

HARE & HOUNDS HOTEL

WEDDING BREAKFAST MENU SUGGESTIONS



Canapes

Ruby red beef, mini Yorkshire pudding, horseradish cream

Smoked salmon, crème fraîche, chive blini

Mini Scotch quail egg, Picallilli

Lackham College pork, garden sage and black pudding sausage roll

Cerney Ash and caramelised onion tartlet (v)

Halloumi and sweetcorn lollipop (v, gf)

Heritage carrot and caraway fritter, curried mayonnaise (v, gf)

Smoked brisket, dripping crostini, artichoke and apple

Honey and wholegrain mustard chipolatas

Tempura tiger prawn, sweet chilli dip

Tomato and Mozzarella bruschetta (v)

Smoked haddock arancini, lemon aioli

Starters

Sharing boards: Parma ham, salami, olives, red pepper hummus, bocconcini and foccacia

Classic Prawn Cocktail, marie rose sauce (gf)

Ham hock terrine, Piccalilli, mustard dressing, rye croute

Minced beef koftas, salad, cucumber, mint and yoghurt dressing (gf)

Soup (choose one of the following) curried parsnip, ruby jewel tomato, leek and potato, seasonal vegetable, pea and ham (v, gf)

Carrot, almond and feta terrine, preserved lemon aioli, focaccia croute (v, gf)

Cured salmon, blini, cucumber, horseradish and lemon

Slice of black forest ham, celeriac remoulade, watercress and balsamic (gf)

Chicken liver pâté, onion chutney and melba toast

Warm portabello mushroom, goats cheese and herb breadcrumbs (v)

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Salad of slow roast beef, Horseradish cream, balsamic onions and watercress (gf)

Asparagus and Marlborough mushroom salad, crispy duck egg (v)

Main courses

Slow cooked pork belly, french beans, braising juices (gf)

Roast beef, Yorkshire pudding, seasonal vegetables, pan gravy

Seared fillet of seabream, braised fennel and tomato coulis (gf)

Herb crusted rack of lamb, ratatouille and black olive sauce (gf)

Pan fried salmon, wilted spinach, lemon and herb butter (gf)

Roast loin of Gloucester Old Spot Pork, apple purée, crackling, cider sauce (gf)

Confit duck leg, creamed leeks

Hare and Hounds recipe sausages wrapped in streaky bacon, seasonal greens, caramelised onion gravy (gf option available)

Braised shin of beef, confit shallots, roast parsnips, braising juices (gf)

Chicken stuffed with tarragon mousse, mushroom sauce (gf)

Baked loin of cod, capers, herbs, shallot and lemon sauce (gf)

Tart of creamed leeks, spinach, char-grilled artichokes and goats cheese pesto (v)

Celeriac and wild mushroom lasagne with blue cheese crust, wilted greens and beetroot butter (v)

Pea, mint and Barkham Blue risotto (v)

Desserts

Dark chocolate brownie, chocolate and orange sauce, Madagascan vanilla ice cream

Sticky toffee pudding, toffee sauce, clotted cream

Vanilla panna cotta, berry compote, mint sorbet (gf)

Lemon possett, orange shortbread and citrus salad

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Raspberry crème brûlée, homemade shortbread

Sauternes poached pear, crème fraîche and orange sorbet (gf)

Steamed syrup sponge with vanilla custard

Dark chocolate tart, crystallised orange and orange gel cheesecake

Treacle tart with ginger and orange ice cream

Chocolate delice, salted caramel, crème fraîche sorbet (gf)

Sharing Eton Mess: bowl of cream, fresh fruit and meringue for your guests to help themselves to at the tables

Tea, coffee and petit fours

