



Wedding Breakfast Menu

Choose one of each of the following courses:

Chefs Homestyle Soup of the Day, Soft Roll & Butter

(Cream of Vegetable, Cream of Tomato, Minestrone, Leek & Potato, French Onion,
Cream of Onion)

Florida Fruit Cocktail

Egg Mayonnaise with Salad Garnish



Roast Prime Sirloin of Beef & Yorkshire Pudding

(Oven roasted sliced beef masked in meat juice gravy served with horseradish sauce)

Supreme of Chicken with Chasseur Sauce

(Oven roasted chicken breast masked in a white wine, mushroom, herb & tomato sauce)

Grilled Haddock Fillet & Tartare Sauce

(Fresh haddock fillet coated in seasoned flour grilled in clarified butter served with
lemon wedge)

Roast Chicken Breast & Seasoning

(Oven roasted chicken breast masked in meat juice gravy served with sage & onion
seasoning)

All Served With

Two Potatoes & Two Vegetables in Season



Chocolate Flake Gateau & Whipped Cream

Fresh Cream Sherry Trifle Chantilly

Homebaked Bramley Apple Pie served with Pouring Cream

Strawberry Cheesecake & Whipped Cream



Followed by

Tea of Coffee with Mints