

Findon Manor Hotel

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.

Spring Summer Menu

Starters

Shellfish bisque, lemon crème fraiche

Pea and spinach soup

Gazpacho

Cream of white onion, blue cheese croute

Roasted tomato, basil oil

Confit chicken and chorizo terrine

Carpaccio of peppered beef, rocket and sun blushed tomato

Smoked breast of duck, celeriac remoulade, watercress salad

Duck liver pate, pickled cucumber brioche

Buffalo mozzarella, tomato basil

Terrine of salmon and crayfish, lemon crème fraiche

Home cured gravlax, beetroot puree, dill blinis

Goats cheese mousse, beetroot puree, pickled vegetables

Caramelized onion tart, blue cheese cream sauce

Main Courses

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

Slow roast pork belly, thyme jus, champ mash.

Roast sirloin of local beef, Harvey flavored gravy, Yorkshire pudding, roasted
potatoes and seasonal vegetables

Breast of chicken, tarragon cream sauce, mustard mash, local vegetables
Roasted loin of pork, sage jus, stuffing, apple puree, roast potatoes and vegetables
Plaice and salmon roulade, saffron potato, tomato and caviar beurre blanc
Baked fillet of salmon, creamed leeks, new potatoes, tomato compote
Loin of monkfish wrapped in prosciutto celeriac mash, seasonal vegetables citrus
butter £2.50pp supplement
Fillet of local beef, red wine sauce, rosti potatoes, wild mushrooms
£3.00pp supplement

Vegetarian Options

Pea and ricotta risotto, parmesan, tuille chive oil
Herb gnocchi ratatouille, pesto cream
Caramelised shallots tomato tart, puy lentils, pea puree
Spiced lentil and spinach curry, riata
Tian of roasted vegetables, onion sauce, cocotte potatoes

Desserts

Glazed lemon tart, raspberry sorbet
Bailey crème brulee, shortbread biscuit (maximum 60 guests)
Traditional summer berry pudding, clotted cream
Strawberry parfait, crushed meringue and vanilla cream

Lemon cheese cake, blueberry compote
Treacle tart, ginger ice cream