



Barnsgate Manor

Example Menus for the Platinum Wedding Breakfast

Starters

Soup of the Day (V)

Melon, Papaya & Pineapple Salad
served with Ginger & Mint Syrup (V)

Confit of Duck & Pork Terrine
served with an Apricot & Thyme Chutney

Home Cured Thai Salmon with Beanshoot Salad

Roast Red Pepper Soufflé
with Yellow Tomato Compote (V)

Tiger Prawn & Cod Fishcakes
with Chilli & Coriander Crème Fraiche

Smoked Chicken & Mango Salad
with Citrus Yoghurt

Main Course

Oven Roast Chicken Breast
with a Chorizo & Bean Cassolet

Steamed Haddock in a fragrant Thai Marinade,
garnished with Tiger Prawns

Stuffed Loin of Pork
served with Mashed Potato, Cider & Pear Sauce.

Rack of Lamb
served with Rosemary Jus and Mashed Potato

Broad Bean, Asparagus & Pea Risotto
served with Truffle Oil (V)

Roasted Vegetable & Mascarpone Strudel
served with a Tomato Sauce (V)

Moroccan Spiced Potato Cakes
served with a Chickpea Casserole (V)

Pan Fried Chicken Breast
with Black Pudding & a Chablis Sauce

Locally sourced Pork Sausages
served with Creamed Potato and Onion Gravy

Roast Sirloin of Beef
served with Yorkshire Pudding & Horseradish Sauce

CARVED BUFFET

Rib of Beef, Honey Glazed Ham, Dressed Turkey and Dressed Salmon
served with a selection of Salads and New Potatoes

Desserts

Chocolate Pot with Orange Biscuits

Tiramisu

Orange & Ginger Soufflé

Double Chocolate Truffle Torte

Apple Bavaois served with Cinnamon Shortbread

Peach Mousse served with Lavender Biscuits

Citrus Parfait