

Findon Manor

Wedding Breakfast Menu

Please select one starter, main course and desert for you and your party.
We can also work with you to cater for vegetarians, those with dietary requirements and children.

Autumn Winter Menu

Starters

Roasted red pepper soup, paprika and crème fraiche

Cream of mushroom soup with truffle oil

Carrot and coriander soup with chive oil

Pea and ham soup

Cream of white onion soup with a blue cheese croute

Smoked mackerel pate, melba toast, horseradish cream

Hot smoked salmon, potato salad, chive crème fraiche

Chicken liver parfait, red onion marmalade, melba toast

Rillettes of pork and spring onion bean sprout salad, hoi sin dressing

Black pudding and smoked cheese tart, whole grain mustard dressing

Homemade country pate, leaves and French bread

Main Courses

Roast rump of lamb, rosemary sauce, dauphinoise potatoes, seasonal vegetables

Confit leg of duck, blueberry sauce, fondant potatoes and savoy cabbage

Roast loin of pork, sage jus, apple puree, roast potatoes and vegetables

Corn fed breast of chicken wrapped in prosciutto, fondant potatoes and mixed
vegetables

Roast sirloin of local beef, gravy, rosemary roasted potatoes and seasonal vegetables

Fillet of local beef, red wine jus, roast potatoes and local vegetables £3.00pp
supplement

Roast fillet of cod, tomato butter sauce, new potatoes roasted vegetables

Pan fried fillet of black bream, sweet and sour peppers, sautéed potatoes

Vegetarian Options

Tian of roasted vegetables, onion sauce, cocotte potatoes

Caramelised shallot and tomato tart, puy lentils, pea puree

Wild mushroom and gorgonzola tart, pear puree

Risotto of butter squash, sage herb oil, parmesan shaving

Herb gnocchi ratatouille, pesto cream

Desserts

Treacle tart, ginger ice cream

Warm chocolate brownie, caramel sauce, vanilla ice cream

Apple and blackberry crumble with English custard

Dark chocolate mousse, black cherry compote

Lemon cheesecake and cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

Pear and cinnamon crumble, vanilla custard

These are just some of our suggestions and if there is a favourite of yours we will try to provide this.