

THE BEAR OF RODBOROUGH

WEDDING BREAKFAST MENU SUGGESTIONS



Canapes

Sweet pickled saffron quails eggs, pesto

Mini jacket potatoes, sour cream and chives

Honey and lime glazed chicken skewers

Smoked salmon and cream cheese blini

Coconut prawns, sweet chilli dip

Chipolatas in honey, sesame and grain mustard

Smooth liver parfait on ciabatta crostini

Mini croque monsieur

Mini vegetable samosas

Mini Yorkshire puddings with roast beef

Tomato, basil and bocconcini skewers

Something sweet? Go for Strawberries and cream!

Starters

Cray fish and prawn cocktail, crispy gem lettuce, Marie Rose sauce, bread and butter

Smooth chicken livers and brandy parfait, homemade chutney, toasted brioche

Oak-smoked salmon, creme fraiche, lemon, confit beetroot (gf)

Pressing of confit duck, orange chutney, caramelised onion bread

Leek and goats cheese tart, vanilla apple compote (v)

Tomato and mozzarella salad, olives, rocket, pesto (v) (gf)

Tian of roasted vegetables, tomato coulis (v) (gf) (vegan)

Soup: roasted butternut squash with chilli creme fraiche, sweet potato & smoked bacon
or tomato & basil with herb croutons (v) (gf)

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Sharing boards

Mixed: pastrami, parma ham, chicken pate, olives, homemade hummus, rustic bread, roast peppers, cheddar cheese, chutney

Vegetarian: homemade hummus, olives, crudites, artichokes, rustic breads, stuffed peppers, beetroot & garlic dip, roasted red peppers, chutney

Fish: crispy whitebait, smoked salmon, anchovies, fish goujons, crayfish, tartare sauce, rustic breads

Mains

Traditional roast sirloin of beef, Yorkshire pudding, seasonal vegetables, gravy

Pork belly with apple puree and sprouting broccoli (gf)

Pan fried breast of chicken, wrapped in parma ham, mushroom ragu, madeira sauce (gf)

Rack of lamb with a garlic, parsley & pistachio crust, ratatouille and rosemary jus (gf)

Fillet of beef, celeriac rosti, wild mushrooms, red wine reduction (gf)

Choice of pie (with puff pastry or mash), served with seasonal vegetables

Pan fried fillet of salmon, bok choy, chive beurre blanc (gf)

Roast fillet of cod, brunoise vegetables, bouillabaisse sauce (gf)

Sausage and mash with a choice of sausage, mash and served with red cabbage and caramelised onion gravy

Butternut squash and sage risotto, mascarpone, pea shoots, parmesan crisp (gf) (v)

Sweet potato, courgette and tomato lasagne (v) (vegan)

Puy lentil and sweet potato curry, saffron rice (gf) (v) (vegan)

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Desserts

Banoffee pie, whipped cream

Apple and cinnamon crumble, pouring cream

Caramelised orange cheesecake, fruit coulis compote, orange sorbet

Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream

Chocolate brownie, mint chocolate ice cream

Treacle tart with honeycomb ice cream

Selection of local and continental cheese, crackers, homemade chutney, grapes

Trio of desserts - choose from: lemon posset, berry eton mess, coffee chocolate mousse, raspberry cheesecake, warm apple crumble, tiramisu trifle, mini banoffee pie
