



Wedding Breakfast Menus 2023

All meals are prepared by our own chefs using fresh local produce where possible.

We are happy to discuss any specific dietary requirements, items with an * can easily be adapted.

All prices are inclusive of VAT & are valid until the 31st December 2023

we do however reserve the right to pass on any increases that are out of our control.

Prices are based on a 3-course set menu. If you require a second choice of starter, main or dessert please add £5.50, £8.50 &/or £5.50 per head per course, for your total number of guests.

Please note a minimum spend for all menus applies



Canapés

- Chicken liver parfait, port & red onion marmalade tartlet
- Loch Duart salmon sushi, toasted sesame seeds & wasabi mayonnaise (gf df)
- Smoked salmon & dill pancake millefeuille, lemon cream cheese
- Confit duck spring rolls, plum sauce
- Mini Yorkshire pudding*, sirloin of beef & Dijon mustard mayonnaise (gf*)
- Panko prawns, Thai style dipping sauce
- Mini savory cup* filled with pull chicken tikka with lime pickle mayo (gf* df)
- Prawn cocktail tartlet* (gf* df)
- Goats curd & toasted pine nuts, puff pastry disks (v)
- Barrel aged feta cheese tarts*, red pepper compote (v gf*)
- Black olive tapenade sticks (v)
- Wild mushroom, truffle oil arancini (v)
- Sun-dried tomato & basil arancini (v)
- Marinated tofu, Thai style dip (v vg gf df)
- Hot balsamic mushrooms, with a basil salsa filled cups* (v vg gf* df)
- King pao cauliflower bites (v vg gf df)
- Tandoori halloumi skewers served with coriander yoghurt (v gf)

For guests with specific dietary requirements, we offer the chef's selection of the day

6 per person for £14.50 or 8 per person for £18.50



Baroness Menu

- Salmon fishcakes, lemon & dill mayonnaise & baby leaves (gf* df)
- A mélange of roast beetroot, pear, & blue cheese*, with maple hazelnuts & a honey & mustard sauce (v vg* gf df* - contains nuts)
- Pan seared halloumi (or tofu)* marinated in herbs with a carrot & orange salad & tahini dressing (v vg* gf df)
- Sautéed gnocchi with chargrilled vegetables, basil oil & baby leaves & a herb vinaigrette (v vg gf* df)
- Garlic roast chicken breast, sautéed chestnut mushrooms & shallots, crushed new potatoes with a herb & port jus (gf df)
- Honey glazed slow cooked belly pork, sage mash* & a caramelized apple cider jus (gf df*)
- Roasted cod with a butterbean cassoulet, sautéed new potatoes & a parsley pesto (gf df)
- Portobello mushroom, stuffed with smoked cheese & a herb crust, root vegetable galette & a tarragon butter sauce (v)
- Vegan mushroom risotto (v g gf df)



All meat & fish dishes are served with a selection of seasonal vegetables

Dauphinoise potatoes (v gf) available at £1.75 supplement per head

Sticky toffee pudding with clotted cream (v)

New York marbled chocolate cheesecake & raspberry coulis (v)

Tart aux fruites rouges with crème anglaise (v)

Vegan cheesecake with raspberry coulis (v vg gf df)

Coffee & chocolates

£63 per person



Countess Menu

Smoked salmon, leek & mascarpone tart served with micro leaves & a lemon dressing

Mediterranean lemon chicken & basil terrine, baby leaves, a roasted pepper sauce & piccalilli, served with croute* (gf* df)

King oyster mushroom (served warm), with a pea & asparagus ballotine, herb salad & sun blushed tomato dressing (v vg df gf)

Tri-coloured melon with minted feta* & a honey & lime dressing (v vg* gf df*)

14-hour cooked blade of beef, curly kale & potato rosti*, with a red wine sauce (gf df*)

Chicken breast wrapped in pancetta, sautéed chestnut mushrooms & leeks, crushed new potatoes with a sage & port jus (gf df)

Seared fillet of seabass with a saffron crab potato cake, & a sauce vierge (gf df)

Cauliflower cheese*, with a smoked paprika crumb, rosti potato, rocket, & baby leaves, with a honey mustard dressing (v df*)

Beetroot falafel, with a roasted beetroot compote, spiced butternut squash, tofu & black bean cassoulet & crispy kale (v vg gf df)

All meat & fish dishes are served with a selection of seasonal vegetables.

