

Manor Park Wedding Breakfast

Starters

Homemade soup of your choice with a warm crusty roll & butter

Please choose one from the selection below

Leek & Potato

Roasted Vegetable

Carrot & Coriander

Classic French Onion

Pea & Mint

Spiced Butternut Squash & Parsnip

Minestrone

Tomato & Basil

Smooth Duck & Orange Parfait

served with crispy brochette baby salad leaves and red pepper chutney

Chicken Caesar Salad

*diced chicken breast served with crisp salad Caesar dressing
and crispy croutons*

Crispy Deep-fried Wedges of Brie

served with baby salad leaves and Cumberland sauce

Parma Ham & Melon Platter

served with fresh basil and honey dressing

Prawn & Avocado Salad

served with fresh coriander chilli & lime served with Tuscan flat bread

Main Course

*Roasted Silverside of Beef
presented with a home-made Yorkshire pudding
served with hot new potatoes & a selection of seasonal vegetables*

*Roasted Breast of Turkey
presented with a chipolata sausage, sage & onion stuffing & homemade
Yorkshire pudding, served with hot new potatoes
and a selection of seasonal vegetables*

*Roast leg of Welsh lamb with a rosemary and red wine jus
served with hot new potatoes and a selection of seasonal vegetables*

*Supreme of Roast Chicken with traditional gravy or white wine and mushroom
or Caerphilly cheese and leek sauce served with hot new potatoes
and a selection of seasonal vegetables*

*Baked fillet of Welsh salmon, with a lemon and dill sauce
served with hot new potatoes and a selection of seasonal vegetables*

*Tender Loin of Pork wrapped in fresh sage and bacon
with a white wine and sage sauce, served with hot new potatoes
and a selection of seasonal vegetables*

Please don't hesitate to ask for any alternative sauce for your main course

Desserts

*Baked Vanilla Cheesecake
served with a summer fruit and coulis*

Mint Chocolate Truffle Marbled Slice

*Strawberry & Prosecco Cone
strawberry and vanilla mouse, Prosecco-soaked sponge*

Belgian Chocolate Mousse & Truffle Torte

*Profiteroles
with the choice of salted caramel sauce or chocolate sauce*

Warm Chocolate Brownie with Cornish Ice-cream

*Welsh Gin and Citrus Fruit Charlotte
sponge base with Welsh cream filling*

Chocolate & Salted Caramel Truffle Slice

*Warm Butterscotch Sticky Toffee Pudding
with the choice of ice-cream or crème anglaise*

*Individual Apple & Blackberry Crumble Tart
with the choice of ice-cream or crème anglaise*

Children's Table

Chicken Fillet Goujons

Pork Sausages

Cheeseburger

Fish Cakes

Tomato and Mozzarella Pasta

*all served with a choice of
shoestring fries, peas or beans
and a choice of dessert
dairy ice-cream tub or warm brownie*

Vegetarian & Vegan Wedding Breakfast Selection

Starters

Chilled Andalusia Tomato & Vegetable Gazpacho
a burst of fresh Mediterranean flavours with warm garlic infused croutons

Lentil & Tomato Terrine with warm ciabatta
A Vegan Pate Terrine with fresh crisp salad and tomato chutney

Three-way Avocado on crisp bruschetta with balsamic drizzle
Chilli & Lime, Roasted Tomato & Basil & Chimichurri Sauce
all on a crispy bruschetta with baby salad leaves

Hazelnut & Chickpea Pate
laced with lemon zest served with oat cakes and beetroot chutney

Vegan Main Course

Mushroom & Cashew Nut Wellington with port wine jus

Spiced Moroccan Nut Roast
with butternut squash chutney and flaked almonds

Individual Pot Roast
with brown lentils bulgur wheat mushrooms carrots & spinach
topped with bubbles and squeak roasties

Vegan Desserts

Mango Cheesecake

set on a ginger scented crumb base topped with toasted coconut

Belgium Chocolate Torte

with fresh raspberries and vanilla cream fresh

Summer Fruit Salad in Prosecco

with salted caramel ice-cream

Vegan Evening Buffet

A selection of sandwiches and wraps

Vegan Burger Sliders

Chorizo & Red Pepper Sausage Bites

Warm Pizza Wedges on a wholemeal base

Spiced Falafel with mango chutney

Mini Spring Rolls with sweet chilli sauce

Vegan Sausage Roll

Mini Cocktail Samosas with mint yogurt dip

Evening Buffet

Please select three from Block 1, three from block 2, two from block 3 & two from Block 4

