

THE BAY TREE HOTEL & RESTAURANT

WEDDING BREAKFAST MENU SUGGESTIONS



Canape selection

Welsh rarebit tartlet, tomato relish

Smoked salmon and dill crème fraiche roulade

Mini fish and chip with pea puree

Individual sausage roll

Mini Yorkshire pudding, roast beef and horseradish

Battered halloumi, confit red pepper sauce

Beetroot, cream cheese and fennel seed turnover

Bruschetta Bar

Avocado, sun dried tomato and basil

Smoked salmon, dill and cream cheese

Pickled quails egg, prosciutto and rocket

Ricotta, fig and honey

Pear, walnut and creme fraiche

Blue cheese, apple and sage

Mediterranean vegetable

Afternoon tea

Selection of finger sandwiches

Mini scones, jam and clotted cream

Mini carrot cake, lemon posset shot

Homemade macaroons

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BBQ

Hot dogs, fried onions and BBQ sauce

4oz burger, brioche bap, lettuce, tomato relish and sweet gherkins

Marinated lamb kebabs

Teriyaki marinated salmon fillets

Smoked treacle and spice glazed ribs

Kentucky spiced chicken escalope

Corn on the cob

Mediterranean vegetable skewers

Coleslaw

Cucumber mint and yoghurt salad

Roast vegetable and pesto cous-cous

Jacket potatoes with butter

Starters

Home smoked chicken Caesar salad, baby gem, croutons, anchovies and parmesan

Butternut squash and roasted pepper soup, basil oil

Pressed ham hock terrine, homemade piccalilli, pear puree, herb crostini

Home cured salmon gravadlax, beetroot and spring onions, horseradish dressing

Chicken liver parfait, spiced apricot chutney, apple salad, toasted brioche

Goats cheese mousse, watermelon and cucumber salad, shallot rings, coriander oil

Crayfish cocktail, crispy gem lettuce, mango, guacamole and lime

Mini mozzarella and cherry tomato salad, pesto dressing, rocket and pea shoot cress

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Roast plum tomato soup, pesto creme fraiche

Cod and pancetta fishcake, sweet chilli sauce, rocket salad

Grilled aubergine stuffed with tomato and pesto cous cous

Sharing platter: Prosciutto, bresaola, pastrami, salami Milano, olives, capers, balsamic onions, fontina cheese, grapes, chilli jam

Vegetarian sharing platter: Grilled halloumi, globe artichokes, vegetarian sausage, battered scallions, balsamic onions, olives, fontina cheese, grapes, chilli jam

Sorbets

- Lemon - Mango - Raspberry - Blackcurrant - Champagne -

Main courses

Roast beef sirloin, Yorkshire pudding, duck fat potatoes, port wine sauce

Lamb rump, mini confit fondants, French style peas, redcurrant sauce (gf)

Cod loin wrapped in prosciutto, crab potato cake, samphire, lemon and caper hollandaise

Roast pork loin, mustard pomme puree, crackling, apple sauce and red wine sauce (gf)

Corn-fed chicken breast wrapped in Parma ham, cheese and herb croquettes, green beans, carrots and mushroom sauce

Lincolnshire sausage, potato mash, green beans, tenderstem broccoli, onion gravy (gf)

Roasted salmon fillet, chive new potatoes, mange tout, saffron cream (gf)

Traditional beef Wellington, dauphinoise potato, roasted baby vegetables, Madeira jus

Red pepper and spinach risotto, grilled goats cheese and watercress (v)

Asparagus and sun-blushed tomato filo parcel, mediterranean vegetables, herb oil (v)

Creamy leek and mushroom gnocci, charred courgettes, ricotta cheese (v)

Tomato and basil polenta, aubergine chutney, smoked brie and rocket (v)

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Asparagus, artichoke and tomato salad, pesto dressing (ve) (gf)

Spinach and pine nut quinoa, mixed leaves, coriander dressing (ve)

Roasted vegetable and tofu skewers, humous, rocket salad (ve) (gf)

Desserts

Triple chocolate brownie, mascarpone cream, fresh strawberries

Orange marmalade panna cotta, lime cream, cinnamon doughnuts

Individual lemon posset, raspberries, vanilla shortbread, raspberry coulis

Warm sticky toffee pudding, toffee sauce, vanilla ice cream

Forest berry pavlova, Chantilly cream, berry coulis

Rhubarb and apple crumble, vanilla bean crème anglaise

Chocolate profiteroles, chocolate dipping sauce, raspberry coulis

Trio of desserts: triple chocolate brownie, lemon posset, rhubarb crumble

Selection of cheeses, grapes, celery, apple, chutney, quince jelly and biscuits

Coconut and lime panna cotta, berry compote

Pineapple fruit salad, raspberry sortbet and mint

Tea and coffee with mints or petit fours