



Sample Wedding Breakfast Menu

To Start

Golden Cross Goats Cheese, Roasted Beets, Beetroot Relish and Walnut Dressing (V)

Butternut Squash and Lentil Soup with Parmesan Croutons (V)

Coronation Chicken Terrine, Apricot Puree, Pickle Golden Raisins, Crips Radish, Ciabatta Croute

Tomato, Mozzarella & Basil. Beef & Heritage Tomatoes, Buffalo Mozzarella, Pesto Dressing & Micro Basil (V)

Confit Duck Fritter, Duck Crackling, Roasted Plums, Shoestring Vegetables, Sesame & Soy Dressing

Springs of Sussex Smoked Salmon, Avocado Puree, Lemon Oil, Pea Shoot Salad

Warm Asparagus, Hollandaise Sauce, Soft Poached Egg, Torn Garlic Croutons (seasonal)

Confit Salmon Fillet, Pickled Cucumber & Fennel, Caramelised Lemon Dressing

Salad of Sussex Feta, Courgette & Carrot Ribbons, Oven Dried Tomatoes and Marinated Olives with Rocket Pesto and Ciabatta Crisp

Watercress, Potato and Pea Soup, Chilli Crème Fraiche

Wild Mushroom & Brighton Blue Cheese Tart, Carrot Puree, Roast Beetroot Salad

Tian of Selsey Crab & Smoked Salmon, Pickled Vegetables, Pea Puree, Slice of Crisp Ciabatta



To Enjoy

Confit of Gressingham Duck Leg, Port & Sour Cherry Sauce, Buttered Curly Kale, Fondant Potato

Braised Blade of Sussex Beef, Classic Bourguignon Sauce of Red Wine, Baby Onions and Bacon with Crushed Potatoes with Chive, Beans

Roast Loin of Pork, Crisp Crackling, Caramelised Apples, Herb Creamed Potatoes

Winter Vegetable Crumble in a Sussex Cheddar Sauce topped with a Parmesan and Herb Crust (V)

Grilled Sea Bream, Boulangere Potatoes, Celeriac Puree, Buttered Leeks & Crispy Squid

South Downs Lamb Rump, Lamb Neck Croquette, Samphire, Pea Puree, Shallot Jus

Chicken Ballotine, Stuffed with Wild Mushroom Braised Puy Lentils and Creamed Leeks

Chicken Fillet with a Mushroom & Tarragon Farce, Tarragon Scented Sauce, Fondant Potato, Beans & Sugar Snaps

Local Smoked Haddock Fillet, Bubble & Squeak, Tenderstem Broccoli, Soft Poached Egg, Caper Butter Sauce

Two Way Sussex Lamb – Southdowns Lamb Rump served Pink and Pressed Slow Cooked & Pressed Shoulder, Confit Potato, Buttered Kale and Redcurrant & Port Jus

Sea Bass Fillet, Tenderstem Broccoli, Creamed Potato and Beurre Blanc Sauce, Caramelised Lemon

Summer Vegetable Risotto with Asparagus, Peas, Broad Beans, Carrot, Tenderstem and Tomato, topped with Rocket, Parmesan & Chilli Oil (V)



To End

Lemon Tart, Raspberry and White Chocolate Eton Mess, Lemon Curd Sauce

Trio of Chocolate Truffle Mousse, Caramelised Orange, Thyme Scented Shortbread

Plum Crumble Tart, Vanilla Mascarpone Cream, Praline

Honey & Ginger Cheesecake, Ginger Wine Syrup

Chocolate & Orange Brioche Bread & Butter Pudding with Orange Custard Sauce

Coffee Crème Brulee, Caramelized Orange, Shortbread Biscuit

Glazed Apple Tart with Vanilla Cream & Toffee Sauce

Baked Orange and Vanilla Cheesecake, Lime Scented Meringue, Mango Coulis

Caramel Profiteroles, Pistachio Ice Cream

Sussex Cheeseboard, Homemade Chutney, Quince Paste & Artisan Biscuits and Breads

Our wedding menu detailed here are of course samples, however we do recognise that you may well have a favourite dish or recipe that you would like to see at your wedding.

We will be delighted to meet with you to design a bespoke alternative for your special day.

The Wedding Breakfast menu will include as standard:-

A selection of Artisan Breads with Salted Butter, Olive Oil & Balsamic Filter Coffee and Chocolate Truffles