



WEDDING BREAKFAST MENU

STARTERS

Prawn Cocktail, served with brown bread and butter.

Homemade Soup, with a warm bread roll and butter.

Roasted Mushrooms with mozzarella chorizo and red onion with garlic croutons. and balsamic glaze.

Fanned melon with mixed fruit compote and raspberry coulis.

MAINS

Chicken Fillet stuffed with mushroom and garlic, served with a white wine sauce. Roasted Salmon Supreme. Served with asparagus and a lemon and parsley sauce.

Herb crusted cod served with homemade tartare sauce.

Chestnut Mushroom Stroganoff. Served with boiled rice.

Honey glazed Pork loin with apple and cider gravy.

All main meals are served with potatoes and vegetables.



DESSERTS

White and Dark Chocolate panacotta.

Individual Strawberry Cheesecake.

Profiteroles.

Assorted Ice creams

Gateaux of the day.

PRICES START FROM £27.00



All 3 course meals are for a maximum of 30 guests.



Pavilion Café Wedding Buffet Menu

Cold traditional English buffet £12.50 per head

Selection of cooked meats: Enough different slices for the number of attendants

Cheese: Piece of cheese for each member of the party

Pork pies: One each cut into half

Eggs: Boiled egg each cut into half and covered in mayonnaise.

Home made quiche: Slice of quiche per person.

Salads: Platter of salad enough for a side salad each

Selection of breads: A bread roll for each person.

All accompanied with enough salad dressings for every attendant.



Finger buffet £14.50 per head

Samosas: A Samosa for each person attending.

Spring roll: A spring roll for each person attending

Crostini: A selection of Crostinis enough for one each.

Savoury mini tartlets: A selection of mini tartlets enough for one each.

Onion rings: Hot onion rings enough for a few each.

Mini fish cakes: Hot fishcakes enough for one per attendant.

Chicken goujons: Hot Chicken goujons enough for a few per person.

Assorted dips: A selection of a different selection of dips



Continental Buffet £15.50 per head

A selection of cooked meats: Enough different slices for the number of attendants.

Cheese: Piece of cheese for each member of the party.

Pasta Salads: Homemade pasta salad mix enough for every attendant.

Rice salads: Freshly made rice salads enough for every attendant.

Salmon and prawns: Fresh salmon and prawns enough for every head. **Selection of breads:** Enough for every attendant.

Selection of dressings: A selection of homemade dressings.



Canapés

To be discussed with Alex our chef on booking.

Selection of open Sandwiches £6.00 per head

Assorted Salads £2.50- £4.00 per head

Assorted Cheese Board £4.95 per head

FANCY SOMETHING DIFFERENT?

Bacon bap £4.70

Sausage bap £4.70

Chips £2.70

Hot Pot served with Red Cabbage and Crusty Bread £13.00 per head

Chilli served with Rice or Chips £13.00 per head

Any other requirement or requests our Chef will be only too happy to discuss them with you.

