



Wedding Breakfast Menus

Sample Wedding Breakfast Menu

Choose from a flexible mix of elevated traditional country house favourites. Select three starters, three mains and three desserts. Your final preorder is requested one month before the event.

STARTER

Smoked Salmon Roulade, Lemon Crème Fraîche, Capers
Chicken Liver Parfait, Red Onion Marmalade, Brioche
Forest Mushroom Tartlet, Tarragon Cream (V)
Heritage Tomato & Burrata Salad, Basil Oil (V)
Prawn & Crayfish Cocktail, Bloody Mary Dressing
Butternut Squash Soup, Toasted Seeds (V)
Ham Hock Terrine, Piccalilli, Sourdough
Goat's Cheese Bon Bons, Beetroot Carpaccio (V)
Pressed Chicken & Leek Terrine, Herb Aioli
Pea & Mint Soup, Parmesan Croutons (V)



MAIN COURSE

Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Jus
Lemon Thyme Chicken Supreme, Wild Mushroom Sauce
Herb-Crusted Lamb Rump, Pea Purée, Redcurrant Jus
Fillet of Seabass, Crushed New Potatoes, Dill Cream
Slow Cooked Pork Belly, Apple Purée, Cider Jus
Roast Chicken Breast, Sage Stuffing, Pan Gravy
Wild Mushroom & Spinach Wellington, Tomato Fondue (V)
Butternut Squash Risotto, Crispy Kale (V)
Baked Cod Loin, Chorizo, White Bean Ragout
Braised Featherblade of Beef, Root Vegetable Mash

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
Lemon Tart, Clotted Cream
White Chocolate & Ginger Cheesecake
Chocolate and Cointreau Torte, Chantilly Cream
Vanilla Bean Panna Cotta, Poached Berries
Classic Seasonal Fruits Eton Mess
Apple & Blackberry Crumble, Custard
Treacle Tart, Clotted Cream



Sample Beverage Packs

PROSECCO PACKAGE

Arrival

Glass of Prosecco or Elderflower Spritz

Meal

Half Bottle of House Wine per person
(Red, White or Rose)

Toast

Glass of Prosecco



Sample Beverage Packs

CHAMPAGNE PACKAGE

Arrival

Glass of Champagne or Signature
Moorhill Gin & Tonic

Meal

Half Bottle of Premium Wine per person
up to value 40.00 per bottle

Toast

Glass of Champagne or British Sparkling



Sample Fork Buffet Options

TRADITIONAL FORK BUFFET

Honey & Mustard Glazed Ham
Coronation Chicken
Poached Salmon, Dill & Lemon
Potato Salad
Tomato & Red Onion Salad
Coleslaw
New Potato Salad
Dressed Mixed Leaves
Artisan Rolls

CONTEMPORARY FORK BUFFET

Moroccan Spiced Chicken
Sticky Korean Beef Strips, Sesame & Spring Onion
Grilled Miso Salmon, Edamame & Soy
Feta & Pomegranate Couscous
Charred Mediterranean Vegetables
Lemon & Herb New Potatoes
Wild Rocket & Balsamic Salad
Sourdough & Flatbreads



Sample Finger Buffet Options

TRADITIONAL FINGER BUFFET

Assorted Sandwiches on White & Granary (4 choices)

Sausage Rolls

Chicken Drumsticks

Cheese & Onion Quiche (V)

Vegetable Spring Rolls (V)

Mini Pork Pies

Mature Cheddar & Pineapple (V)

MODERN FINGER BUFFET

Mini Sliders (Beef & Veggie)

Chicken Satay Skewers

Vietnamese Rolls

Tempura Prawns

Spinach & Feta Filo Parcels

Chilli Cheese Nachos

Artisan Breads & Dips