

Wedding Breakfast

Please choose 1 starter, 1 main and 1 dessert for your set menu.

A selection of warm bread rolls served with unsalted butter

Starters

Roasted tomato and basil soup with croutons and olive oil V
Risotto of caramelised sweet potato and smoked bacon, brown butter and sage
Watermelon and marinated cheese salad, balsamic reduction, pine nuts V
Poached chilled king prawns, plum tomato salad, pesto dressing
Chicken liver pâté with caramelised onion confit, crisp breads, and baby leaves

Mains

Oven roasted breast of free-range chicken, crushed herbed potatoes, seasonal vegetables, mushroom and tarragon jus
Carved loin of pork, creamed potato, braised carrots, Bramley apple puree, red wine sauce
Roasted aubergine with a spiced chickpea dahl, spinach and tomato, spiced parsnips V
Baked fillet of salmon, new potatoes with olive oil, pickled white radish and lemon and parsley vinaigrette
Root vegetable puff pastry parcels, mild Dijon mustard cream, savoy cabbage V

Desserts

Warm chocolate brownie, Chantilly cream, salted caramel
Blackberry and apple mess, crisp meringue, apple compote
Vanilla crème brûlée, lemon shortbread
Pear and cinnamon crumble, vanilla crème anglaise, toasted almonds
Steamed syrup sponge pudding, golden raisin compote, traditional custard

Buffet Beverages

Selection of tea and coffee to include English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

Evening Food

Please choose 1 of the following evening offerings which will be served around to your guests.

Bacon Rolls

Slices of Applewood smoked bacon inside a soft floured bap

Fish and Chips

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with hand cut chunky chips

Grilled Cheese Sandwich

Classic grilled sandwich on white bread with mature English Cheddar V

Kentish Beef Burger

High-quality beef patty with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun

Portobello Mushroom Burger

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun V

*Vegetarian, vegan, gluten free and other dietary requirements are catered for separately.

