

WEDDING BREAKFAST MENUS

Please select one appetiser, one main course and one dessert for your party.

Fish, Sorbet and Cheese courses are an addition to the Wedding Package and are priced per person.

Please contact our Event Co-ordinators on +44 (0)1256 764881 for further details and prices.



Tydney Hall

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APPETISERS

Ham Hock and Potato Terrine served with Pea Purée

Smoked Chicken and Avocado Mousse

Platter of Smoked Salmon, Sour Cream, Capers and Shallots

Coarse Duck and Orange Confit Terrine served with Red Onion Relish

Home Cured Gravavlax of Salmon with Dill, Mustard and Honey Dressing

Parma Ham served with Rocket, Marinated Tomato and Parmesan Cheese

FISH COURSES

Warm Lobster Mousse with Chervil Butter Sauce

Sautéed Scallops with Sweet and Sour Cabbage

Grilled Fillet of Red Mullet with Spiced Lentil Salsa

Curried Mussel and Coriander Soup

Warm Salmon and Sole Terrine with Caviar Cream

(Available as an intermediate course for a supplement of £12.50 or also available as a main course)

MAIN COURSES

Pan Fried Fillet of Sea Bass, filled with Crab Mousse served with Saffron and Chive Sauce

Breast of Chicken filled with Swiss Cheese and Ham, served with Red Onion Relish

Seared Fillet of Salmon with Cucumber, Prawns and Vermouth Butter Sauce

Thyme and Sea Salt Roasted Sirloin of Beef served with Yorkshire Pudding

Breast of Guinea Fowl served with Glazed Apples, Raisins and Calvados Jus

Saddle of Lamb stuffed with Apricots, Pine Kernels and Cumin served with Tomato and Olive Cous Cous

VEGETARIAN COURSES STARTERS

Asparagus with Hollandaise Sauce

Plum Tomato and Glazed Goats Cheese Salad

Vegetable Spring Roll with Oriental Vegetable Salad and Sate Dressing

Tomato and Avocado Gateau with Pesto Dressing

MAIN COURSES

Artichoke served with Wild Mushrooms and Spinach

Potato Rosti with Grilled Mediterranean Vegetable Stack

Caramelised Red Onion and Goats Cheese Tart with Rocket Salad

Mushroom and Asparagus Risotto

Celeriac and Sweet Pepper Roulade

DESSERTS

Vanilla Crème Brûlée with Almond Twist

Classic Lemon Tart

White and Dark Truffle Torte with Mint Ice Cream

Apricot and Almond Tart with Clotted Cream

Chocolate Marquise with Orange and Cointreau Sauce

Passion Fruit and Crème Fraîche Tart

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Coffee and Truffles

SORBETS

Peach and Champagne

Mango and Passion Fruit

Blackcurrant and Cassis

Elderflower

Mandarin

(Available as an additional course for a supplement of £3.50 per person)

CHEESE

Selection of British Cheeses, Celery and Walnut Bread

(Available as an additional course for a supplement of £8.50 per person)

EVENING CELEBRATIONS

PREFERRED ACCOMMODATION RATES

For family or friends
wishing to stay overnight,
we can offer preferential
accommodation rates.



Tylney Hall

★★★★

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FINGER BUFFETS

Enjoy a finger buffet, with hot and cold dishes served throughout the evening.
Choose from the menu ideas below – any five items £14.95, seven items £17.95, ten items £21.95.

Cheese and Ham Croissants
Vegetable Samosas (v)
Beef Kebab with Black Bean Dip
Bacon and Onion Quiche
Chicken and Mango Barquettes
Deep Fried Chicken Drumsticks in
Parmesan Herb Crust
Goat's Cheese and Red Onion Parcels (v)
Open Sandwiches
Prawn Parcels with Oriental Sauce
Chicken and Mushroom Roulade
Lamb Kofta with Chilli Sauce

Mini Jacket Potato and Sour Cream (v)
Salmon Cakes with Herb Mayonnaise
Chicken Saté
Parma Ham and Melon
Deep Fried Langoustine with Tartare Sauce

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Brandy Snaps with Strawberries and Cream
Chocolate and Coffee Eclairs
Assorted Fruit Tartlets
Cheese and French Bread with
Apple and Raisin Chutney (v)

Dishes highlighted with (v) are considered suitable for vegetarians

CANAPES

COLD

Foie Gras with Onion Marmalade
Smoked Salmon, Cream Cheese
and Caviar
Chicken Liver Parfait with
Black Pepper and Pineapple Relish
Prosciutto Ham and Bocconcini Mozzarella Crostini
with Tomato and Black Olive
Chilli and Tomato Tart

HOT

Grilled Chicken Satay
Mini Samosas with Yoghurt Mint Dip
Leek and Roquefort Cheese Quiche
Duck Spring Rolls with Plum Sauce
Crab and Spring Onion Filo Tart
Deep Fried Tiger Prawns
with Sweet Chilli Dip

Selection of 4 canapes £8.50 per person Selection of 6 canapes £12.50 per person