

Wedding Breakfast Hot Menu

Selection of homemade canapés, which may include
Mini Yorkshire Puddings served with Roast Beef and fresh horseradish.
Skewers of cherry tomatoes , mozzarella, and fresh basil,
Rosemary and Garlic Bruschetta with cream cheese, smoked salmon, and king
prawns with garden dill,
Honey and mustard glazed sausages
Brandy and Herb pate with red grapes
Mini Red onion and stilton quiches

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(Choice of three)

Yorkshire Venison Casserole
Salmon Encruite with a hint of dill
Filo Pastry Brick

(layers of caramelized red onions, roasted Mediterranean vegetables, fried
mushrooms, camembert cheese, sun dried tomatoes, and pine nuts wrapped in a filo
pastry case)

Chicken and leek pie with a homemade pastry crust
Beef Bourguignonne

Wild fish Pie with a rich cheesy sauce topped with potato mash
Chicken Cacciatoa (rich Italian casserole)
Lamb Shanks on a bed of root vegetables
Coq au Vin

Thick Pork Sausages on a Leeky Cheese Mash with Yorkshire Puddings
Steak and Ale pie with a Rich Beef Gravy
Mixed Bean and Vegetable Casserole

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Seasonal vegetables

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(Choice of Three)

Pecan tart
Homemade Fryton Roulade
Freshly baked Tiramisu(homemade sponge cake with cream cheese and coffee
liquor filling)
Chocolate torte, biscuit crumb base with a rich velvety chocolate topping
Homemade Blueberry and Bramble cheesecake
Fresh Lemon Tart
Rich Dark Chocolate mousse
Profiteroles with a thick chocolate coating
Strawberry and Raspberry Pavlova
Frangipane Tart topped with Crème Fraiche and summer fruits

Tea and Coffee