

Wedding Breakfast by Bon Appetit

Maunsel Menu

2 courses from £36

3 courses from £42

Starters

Homemade chicken liver parfait with whisky served with purple basil jam
Roasted tomato and basil soup with parmesan croutons and a drizzle of basil oil
Warm goat's cheese and caramelised onion tart with a balsamic dressing
Smoked salmon and prawn champagne roulade served on a bed of mixed leaves
Smoked chicken and orange salad with a walnut dressing

Mains

Supreme breast of chicken with a leek and cream cheese filling wrapped in Parma ham served with a pesto, white wine and cream sauce
Baked fillet of salmon with a creamy watercress and lime sauce
Pork tenderloin with a spinach and apricot stuffing wrapped in Parma ham with a vermouth sauce
Parisian peppers with a mushroom, halloumi cheese, bean and olive filling
Asparagus and minted pea risotto

Desserts

Profiteroles with a warm chocolate sauce
Individual pavlova filled with cream and seasonal fruit
Summer fruit pudding with kirsch and clotted cream
Vanilla panna cotta with strawberry compote served with a heart shaped shortbread
Bitter lemon tart with raspberry coulis and cream fraiche

Followed by a serving of teas, coffees and mints

A supplement may apply to include a multi choice menu

Bon Appétit
Catering