

Wedding Breakfast Menus

The following menus are examples of some popular choices but we are flexible and open to suggestions. Whenever possible we use local produce in all our menus therefore we can guarantee tractability of all our meat, fish and fresh produce.

Please choose one item from the selection of starters, main course and desserts:

Selection of Starters

**HONEYDEW MELON FAN
GARNISHED WITH BLACKCURRANT SORBET**

**WELSH LEEK TARTLET
TOPPED WITH SMOKED SALMON AND GARNISHED WITH A ROCKET SALAD**

**CHICKEN LIVER PATE WITH RED ONION RELISH & CRANBERRY SAUCE
& SALAD GARNISH**

**FIELD MUSHROOMS
STUFFED WITH TOMATOES SALSA & STILTON
WRAPPED IN BACON WITH A ROCKET SALAD**

CLASSIC PRAWN COCKTAIL WITH OUR OWN MARIE ROSE SAUCE

**HOMEMADE CREAM OF VEGETABLE SOUP
HOMEMADE TOMATO & BASIL SOUP
HOMEMADE LEEK & POTATO SOUP
HOMEMADE CARROT & CORIANDER SOUP
ALL OUR SOUPS ARE SERVED WITH CROUTONS**

FRESH BREADS TO ACCOMPANY THE STARTERS ON EACH TABLE

Selection of Main Courses

**BREAST OF CHICKEN
STUFFED WITH APRICOT STUFFING
ROSEMARY GRAVY**

**ROAST LEG OF WELSH LAMB
WITH RED CURRANT & MINT GRAVY**

**ROAST SIRLOIN OF LOCAL WELSH BEEF
RED WINE OR BEEF GRAVY & YORKSHIRE PUDDINGS**

**ROAST DENBIGHSHIRE TURKEY, RICH GRAVY
SERVED WITH PIGS IN BLANKETS AND SAGE AND ONION STUFFING**

**LOCAL ROAST PORK, RICH GRAVY
WITH SAGE, ONION & APRICOT STUFFING & APPLE SAUCE**

***ALL OUR MAIN COURSES ARE SERVED WITH DISHES OF
NEW POTATOES, FRESH MARKET VEGETABLES
AND GRAVY BOATS ON EACH TABLE***

Selection of Desserts

**RICH DARK CHOCOLATE TART
SERVED WITH A WHITE CHOCOLATE SAUCE**

**BELGIAN WHITE CHOCOLATE CHEESECAKE
WITH SEASONAL COULIS**

**HOMEMADE STICKY TOFFEE PUDDING
SERVED WITH A BUTTERSCOTCH SAUCE**

TART AU CITRON WITH RASPBERRY COULIS

PROFITEROLES WITH A RICH CHOCOLATE SAUCE

LEMON SYLLABUB WITH SUGAR DUSTED VANILLA THINS

FRUIT CRUMBLE

EATON MESS

*ALL OUR DESSERTS ARE SERVED WITH FRESH JUGS OF CREAM
ON EACH TABLE*

COFFEE AND MINTS

Vegetarian Options (main course)

MUSHROOM, BRIE, ROCKET AND REDCURRANT FILO TART

**FIELD MUSHROOMS, STUFFED WITH ROASTED MEDITERRANEAN VEGETABLES, AND
TOPPED WITH GOATS CHEESE**

**MEDITERRANEAN VEGETABLE TARTLET
TOPPED WITH GOATS CHEESE**

SPINACH, FETA, PINE NUT AND SPRING ONION FILO PIE, WITH A TOMATO FONDUE SAUCE

**STUFFED ROASTED AUBERGINE FILLED WITH COURGETTES, PEPPERS, BASIL AND OLIVES
SERVED WITH A SUN BLUSHED TOMATO PESTO
TOPPED WITH FETA CHEESE**

**SWEET PEPPER FILLED WITH RATATOUILLE
TOPPED WITH FETA CHEESE**

Please choose one of the above options for vegetarians attending the wedding breakfast.

Please inform us if any of your guests have any special dietary requirements this will enable us to plan ahead.