

Begin your celebration with elegance and flavour. Our carefully curated Wedding Breakfast Menu offers a harmonious blend of timeless favourites and contemporary touches — designed to bring joy, comfort, and a little indulgence to your special day. Each dish is thoughtfully prepared to create a memorable dining experience for you and your guests.

To tailor your menu to your preferences, kindly choose your buffet items from below:

STARTERS

Choose 2 Items:

- ☐ Homemade Soup & Herbed Croutons (V)
- ☐ Goat's Cheese Caramelised Onion Tart, Rocket & Grain Mustard Dressing (V)
- ☐ Seasonal Melon Fruit Sorbet, Coulis (VG) & Mint
- ☐ Classic Prawn Cocktail & Marie Rose Sauce
- ☐ Prawn, Avocado & Beetroot Tian
- ☐ Smooth Chicken Liver Brandy Pate, Toasted Ciabatta & Westmorland Chutney
- ☐ Ham Hock & Chicken Terrine, Toasted Ciabatta & Westmorland Chutney

MAIN COURSE

(All mains are served with roast potatoes and seasonal veg)

Choose 2 Items:

- ☐ Feather Blade of Beef, Rich Gravy & Yorkshire Pudding
- ☐ Supreme of Chicken breast, Shallot & Madeira Sauce
- ☐ Roast Loin of Pork, Honey & Garlic Sauce
- ☐ Grilled Salmon Fillet & Watercress Sauce

MAIN COURSE (CONTINUES)

Choose 2 Items:

- ☐ Cauliflower Cheese Crumble, Leeks, Lancashire Cheese & Crispy Breadcrumb Topping
- ☐ Roasted Butternut Squash & Almond Wellington, Sweet Pepper & Roasted Tomato Sauce

DESSERTS

Choose 2 Items:

- ☐ Sticky Toffee Pudding, Butterscotch Sauce & Fresh Cream
- ☐ Warm Chocolate Brownie, Hot Chocolate Sauce & Vanilla Ice Cream
- ☐ Glazed Lemon Tart, Vanilla Ice Cream
- ☐ Orange Posset Profiteroles, Hot Chocolate Sauce & Fresh Cream (£2 supplement per person)

DRINKS

Tea & Coffee

To maintain the quality of your dining experience, all our hot dishes are thoughtfully served in heated chafing dishes and ensures that each bite remains as perfect as the last. You have the option for guests to help themselves or, if preferred, we can provide a dedicated server to assist you and your guests throughout the event.