



3 Course Wedding Breakfast Menu 2020/2021

Price: £42.95

Sit-down Menu

Wedding Breakfast Menu Selection

1. Select one starter, main course and dessert for the majority of your guests
2. Then if required, select three courses as a vegan/vegetarian alternative
3. Children can enjoy your selections* or choose three courses from the Children's Menu**
4. All selections include a bread roll and after-dinner coffees

Starters

Soups

Pea & spinach soup with mint crème fraîche (V) (GF) (Can be vegan)

Roasted red pepper & tomato soup with rocket pesto (V) (GF) (Can be vegan)

Celeriac & apple soup with truffle oil (VE) (V) (GF)

Roasted white onion soup with parmesan croûte (V) (GF) (Can be vegan)

Roasted butternut squash soup, toasted pumpkin seeds (VE) (V) (GF)

Meat

Chicken, pork & apricot terrine, homemade brown sauce, baby watercress (GF)

Ham hock terrine, piccalilli, mustard frill (GF)

Chicken liver parfait, mandarin gel, dressed leaves, toasted brioche

Braised ox cheek & horseradish croquette, red cabbage ketchup, watercress, pickled shallot

Smoked duck, roasted beetroot, orange & chive salad (GF)

Fish

Crispy fish cake, tartare sauce, herb salad

Wickwoods Country Club, Hotel & Spa

Springs smoked salmon, pickled apple, horseradish yoghurt, rocket (GF)

Salmon mousse, roasted beetroot, dill cream, rye cracker

Salted cod croquettes, lovage mayonnaise, watercress

Warm springs smoked salmon, dill & spinach tartlet

Vegetarian & Vegan

Wild mushroom & parmesan arancini, tarragon crème fraîche, rocket (V)

Stilton & leek tartlet, balsamic drizzle & herb leaf salad (V)

Heritage tomato salad, mozzarella, sourdough crisp & pesto dressing (V)

Roasted squash, pickled beetroot, edamame bean & chicory salad, balsamic dressing (VE) (V) (GF)

Pea & mint risotto, tender frill pea shoot (VE) (V) (GF)

Main Courses

Meat

Supplied by Handcross Butchers (For gluten-free requirements, we will alter the dish sauce)

Roasted chicken breast, potato & thyme terrine, roasted baby carrots, squash purée, thyme jus

Roasted sirloin of beef, rosemary roast potatoes, roasted root vegetables, yorkshire pudding & gravy

Braised beef cheek, bone marrow mash, braised red cabbage, beef reduction

Roasted rump of lamb, cavolo nero, champ potato cake, sun-dried tomato jus

Parma ham wrapped chicken, dauphinoise potato, roasted tender-stem broccoli & roasted carrot

Fish

All our fish is supplied by Brighton & Newhaven Fish Sales

Roasted line-caught cod, crushed saffron potatoes, roasted tender-stem broccoli, mussel sauce (GF)

Baked salmon, roasted gem heart, creamed peas & girolle mushrooms (GF)

Baked salmon, creamy mash, wilted spinach & hollandaise sauce (GF)

Whole baked plaice, buttered new potatoes, tender-steam broccoli, caper & chive butter (GF)

Baked cod, pak choi, basmati rice & thai green curry sauce

Vegetarian & Vegan

The logo for 'Hitched' is written in a stylized, cursive purple font.

Wickwoods Country Club, Hotel & Spa

We source our fruit & vegetables from within Sussex

Miso-roasted aubergine, pomegranate, roasted squash & mint, baba ganoush, roasted hazelnuts (VE) (V) (GF)

Pea & mint arancini, spinach purée, charred asparagus & rocket (V)

Baked butternut squash, sun-dried tomatoes, roasted red onion, rocket, toasted pine nut, basil oil (VE) (V) (GF)

Baked courgette with roasted mediterranean vegetables, tofu, gremolata, tomato & basil sauce (VE) (V) (GF)

Pearl barley risotto, roasted mixed peppers, rocket & parmesan (V)

Desserts

Apple & cinnamon crumble tartlet, crème anglaise

Mixed berry eton mess (GF)

Dark chocolate tartlet, caramel, salted caramel ice cream

Plum, apple & sultana filo strudel & vanilla ice cream (VE)

Orange & brandy bread and butter pudding, vanilla ice cream

Salted caramel tartlet, caramelised white chocolate & yoghurt sorbet

Dark chocolate mousse, white chocolate shard & yoghurt ice cream (GF)

Lemon posset, chantilly cream & raspberry compote (GF)

Sticky toffee pudding, toffee sauce & vanilla ice cream

Passion fruit tartlet, mango sorbet, coconut & lime foam

Buttermilk panna cotta, yuzu gel, blackberry compote (GF)

Fresh fruit salad & sorbet (VE) (GF)

2020/2021 - £42.95 per person

*£21.95 per child, 5-12 years

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