

Wedding Menus for 2016

For your 3-Course Wedding Breakfast choose either a Soup or Starter followed by
either a Main Course, Roast or Family Style Dish
finished with either a Dessert or Cheese

Canapés, Intermediate Dishes, Cheese and Hot Beverages can be added if you wish

Canapés

(Minimum 30 guests - all guests to be catered for)

Choose any three from **Selection One** for £6.50, add additional canapés for £2.50 per person

Choose any three from **Selection Two** for £7.50, add additional canapés for £3.00 per person

Selection One

Yorkshire rarebit toast with spring onions (V)
Cherry tomato and mozzarella salad on a spoon (V,N)
Mushroom cappuccino (V)
Cheese Gougiers with cream cheese and caramelised onion (V)
Beetroot and goats' cheese macaroons (V)
Mini toad in the hole
Curried cabbage tartlet (V)
Hummus and red pepper tartlet (V)
Parmesan straws with olive tapenade (V)
BBQ pork with ketchup and sorrel
Marinated olives (V)

Selection Two

Smoked salmon and crème fraîche pinwheels
Celeriac remoulade and smoked trout tartlet
Mini jackets with chive cream cheese
Lamb kofta with mint yoghurt
Chorizo pastilla with saffron aioli
Penny bun arancini (V)
Smoked salmon blinis with caviar
Chicken skin crackers with liver parfait and fennel pollen
Tempura prawns with a sweet chilli jam
Rare fillet of beef on a walnut bruschetta, with a horseradish cream and sun blush tomato (N)

Soups

Soups are served with home-made Morritt bread and butter

Hot Soups

Mushroom and thyme
Carrot with coriander oil
Cauliflower with truffle cream
Curried parsnip with curry oil
Morritt seasonal vegetable
Sweet potato and butternut squash with a hint of chilli

Cold Soups

Vichyssoise with poached egg and chive
Gazpacho with cucumber salsa and piment d'espelette
Pea with mint crème fraîche

£7.25

Starters

Goats' cheese and spring onion tart with cherry tomato salsa (V)	£8.00
Plum tomato and parmesan galette with balsamic pesto (V,N)	£8.20
Ham hock roulade with Pease pudding and Cumberland gel	£8.50
King prawn cocktail with red pepper coulis and lemongrass essence	£9.50
Morritt ricotta with Parma ham, rocket and pickled pineapple	£8.50
Braun with piccalilli puree, pickles and green apple	£8.00
Salad of melon, cherry tomato, beetroot and goats' cheese with raspberry vinaigrette (V)	£8.50
Tian of crab and cucumber with dill crème fraîche and caviar	£9.75
Seared tuna with black sesame, wasabi mayo and Asian slaw	£9.50
Twice baked local cheese soufflé with parmesan cream (V)	£8.20

Intermediates

Pink grapefruit and basil mojito	Vichyssoise with egg and chive	per person	£4.75
Classic mojito granita	Gazpacho with cucumber salsa and piment des pelette		
Lager and lime	Pea with mint crème fraîche		

Vegetarian Main Course

Choose one if required for your guests - Charged as per your chosen main course

Spinach, brie and cranberry wellington
Puy lentil shepherd's pie
Smoked applewood and green pea risotto
Shallot and artichoke tarte tatin with glazed goats' cheese
Parisian gnocchi with mushrooms and crème fraîche
Butternut squash risotto with toasted seeds
Sun blushed tomato with black olive and caper tagliatelle with fresh basil

Main Courses

All main courses / roasts / family style dishes are served with a choice of potato and vegetables

Poached salmon with sorrel velouté	£19.50
Pork fillet & Parma ham with honey mustard café au lait	£22.00
Sea bream with sweet peppersalsa and wilted gem lettuce	£20.50
Butter poached chicken with mushroom and tarragon cream	£20.00
Fillet of beef with red wine jus and sauce béarnaise	£28.50
Chicken with a smoked bacon, baby onion, forest mushroom and thyme jus	£22.00

Roasts

Sirloin of local beef with Yorkshire Pudding	£25.00
Lamb leg with a rosemary and red currant gravy	£23.00
Pork loin with crackling, stuffing and caramelised apples	£22.00
Turkey breast with pigs in blankets, home-made stuffing and spiced cranberry compote	£22.50

Family Style Dishes served to table

Shepherds pie with local cheese glaze	£20.50
Braised lamb with rosemary suet dumplings	£21.50
Steak and Major Morrirt pie	£22.50
Toad in the hole with onion gravy (This dish is available for a maximum party size of 50)	£20.50

Choice of Potato - choose one for your Main Course

Roasted
Fondant
New Potatoes

Choice of Vegetable - choose one for your Main Course

Panache
Green Vegetables
Roast Root Vegetables

Add a little something extra to your Main Course

Apple sauce and stuffing
Mashed Potato
Carrot and swede mash

Roast Root Vegetables
Honey-glazed parsnips

per person £1.50

Desserts

£8.50

Lemon meringue pie
Banoffee cheesecake with caramelised banana and a bitter chocolate sorbet
Strawberry and white chocolate crumble with clotted cream and mint
Dark chocolate ganache with passionfruit
Chocolate indulgence with Baileys ice cream
Cardamom panna cotta with orange and toasted almonds
Blackcurrant cheesecake with compote
Cocoa syrup with crème chattily
Strawberry with shortbread and vanilla mascarpone cream
Chocolate fondant with orange puree and marmalade ice cream
Vanilla crème brûlée with shortbread
Glazed custard tart with blackberry
Vanilla rice pudding with raspberry jam and caramel glaze
Caramelised pavlova with seasonal berry compote and sugar trellis
Steamed sticky toffee pudding with double butterscotch sauce and ice cream

Cheese

Local farmhouse cheeses served with celery, grapes, scented wafers and oat cakes

Individual	per person	£8.50
In addition to a Dessert	per Table of 8	£40.00
Served as Dessert	per Table of 8	£60.00

Add a little something extra to your Dessert

Ice Cream - choice of flavours available	per person	£1.00
Jugs of pouring cream	per Table of 8	£8.50
Your Wedding cake, served on individual plates	per person	£3.00

Freshly Brewed Hot Beverages and Treats

Freshly brewed coffee/tea with chocolate mints	£2.95
Freshly brewed coffee/tea with home-made petit fours	£4.50

Children's Wedding Breakfast Menu £17.50 per child

Menu available for Children aged 10 and under

(Please select one dish from each course for all children attending)

Starters

Melon Balls

Garlic Bread

Chef's Homemade Seasonal Soup

Main Course

Sausage and Mash

Chicken Nuggets, Chips and Beans

Mini Pizza with Chips and Tomatoes

Desserts

Fruit Salad

Chocolate Cake

Selection of Ice Cream

Half Portion of Adult Main Course – price dependent on Adult Menu choice