

Personalised Wedding Breakfast

Sometimes our clients come to us with their own ideas for their Wedding Breakfast.

Below are a few examples.

Dirty Burger Menu

Reception

Blackdown Vodka Espresso Martini
Seedlip Garden & Fever Tree Tonic

Starters

Planks of Cured Meats, Pickles & Pate with Sourdough

Planks of Pickled Vegetables, Heritage Tomatoes &
Mozzarella with Sourdough[v]

Mains

Dirty Beef Burger
in a Sesame Seed Bun with Slaw

Dirty Veggie Bean Burger
in a Sesame Seed Bun with Slaw [v]

Fries & Relish

Desserts

Knickerbocker Glory

Eton Mess

Coffee & Tea

Sussex Wedding Menu

Reception

Glass of Bolney Bubbly Sparkling Wine
Blackdown Sussex Gin & Aromatic Tonic
Wobblegate Sussex Apple Juice

Starters

South Coast Dressed Crab
with Wild Rocket, Lemon and Granary Bread

Pickled Vegetables with Marinated Sussex
Goat's Cheese & Sourdough (v)

Mains

South Downs Rump of Lamb
with a Herb & Mustard Crust, Lavender &
Sherry Jus and Boulangere Potatoes

Spiced Root Vegetable and Sussex Charmer
Pie with Vegetarian Gravy (v)

Desserts

Chocolate Truffle
with Sussex Cream

Summer Pudding
with Lemon Mascarpone

Artisan Sussex Cheeseboard

with Deerview Chilli Jam & Crackers

Mediterranean Wedding Breakfast

Reception

Portofino

Chase Rhubarb Vodka, Gingerella & Fresh Lime

Breakfast in Venice

Marmalade Vodka, Martini & Orange Juice

Pre-Starter

Rosemary Focaccia, Ciabatta with Olive Oil &
Smoked Salt

Starter

Bruschetta Platter - Parma Ham, Chorizo
with Manchego Cheese & Herb Oil

Heritage Tomato, Marinated Buffalo
Mozzarella, Fresh Basil & Herb oil (v)

Main

Chicken wrapped in Prosciutto with Olive &
Tomato Sauce Served with Garlic & Rosemary
Potatoes, Tenderstem Broccoli, Carrots & Cavolo
Nero

Roasted Aubergine Parmigiana with Herb Leaf
Salad & Lemon Olive Oil (v)

Dessert

Tiramisu

Ricotta Pear & Polenta Tart

Coffee & Truffles