

Wedding Breakfast Examples

Menus

Arrival Canapés

Smoked Mackerel Pate
With Horseradish on Rye Bread

Oak Smoked Salmon
On a Blini with Cream Cheese Caper & Dill

Shot Glass Prawns
With Sweet Chilli Glaze & Lime Zest

Mediterranean Roasted Peppers
In an Olive Oil Basket with Feta

Shredded Oriental Duck
On a Chinese spoon with Hoi Sin, Cucumber & Spring Onion

Poached Scottish Salmon
In a Crème Fraiche & Tarragon Dressing

Tomato, Red Onion & Basil
on Olive Oil Ciabatta Bruschetta

Spicy Bloody Mary Shots
Russian Vodka & Celery Salt

Grilled Asparagus Tips
With Hollandaise & Cracked Black Pepper

Pea & Wasabi Puree
On Olive Oil Ciabatta Bruschetta

Chicken & Sundried Tomato
With Black Olive Tapenade

Fish & Chips
Mini Beer Battered Fish Fillet & Chips
With Homemade Tartare Sauce

Rare Fillet of Beef
Topped with Wasabi Cream & Black Onion Seeds

Vegetable Sushi Maki
Assorted Vegetables with Soy & Wasabi

Wild Mushroom Crostini
Sautéed in Thyme Butter

Seared Scallop
With Pea Puree & Smoked Pancetta

Espresso Soup
Roasted Butternut Squash Soup with toasted
Pumpkin Seeds

Chilled Lemon Mousse
In a shot glass with Zest of Lime

English Strawberries
Dipped in Rich Belgian Chocolate

Eaton Mess
Raspberries, Crushed Meringue & Chantilly Cream

Raspberry Cheesecake
With Summer Berry Coulis

Lemon and Kiwi Tartlets
With Honeycomb Crunch

Chocolate Torte
With Orange Zest & White Chocolate Shavings

Exotic Fruit Skewer
Sprinkled with Minted Sugar

~~

Canapés from £8.00 per head
Wedding Breakfasts from £28.00 per head
Evening Receptions from £7.00 per head

~~

Wedding Breakfast Examples

Wedding Breakfast Menu 1

Starter

Smoked Trout & King Prawns
Micro Herb Salad
Honey & Mustard Shot

~~

Main Course

Supreme of Chicken
White Wine & Tarragon Cream Sauce
Buttered New Potatoes
Fresh Seasonal Vegetables

~~

Dessert

Rich Chocolate Belgian
With Raspberries and Cream

~~

Fresh Ground Coffee & Wafer Thin Mints

~~

Wedding Breakfast Menu 2

Starter

Roasted Tomato and Basil Soup
Crema di Pecorino & Warm Herb Bread

~~

Main Course

Pork Fillet
Brandy and Apple Sauce
Sage Mashed Potato
Fresh Seasonal Vegetables

~~

Dessert

Chilled Lemon Mousse

~~

Fresh Ground Coffee & Wafer Thin Mints

~~

Wedding Breakfast Menu 3

Starter

Brie & Red Onion Tartlet
Dressed Rocket, Balsamic & Parmesan
Shavings

~~

Main Course

Scottish Salmon
Champagne & Dill Sauce
Buttered New Potatoes
Seasonal Greens

~~

Dessert

Strawberry & Orange Salad
Lemongrass & Mint Syrup

~~

Fresh Ground Coffee & Wafer Thin Mints

~~

Wedding Breakfast Examples

Wedding Breakfast Menu 4

Starter

Ham Hock Terrine
Pea Velouté & Minted Oil

~~

Main Course

Parma Ham Wrapped Fillet of Chicken
Stuffed with Mozzarella
Roasted Red Pepper & Basil Dressing

