

## *Main Course Options*

All served with a selection of vegetables

### **Poultry**

#### **Lemon Thyme Crisp Roast Chicken A** ◆

Breast of chicken roasted with lemon thyme, accompanied by Dauphinoise potatoes and served with a light cream sauce with a hint of brandy

#### **Chicken with Pancetta and Leek B**

Breast of chicken filled with pancetta and leek, served with a creamy Dijon sauce and crushed chive potatoes

#### **Chicken with a Wild Mushroom & Madeira Sauce B**

Breast of chicken served with a wild mushroom and madeira sauce and rosemary roasted new potatoes

#### **Sun Blushed Tomato & Olive Chicken B**

Chicken breast filled with sun blushed tomato and olives, served with a red pepper sauce and chilli and coriander crushed new potatoes

### **Beef**

#### **Slow cooked Beef topped with Crisp Puff Pastry A**

Individual dishes of prime cuts of beef, slowly braised with onion in local ale, topped with crisp puff pastry, served with creamy buttered mashed potatoes

#### **Filet of Beef with Wild Mushroom Gratin D**

Served rare, with a wild mushroom gratin, cream and brandy sauce and dauphinoise potatoes.

### **Pork**

#### **Trio of Specialty Sausages with Grain Mustard Mash A** ◆

Pork and leek, Gloucester Old Spot and Cumberland sausages with a grain mustard mash and a rich onion gravy

#### **Slow Roast Pork Belly with a Spiced Apple Sauce B**

Pork belly slow roasted, served with a garlic and thyme jus and apple purée served with crushed new potatoes

### **Roast Meal**

**Roast British Sirloin of Beef and Yorkshire Pudding C** Served with Yorkshire pudding, roast potatoes and horseradish sauce **Roast**

#### **Chicken Breast with all the Trimmings A**

Served with roast potatoes, cranberry sauce, stuffing, gravy and chipolata wrapped in bacon

#### **Roast Loin of Pork A** ◆

Served with roast potatoes, home made apple sauce, stuffing and a cider gravy

### **Lamb**

#### **Lamb Shank with Port and Rosemary Jus B**

Lamb shank braised in red wine and port with crushed new herb potatoes and a port and rosemary jus

#### **Rosemary and Garlic Marinated Rump of Lamb B**

Roasted and served with a port and red wine jus and crushed new potatoes

#### **\*Rack of English Lamb with a Dijon and Herb Crust D**

Three bone rack of lamb roasted with a Dijon, rosemary and thyme crust, served with a red currant and red wine jus and minted crushed new potatoes

### **Game**

#### **Pavé of Venison au Poivade C**

Seared fillet of venison served with a classic sauce poivade and Dauphinoise potatoes

\* = Maximum 100 guests



## *Main Course Options Cont.*

### **Fish**

#### **Parsley and Dill Crusted Salmon Fillet A** ◆

Fillet of salmon baked with a crisp parsley and dill crust, with a lemon butter sauce and buttered Jersey Royal potatoes

#### **Loin of Cod with Coriander, Lime and Chili Crust B**

Served with a sweet chili and coriander sauce and crushed new potatoes

#### **Sea Bass Crusted with Moroccan Spices C**

Sea Bass fillets with a cumin, red pepper, coriander chili and caraway seeds, served with crushed new potatoes

#### **\* Individual Salmon En Croute with Hollandaise Sauce C**

Fillet of Scottish salmon topped with Pesto and wrapped in puff pastry

### **Vegetarian and Vegan** ◆

#### **Roasted Vegetables on a Puff Pastry Pillow (V) A**

Served with a tomato, basil and garlic sauce **Stuffed**

#### **Capsicums (VE) A**

Red pepper with a wild mushroom and rice filling, served with a garlic and herb sauce

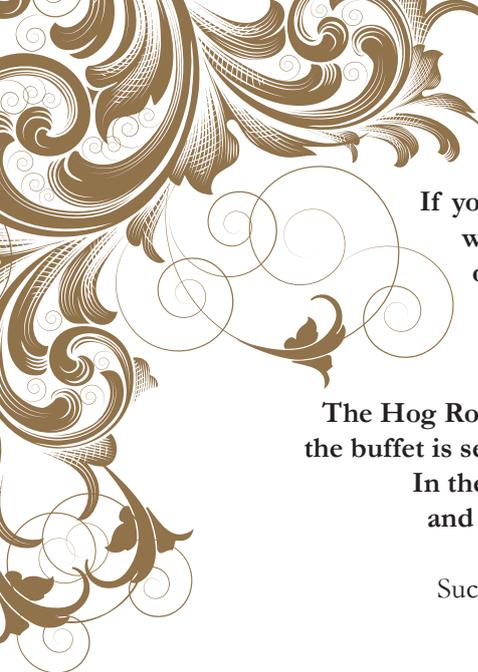
#### **Ratatouille Tagliatelle with Basil (V) A**

Tomato, onion, courgette, aubergine, peppers on a bed of pesto tagliatelle

#### **Spicy Butternut Squash and Chickpea Tagine (VE) A**

Roasted butternut squash, served in a spicy tomato and chickpea sauce with herb cous cous

**\* = Maximum 100 guests**



## Main Course Alternatives

If you were to choose a Hog Roast as the main meal for your wedding breakfast, please note you would also choose one starter and one dessert from the previous pages. Vegetarian main courses can also be arranged.

### **Hog Roast Menu B**

The Hog Roast is available throughout the year. During the warmer months, the buffet is served in the garden next to the roasting hog (weather permitting). In the colder months, the hog is cooked indoors (out of sight) and brought inside to the buffet table along with the salads.

Succulent whole Local Hog slowly turned and roasted on a spit  
Crackling and home made Apple Sauce  
Pork, Sage and Onion Stuffing  
Fresh Bread Rolls with Butter  
Red Onion Coleslaw  
Tomato and Spring Onion Salad with Basil  
Mixed Leaf Salad  
Potato and Chive Salad

### **Cheese Course**

A delicious cheese selection and a glass of Port – what better way to end your wedding breakfast - served just before your speeches start, for your guests to enjoy whilst relaxing and enjoying your speeches.

Each plate will consist of a selection of award winning cheeses, freshly garnished and served with an assortment of biscuits.

Some examples of our preferred cheeses are:

- Brie de Meaux** - a large soft creamy cheese with a velvet white rind made in Île-de France  
**Cornish Yarg** - A Cornish handmade light, creamy but firm cheese wrapped in nettles and ripened. Called Yarg after the cheese makers 'Gray' spelt backwards  
**Cropwell Bishop Blue Stilton** - A handmade blue Stilton with a buttery taste  
**Godminster Waxed Cheddar**- A powerful organic Cheddar with a real edge

Other options are available on request.