Fondant Potato, Honey Carrots, White Wine Reduction

Goats Cheese & Thyme Ravioli, Charred Vegetables, Wilted Rocket. Sage Oil

Slow roasted pork belly, black pudding mash potato, honey roast carrots and a cider jus.

### DESSERT

Homemade Apple Crumble, Creamy Custard

Traditional Eton mess, Mixed berries, Whipped cream, Broken meringue

White Chocolate and raspberry brownie, Chocolate Sauce, Vanilla Pod Ice Cream

Banoffee pie, Toffee sauce, Vanilla ice cream

## ETERNITY PACKAGE

£45PP

### STARTERS

Fresh & Smoked Salmon Terrine, Wholemeal bread, Lemon Dressing

Whipped Goats Cheese, Roasted Balsamic Beetroot with Baby Leaf

Warm Asian spiced confit duck, Grilled pineapple salad, Caramelized red pepper

Ballotine of chicken & ham, Sea salt & rosemary croute, Pickled wild mushrooms, Garden peas, Parsley relish

### MAIN COURSE

Rack of lamb, Seasoned Mashed Potato, Red Wine Jus, Seasonal Greens

Beef shin medallion, Dauphinoise potatoes, Celeriac puree, French beans, Red wine jus

Pumpkin ravioli, Sage butter, Confit cherry tomatoes, Crisp rocket

Tuna steak, Mango, Lime chilli salsa, Citrus crushed potatoes, Tender stem broccoli

### DESSERT

Local Cheese & Biscuits (£5pp supplement)

Citrus Lemon Tart, Torn Mint, Raspberry Sorbet

Raspberry & White Chocolate Cheesecake, Chantilly Cream

Dark chocolate torte, Clotted cream, Caramelized oranges

## DRINKS PACKAGE OPTIONS

We offer a wide range of drinks package options ranging from just £6pp - why not treat your guests to a glass of wine to compliment our amazing food?



# THE WEDDING BUFFET



TRADITIONAL £15PP

A choice of -

buffet table

one pot dish

hot roasted rolls

LUXURY £18PP

A choice of -

ploughmans

charcuterie boards

hot traditional buffet



CANAPES £10PP

A choice of 3 of the following-

Mini burger sliders

Cracked black pepper crackers with horseradish  
crème fraiche and smoked salmon

Mini Yorkshire puds with beef and gravy

Honey roasted pigs in blankets

Falafel bites

Mini pie selection

Bruschetta bites

Shot of smashed avocado with king prawn and  
sriracha sauce

AFTERNOON TEA £25PP

for a maximum of 6 tables



