



Wedding Menu Selector

Price:£37.50

SAMPLE MENU

MENU ONE

Full Waiter Service

Create your own personalised menu for your guests by selecting

ENTREE

Homemade Soup

Classic French onion soup with Gruyère Croutons

Roasted plum tomato and sweet basil Leek and potato broth, with paprika cream and shavings of parmesan

Cream of woodland mushroom soup with thyme and garlic croutons

(Please select ONE Flavour- All soups are Vegetarian, Gluten Free and can be Dairy Free)

Smooth Chicken Liver Parfait

Served with homemade tomato chutney, petit salad, and toast (GF)

Dressed with strawberry-passion fruit and basil sorbet (V/VEGAN/GF/D/)

Fan of Galia Melon

Potted Salmon & Capers

Pickled cucumber ribbons toasted rye bread (GF)

MAIN

“Posh” Fish and Chips Broadoaks style

Breaded hake fillet, twice-baked fat chips, minted peas, caper, parsley mayo

Classic Roast Chicken Breast

Chasseur sauce, fondant potato, green beans (GF/D/)

Roast Loin Of Cumbrian Pork

Sage seasoning, Goose fat roast potato, apple onion compote cider sauce (D)

Sharon and her team are always happy to cater for any specific dietary requirements, whether it's wheat or dairy intolerance or maybe there's something that a new trendy diet won't allow.

DESSERT OPTIONS

(from the classic collection)

Broadoaks homemade Sticky Toffee Pudding

Served with salted caramel sauce, vanilla ice cream (L/V/GF)

Warm Brambly Apple & Blackberry Crumble

Served with sauce anglaise (L/Ve/V/GF)

Served with Double Strawberry Ice Cream (L/Ve/V/GF)

Chocolate Brownie

Served with, vanilla ice cream (L/Ve/GF)

Fresh Fruit Salad

Served with ice cream (L/Ve/V/GF)

Chocolate & Raspberry New York Style Baked Cheesecake

Served with Pistachio ice-cream (Ve /GF)