

Wedding Breakfast Menu

Please choose one dish from each course

STARTERS

Organic Tomato Bisque, Crème Fraîche, Basil Pesto (V)
Cured and Smoked Severn & Wye Salmon, Celery and Apple, Parsley & Anchovy Aioli
Chicken and Ham Hock Terrine, Crisp Bacon, Apple Compote, Sourdough
Classic Prawn Cocktail, Cognac-Laced Marie Rose Sauce, Baby Gem & Lemon
Country Pâté, Spiced Pear Chutney, Orange-Flavoured Brioche
Millefeuille of Confit Tomatoes & Blue Cheese, Red Onion Jam, Balsamic Dressing (V)

MAIN COURSES

Roast Fillet of Salmon, Buttered New Potatoes, White Wine Butter Sauce
12-Hour Braised Rare Butcher Beef, Creamy Mash, Baby Onions & Root Vegetables, Red Wine Jus
Free-Range Chicken Breast, Wild Mushroom & Spinach Ragout, Mashed Potato, Tarragon Jus
Roast Rump of Cumbrian Lamb, Creamed Mash, Vichy Carrots, Madeira Sauce
Rare Butcher Loin of Pork, Roast Potatoes, Seasonal Vegetables, Pear & Calvados Jus
Seasonal Arborio Risotto, Parmesan Shavings, Garden Herbs (V)

DESSERTS

Lemon Meringue Pie, Red Berry Coulis
Vanilla Crème Brûlée, Homemade Shortbread
Callebaut Dark Chocolate & Cherry Mousse, Mini Doughnuts, Vanilla Cream
Treacle Tart, Sea Salt & Hazelnuts, Clotted Cream Ice Cream
Seasonal Fruit Cheesecake, Savoury Granola
Caramelised Apple & Custard Tart, Clotted Cream Ice Cream, Toasted Oats



All meat served at our weddings is supplied by The Rare Butcher in Earl Shilton.

Vegetarian dishes are marked (V). Please advise us in advance of all allergies and dietary requirements.

Menu choices and ingredients are subject to seasonal availability.

Luxury Afternoon Tea

A beautiful alternative Wedding Breakfast

Perfect for relaxed spring and summer celebrations

A charming, sociable way to celebrate your first meal as a married couple. Ideal for garden weddings and warm afternoons, with guests enjoying a leisurely afternoon tea together before the celebrations continue into the evening.

TO WELCOME YOUR GUESTS

A Glass of Prosecco

A DELICIOUS SAVOURY SELECTION

Selection of Finger Sandwiches
Filled Baguettes, Wraps & Smoked Salmon Pinwheels
Warm Crumpets with Salted & Unsalted Butter

FRESHLY BAKED & SWEET TREATS

Plain & Fruit Scones with Clotted Cream & Preserves
A Selection of Homemade Teacakes & Cakes
French Fancies, Mini Madeleines & Sweet Treats

TEA & COFFEE

Speciality Teas, Filter Coffee & Hot Chocolate
including decaffeinated options



Beautifully served to your tables on our signature vintage crockery.

*Please advise us in advance of all allergies and dietary requirements.
Selections and ingredients may vary with the seasons, allowing us to serve everything at its best.*

Canapé Selection

Choose three canapés per person

MEAT

Chicken Skewers, Satay Sauce
Braised Oxtail & Potato Pie
Mini Chipolatas
Mini Ham & Cheese Toastie
Haggis Bon Bon, Whisky Mayonnaise

FISH

Isle of Mull Crab Cake, Tartare Sauce
Tiger Prawn, Avocado, Marie Rose Vol-au-Vent
Organic Smoked Salmon & Cream Cheese Roulade
Smoked Haddock & Leek Quiche

VEGETARIAN

Wild Mushroom & Pecorino Arancini (V)
Red Onion Jam, Goat's Cheese & Confit Tomato Bruschetta (V)
Parmesan Cheese Straws (V)
Cheese Gougères (V)

2027 from £12 per person | 2028 from £13 per person



All meat served at our weddings is supplied by The Rare Butcher in Earl Shilton.

Vegetarian canapés are marked (V). Please advise us in advance of all allergies and dietary requirements.

Selections and ingredients are subject to seasonal availability.