Block 1

*Mini Corned Beef Pasties
Sausage Rolls
Chicken Tikka Bites
Pizza Wedges
Crispy Fried Samosas
Pork and Leek Mini Sausages
Nacho Cheese Bites
Onion Bhaji
Mini Spring Roll
Mixed Crudités Selection with dips*

Block 2

*Chicken Sate
Lamb Kofta
Chicken Fillet Goujons
Mini Burger Sliders/Vegetable Burger
Marinated Chicken Skewers
Mozzarella & Gouda Cheese Bites
Crispy Coated King Prawns
Spicy Falafel Pates*

Block 3

*Accompaniment Selection
Shoestring Fries
Spicy Wedges
Crispy Lattice Fries
Homemade Coleslaw
Homemade Potato Salad
Roast Vegetables Basil and Tomato Pasta
Salad
Garlic Bread Slices*

Block 4

*Deli Selection
Sandwiches with a granary sliced loaf
A selection of soft wraps
Mixed Open Rolls
Mixed Baguette Bites*

Sweet Selection

*Mini Eclairs
Vanilla Cream Rolls
Mini Ring Doughnuts
Warm Cookies
Mini Muffins
Brownie Squares
Chocolate Rolls
Mini Macaroons*

Evening BBQ

All with mixed salad homemade coleslaw and string fries

*Traditional Burgers & Hot Dogs
with a choice of two of the following options*

Lamb & Mint, Welsh Dragon, Sausage & Chilli or Pork & Leek

Marinated Chicken Skewers

Lamb Kofta Kebabs

Cajun Pork Steaks

4oz Gammon Steak

Vegetarian Sausages

Spiced Vegetarian Burgers

BBQ Quoin Fillets

Pizza Pasta Buffet

All served with mixed salad, garlic bread slices and potato wedges.

Please choose four from the selection below

*Stone Baked Pizza
please give details of your favourite*

Please choose two from the pasta selection below

Spicy Tomato Arrabiatta

Creamy Tomato Ham & Mushroom

Traditional Bolognese

Creamy Chicken & Bacon

Roast Vegetable Basil & Tomato

Mac & Cheese

Canapés

Please select four items from the selection below

Chicken Pate & Cranberry Crostini

Mini Savoury Yorkshire Pudding

Honey Kilted Sausages

Cherry Tomato & Goats Cheese Bruschetta

Satay Chicken Skewers

Cheeseburger Crostini

Smoked Salmon & Cheese Cream Bagel Bites

Welsh Rarebit & Chutney Toast

Alternative Starters

Additional Platinum Options

*Ham Hock and Herb Terrine
served with crisp salad ciabatta wedges and spiced apple chutney*

*Spinach and Cream Cheese Roulade
served with a crisp salad garnish & red onion chutney*

*Deep Fried Spiced Crab Cakes
with a sweet chilli dip and salad garnish*

*Supreme of Smoked Duck
with a celeriac and salami rosemary focaccia olives and sun blushed tomatoes*

*Traditional Penclawdd Pastry Tartlet
with smoked bacon cockles and lavabread*

Alternative Mains

Additional Platinum Options

Roast Rump of Welsh Lamb

served with a red currant and rosemary jus, a selection of seasonal vegetables and potatoes of your choice from home roasted, buttered new, gratin dauphinois, colcannon mash or baby roast with olive oil and herbs

Supreme of Chicken

served stuffed with pate and wrapped in smoked bacon, a selection of seasonal vegetables and potatoes of your choice from home roasted, buttered new, gratin dauphinois, colcannon mash or baby roast with olive oil and herbs

Pepper Seared Sirloin of Beef with a Port Wine Sauce

served with a selection of seasonal vegetables and potatoes of your choice from home roasted, buttered new, gratin dauphinois, colcannon mash or baby roast with olive oil and herbs

Herb and Butter Loin of Cod

served with roast vine tomatoes & salsa verde, a selection of seasonal vegetables & potatoes of your choice from home roasted, buttered new, gratin dauphinois, colcannon mash or baby roast with olive oil and herbs

Slow Cooked Daube of Beef

served with a wild mushroom and shallot jus, served with a selection of seasonal vegetables and potatoes of your choice from home roasted, buttered new, gratin dauphinois, colcannon mash or baby roast with olive oil and herbs