Dauphinoise potatoes (v gf) available at £1.75 supplement per head

Lemon posset with raspberries & shortbread* (v gf*)

Chilled chocolate fondant, with caramel sauce, clotted cream & raspberry jam (v gf)

Red berry Eton Mess (v gf)

Peach melba, raspberry coulis with a coconut brittle & coconut sauce (v vg gf df)

Coffee & chocolates

£75 per person



Duchess Menu

Lamb croquettes* with baby leaves & a mint & cucumber dressing (gf* df)

Confit of duck, with oriental vegetables & a honey soy & chili dressing (gf df)

Burrata with a ratatouille salad, olives, baby leaves & basil oil (v gf)

Marinated tofu with a zesty lime, mango & chili quinoa salad (v vg gf df)

Breast of guinea fowl stuffed with a lemon & watercress mousse, pommes Anna*, & a port jus (gf df*)

Lamb rump, Jerusalem artichoke purée*, king oyster mushrooms & butternut squash fondant, with rosemary & thyme red wine sauce (gf df*)

Braised beef cheek, with wild mushroom & shallots, gratin potato* & a Madeira sauce (gf df*)

Fillet of salmon with a dill & parmesan crust*, saffron fondant potatoes* & a white wine velouté (gf* df*)

Sweet potato Tuscan bean ragu, with a herb salsa & rye crouton* (v vg gf* df)

All meat & fish dishes are served with a selection of seasonal vegetables



White chocolate & Cointreau tiramisu, with a berry compote (v)

Mojito inspired lime & mint panna cotta with dark rum infused shortbread* (v gf)

Dark chocolate espresso mouse topped with coffee cream & chocolate coffee bean (v gf)

Three ways: citrus lemon sorbet, lemon grass jelly, sable lemon shortbread*, with a lemon & butterscotch sauce (v gf*)

Pan fried pineapple with maple syrup, lime & chili, with a coconut ice cream* (v vg* gf df)

Coffee & chocolates

£87 per person



If you would like to mix courses from different menus the below prices apply per course

	<i>Starter</i>	<i>Main</i>	<i>Dessert</i>
Baroness	£15	£33	£15
Countess	£17	£41	£17
Duchess	£19	£49	£19



Children's Menu

Whilst we are more than happy to provide smaller portions of the chosen wedding breakfast for 2- to 10-year-olds** we appreciate that some children have simpler tastes so offer the below alternatives. One option per course to be selected

Cheesy garlic bread* (v gf*)

Veggie mezze with humus (v vg gf df)

Fruit bowl (v vg gf df)

Pork sausages*, mash, peas & gravy (v* vg* gf)

Fish or chicken goujons, chips & baked beans

Penne pasta in tomato sauce (v vg gf* df)

Banana split* (v* vg* gf df*)

Brownie & vanilla ice cream (gf)

Selection of Marshfield ice cream* (v* vg* gf df*)

£26 per person

(**if a child's portion of the wedding breakfast is required then the cost will be 60% of full price)



Evening Food

All adult guests must be catered for unless stated. Food will be available for an hour

Something & Chips

Thick cut chips with (please select two)

Southern fried chicken Goujons (df)

Sausage* (v* vg* gf df)

Crispy fish goujons (df)

Breaded halloumi* sticks & chili jam (v gf*)

Falafel bites (v vg gf df)



£15 per person

Pizzas

A selection of stone baked Pizzas (made off site) including Margarita, Pepperoni & Chicken.

Dietaries accommodated (v vg gf df)

£15 per person

Mini Cornish Pasties

from Tasty Pasties, Bude

Traditional Cornish steak* (gf* df)

Chicken & chorizo

Lamb & mint

Cheese & onion* (v gf*)

Spicy vegetable (v vg)

Moroccan chickpea & sweet potato (v vg df)

£15 per person

Buffets

90% of adult guests can be catered for

Italian meats, antipasti vegetables & sourdough bread* (gf*)

OR

British & French cheese selection, grapes, chutney, celery, bread* & biscuits (v gf*)

OR

Mezze - lemon & black pepper hummus, Greek tzatziki, heritage tomato salad, roasted aubergine salad, cucumber & carrot sticks, pitted olives, marinated artichoke hearts, roasted red pepper, Greek feta cheese, baby mozzarella & pita bread* (vg gf*)

£23 per person

Grittleton's Pimped Pulled Pork or Chicken

Overnight slow cooked BBQ pork shoulder or chicken, with coleslaw, grated cheddar cheese, jalapeno peppers, avocado salsa, chipotle & BBQ sauce, rolls plus chunky chips (gf*)

£23 per person

Sides

Chunky chips £3.50 per person



v - vegetarian / vg - vegan / gf - gluten free / df - dairy free



Bespoke menus are available upon request, an initial consultation fee of £60 will apply.

Following your consultation our Executive Chef will create a menu.

All bespoke menus are priced individually & start from £80 per person.

Please note if you require a pescatarian option & are not having fish as your main choice, this is classed as a second option, not a dietary requirement, so a surcharge will apply.