



THE WEDDING BREAKFAST PACKAGES

LOVE PACKAGE
£40PP

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

£45PP

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

£50PP

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

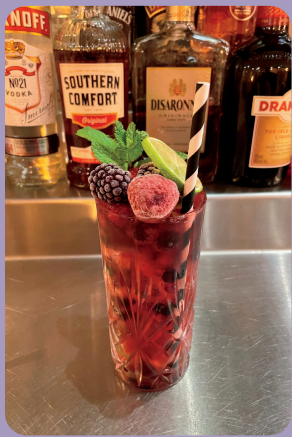
Raspberry & White Chocolate Cheesecake, Chantilly Cream

Dark chocolate torte, Clotted cream, Caramelized oranges

DRINKS PACKAGE OPTIONS

We offer a wide range of drinks package options ranging from just £8pp - why not treat your guests to a glass of wine to compliment our amazing food?

THE WEDDING BUFFET



TRADITIONAL £20PP

A choice of -

buffet table

one pot dish

hot roasted rolls

LUXURY £23PP

A choice of -

ploughmans

charcuterie boards

hot traditional buffet



CANAPES £15PP

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 £30PP

for a maximum of 6 tables

