

# We Do Wedding Breakfast

## £39.00 per head plus VAT

### Starters

Seasonal soup with crusty bread rolls (v)  
Marinated tomato and mozzarella salad with baby herbs and tapenade (v)  
Trio of bruschetta; sundried tomato pesto with basil, olive tapenade with cream  
cheese, sautéed garlic mushroom (v)  
Grilled vegetable and brie tarts on mixed leaves with a balsamic dressing (v)  
Oven baked falafel on a houmous and sesame seed salad (vegan)  
Grilled ratatouille kebabs with a sweet chilli dip (vegan)  
Satay chicken with a cucumber salad  
Chicken Caesar salad with baby gem lettuce, toasted croutons, shaved parmesan  
Course country pate with onion marmelade and rustic bread

### Mains

Pan roast chicken breast with creamed potato, white wine jus served with petit pois,  
sugar snap peas and pea shoots  
Saffron and yoghurt chicken with cucumber, mint and lemon dressing and Moroccan  
rice and spinach  
Homemade steak and ale pie (individual) with colcannon potatoes, carrots and green  
beans  
Beef kofta with saffron yoghurt and spiced jewelled rice and salad  
Olde English sausage and mash with a red onion gravy and petit pois  
Barbecue skewer trio to include, lemon and herb chicken, beef and vegetable, falafel  
and haloumi served with sharing bowls of Greek salad, crunchy coleslaw, warm  
buttered new potatoes  
Smoked haddock fishcake with a lemon butter sauce on a bed of mixed greens  
Blacken roasted cauliflower steak and puree with kalamata olive lemon sauce  
(vegan)  
Baked courgettes and peppers with spiced aubergine and herb crust (vegan)

### Dessert options

Vanilla cheesecake with berry coulis and fresh berries  
Lemon tart with fresh raspberries, raspberry coulis and fresh cream  
Sticky toffee pudding with Chantilly cream  
French apple tart with vanilla ice cream  
Pear and pecan darts with whipped cream  
Brioche and brown butter pudding with cream or ice cream  
Warm chocolate brownie with chocolate sauce and ice cream  
Chocolate profiteroles with dark chocolate and fresh cream  
Vegan chocolate tiffin with vegan ice cream (vegan)

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## Evening food £5.25 per head plus VAT

### Our special grazing table – a delicious selection of savoury delights

Spicy chicken wings  
Cocktail sausages  
Cheese and bacon potato wedges  
A selection of breads  
Houmous, tzatziki, babaganoush, salsa  
An array of raw vegetables  
A selection of nuts \*\* and crisps  
Olives  
Pickles  
*\*\*To be excluded if any of the guests has a nut allergy*

Or

Bacon or sausage in soft bap

## Alternative evening food options

### Wood fired pizza - £8.50 per head plus VAT

Delicious thin crust pizza with a selection of toppings to set your guests taste bud alight served from our stunning horsebox

### Evening barbecue - £13.95 per head plus VAT - (min 80 guests)

A choice of three of the following; BBQ to include burgers, pork belly & apple skewer, harissa lamb kebabs, Chicken skewers, Cumberland sausages. Served with bread rolls, relishes and selection of two salads

### Hog roast - £9.35 per head plus VAT - (minimum 100 guests)

Succulent hog roast cooked on the spit served with crackling, stuffing and homemade apple sauce with freshly baked rolls and green salad

### Fish and chip cones - £6.05 per head plus VAT

Cones of freshly battered fish with chips and homemade tartar sauce

### Cheese and pate board - £6.95 per head plus VAT

Medium coarse pork pate with a selection of relishes and rolls  
National and International cheeseboard with celery, grapes, radishes and biscuits

### Mini takeaways - £9.50 per head plus VAT

**The American** – Mini tubs of macaroni cheese, beef sliders with cheese and gherkins and loaded potato skins with cheese & bacon served with sour cream

**The Mexican** – Mini tubs of nachos with salsa & sour cream, Chicken fajita wraps & vegetable tacos

**The Indian** – Mini onion bhajis with mango chutney, vegetable samosas and tasty chicken tikka skewers with a raita dip

**Kebab night** – Miniature kebabs served in pittas with salad and sauce to include chicken shish, lamb shish, lamb kofta and halloumi.

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