Buttered New Potatoes
Fresh Seasonal Vegetables

~~

Dessert

Trio of Desserts

~~

Fresh Ground Coffee & Biscotti

~~

Wedding Breakfast Menu 5

Starter

Chicken Liver Parfait
Apricot Chutney and Ciabatta

~~

Main Course

Peppered Lamb Rump
Red Wine Sauce

Chive Mashed Potatoes
Minted Greens

~~

Dessert

Rich Chocolate & Cointreau Mousse
With Italian Biscuit

~~

Fresh Ground Coffee & Butter Shortbread

~~

Wedding Breakfast Menu 6

Sharing Starter

Smoked Salmon, Marinated Mussels,
Honey Glazed Mackerel, Langoustines
Lemon Wedges & Caper Berries

~~

With Olive Oil Ciabatta

~~

Main Course

Grilled Fillet of Beef Medallions
Brandy & Peppercorn Sauce

Rosemary & Sea Salt Roasted Potatoes
Fresh Seasonal Vegetables

~~

Dessert

Chocolate Brownie
Raspberry Coulis & Chantilly Cream

~~

Fresh Ground Coffee & Biscotti

~~

Wedding Breakfast Examples

Sharing Wedding Breakfast 7

Antipasti Sharing Platter

Parma Ham & Chorizo
Hummus, Mixed Olives
Marinated Mushroom & Red Peppers,
Fresh Baked Ciabatta

~~

Main Course

(on wooden boards for guests to carve)

Local Sirloin of Beef Joint
Yorkshire Puddings
Baby New Potatoes
Fresh seasonal vegetables
Vegetarian Option – Cashew Nut & Red
Pepper Terrine

~~

Dessert

Whole Sparkling Apple Pie
Custard

~~

Fresh Ground Coffee & Chocolate Mints

~~

Wedding Breakfast Menu 8

Starter

Yorkshire Blue Cheese Bruschetta
Onion Chutney & Rocket

~~

Main Course

Handmade Steak & Ale Pie
Rich Onion Gravy

~~

Served with
Creamed Potatoes
Yorkshire Caviar
(Minted Mushy Peas)

~~

'Sheffield's Own' Henderson's Relish

~~

Dessert

Yorkshire Curd Tart
Pouring Cream

~~

Fresh Ground Coffee & Chocolate Mints

~~

BBQ Wedding Breakfast Menu 9

Minted Leg of Lamb Steak
Garlic Chicken
Pork & Chorizo Sausage
4oz Rump Steak
Chilli & Lime Prawn Skewer
Halloumi Cheese

~

Beetroot, Pine Nut & Feta Salad
Tomato & Basil Pesto Salad
Dill Dressed potato Salad
Rocket Salad

~

Selection of Artisan Breads

~~

Summer Fruit Cheesecake
Tarte Au Citron
Hazels Famous Chocolate Belgian
Raspberry Pavlova

~~

Fresh Ground Coffee & Chocolate Mints

~~

Wedding Breakfast Examples

Evening Hot Sandwiches:

*Smoked Back Bacon
Local Pork Sausage*

*Served on oven bottom muffins
With Heinz Ketchup and HP Brown Sauce*

~~

Evening Hot Roast Sandwiches

*Roast Loin of Pork
Roast Sirloin of Beef*

*Served on oven bottom muffins
With Horseradish, Mustard, Apple Sauce &
Stuffing*

~~

Evening Pie & Pea Supper

*Choice of Homemade Pie
Meat & Potato Pie
Chicken & Mushroom Pie
Vegetable Pie (v)*

~~

*Served with
Mushy Peas
Rich Gravy
Vegetarian Gravy
Sheffield's Own Henderson's Relish
Mint Sauce*

~~

Evening Buffet (On wooden boards)

*Selection of Continental & English Cheese
Assorted Grapes
Cubed Cured Meats
Cornichon & Balsamic Onions
Pork Pie*

~~

*Baskets of French Bread
Selection of Crackers
Assorted Chutneys*

~~

All Wedding Breakfast menus include:

*Table Setup incorporating all relevant
crockery, cutlery, table numbers and stands,
cruet sets, wedding cake knife*

Crisp White Table Linen and Linen Napkin.

*Fully uniformed waiting staff, floor
manager & chef team*