

# CANAPÉ *menu*

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(ADDITIONAL CANAPÉS £5.00 PER ITEM)

Pick any **3** from the below with the **Intimate** and **Classic Packages**  
or any **5** from the below with the **Elite Package**.

## HOT CANAPÉS

**Mini Jacket Potato** (V, Gf)

served with sour cream and chive dip

**Crispy Vegetable Spring Roll** (V)

**Tempura King Prawn**

**Butternut Squash Arancini** (V, Ve)

## COLD CANAPÉS

**Roast Beef & Pancake Wrap** (Gfa)

**Cherry Tomato** (V, Gf)

served with pesto cream cheese filling

**Homemade Hummus on Crisp Bread** (V, Ve, Gfa)

**Prawn Vol-Au-Vent**

**Smoked Salmon Blini**

**Ham Hock on Toasted Brioche** (Gfa)

## SWEET CANAPÉS

**Chocolate Truffle** (V, Gf)

**Mini Fruit Scones** (V)

**Strawberries Dipped in Chocolate** (V, Gf)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (Ve) Vegan, (Gf) Gluten free, (Gfa) Gluten free available

# WEDDING *breakfast*

## **3 Course Wedding Breakfast** - Included with the **Intimate Package**

Please choose **2x starters**, **3x mains** and **2x desserts** from the below.

\*Must include a vegetarian/vegan option for each course.

### STARTERS

**Salmon & Prawn Tian** (Gfa)

**Trio of Melon Balls** (V, Ve, Gfa)  
in sparkling wine

**Chef's Homemade  
Vegetable Soup** (V, Ve, Gfa)

**Chicken Liver Pâté** (Gfa)  
with focaccia bread

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### MAIN COURSES

**Chicken Supreme** (Gf)  
on crushed new potatoes with  
mushroom Diane sauce

**Herb Crusted Salmon** (Gfa)  
on pomme purée with  
watercress sauce

**Slow Cooked Brisket** (Gf)  
with fondant potato,  
braised cabbage  
and rich gravy

**Cumberland Sausage**  
with mashed potatoes  
and rich gravy

**Roast Aubergine** (V, Ve, Gf)  
topped with chickpea stew

All main dishes accompanied by seasonal vegetables.

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### DESSERTS

**Chocolate Ganash Pots** (V, Gf)  
with honeycomb  
& raspberry coulis

**Tart au Citron** (V)  
with Chantilly cream

**Raspberry Crème Brûlée** (Gfa)  
with shortbread

**Sticky Toffee Pudding** (V, Gfa)  
with toffee sauce  
& vanilla ice cream

**Chocolate Brownie** (Ve, Gfa)  
with chocolate sauce

**Assiette of Desserts**  
Irish Liquor Crème Brûlée,  
Caramel & Chocolate Tart  
and Passion Fruit Cheesecake

Followed by Tea, Coffee & Mints.

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# WEDDING *breakfast*

**4 Course Wedding Breakfast** - Included with the **Classic Package**  
Please choose **2x starters**, **3x mains** and **2x desserts** from the below.  
\*Must include a vegetarian/vegan option for each course.

## STARTERS

- Salmon & Prawn Tian (Gfa)**
- Mini Baked Camembert (V, Gfa)**  
served with dipping breads
- Wild Mushroom Gratan (V, Ve, Gfa)**
- Ham Hock Terrine (Gfa)**  
with pickled vegetables

- Chef's Homemade Vegetable Soup (V, Ve, Gfa)**
- Tomato & Red Pepper Bruschetta (V, Ve, Gfa)**  
served with tapenade and olive oil

## SORBET

- Lemon, raspberry or champagne sorbet (V, Ve, Gf)**

## MAIN COURSES

- Herb Crusted Rack of Lamb, Fondant Potato (Gfa)**  
with a mint & red wine jus
- Confit Duck Leg, Dauphinoise Potato (Gf)**  
served with plum sauce

- Herb Crusted Loin of Cod (Gfa)**
- Braised Fennel, Mini Roast Potatoes**  
served with roast garlic & herb

- Roast Sirloin of Beef (Gfa)**  
Yorkshire Pudding & Roast Potatoes
- Wild Mushroom and Chestnut Wellington (V, Ve)**

All main dishes accompanied by seasonal vegetables.

## DESSERTS

- Chocolate Ganash Pots (V, Gf)**  
with honeycomb & raspberry coulis
- Tart au Citron (V)**  
with Chantilly cream

- Raspberry Crème Brûlée (Gfa)**  
with shortbread
- Sticky Toffee Pudding (V, Gfa)**  
with toffee sauce & vanilla ice cream

- Chocolate Brownie (Vea, Gfa)**  
with chocolate sauce
- Assiette of Desserts**  
Irish Liquor Crème Brûlée, Caramel & Chocolate Tart and Passion Fruit Cheesecake

Followed by Tea, Coffee & Mints.

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# CHILDREN'S *Menu*

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Please choose **1x option** from each course as a set children's menu

## STARTERS

**Chef's Homemade Vegetable Soup** (v, Ve, Gfa)

**Hummus** (v)  
with pitta chips

**Cheesy Garlic Bread** (v)

## MAINS

**Baked Cod Goujons**  
with fries

**Chicken Burger** (Gfa)  
with fries

**Cheddar Cheese Macaroni** (v)

## DESSERTS

**Chocolate Brownie** (Vea, Gfa)  
with chocolate sauce

**Chocolate Mousse** (V, Gfa)  
with butter biscuit

**Ice Cream Sundae** (V, Gf)  
with fruits

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# EVENING *buffet*

The below included

**Selection of Sandwiches** (Vea, Gfa)

**Homemade Quiche** (V)

**Cocktail Sausages**  
in honey & mustard

**Crudités** (Ve, Gf)  
with dips

**Beef Burger Sliders** (Vea, Gfa)

**Plaice Goujons**  
with tartar sauce

**BBQ Ribs** (Gf)

**Potato Wedges** (Gf)

**Chicken Goujons**

**Pizza** (V, Gfa)

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