

WEDDING BREAKFAST
SELECTION



3 course

*Wedding breakfast
selection*

Our award-winning chefs at Wyboston Lakes have a justified reputation for delivering culinary excellence by focussing on quality, style and originality. Combining their innovation and flair with fresh, locally produced ingredients wherever possible, they have created a superb, tempting selection of mouth-watering menus for you to choose from.



APPETISERS

Grilled Goats' Cheese Salad

Grape Chutney and Baby Leaves



Rillettes of Duck with Grilled Sour Dough

Fruit Chutney and Salad Mash



Chilli, Coriander and Prawn Tian

Mango Salsa and Shiso Cress



Baby Mozzarella with Mediterranean Anti Pasti Vegetables and Pesto Dressing

MAIN COURSES

Supreme of Suffolk White Chicken

with a Herb and Wild Mushroom Boudin,
Potato Puree, Roasted Carrots, Sugar Snaps and Natural Jus



French Trimmed Outlet of Suffolk Pork

with Sage, Apricots and Honey Grain Mustard Mash, Roasted Roots and Red Wine Jus



Crispy Fried Fillet of Scottish Salmon

with Oven Roasted Vegetables, Watercress Potato Galette,
Baked Cherry Tomatoes and Broad Bean Fricassée



Lamb Two Ways

Slow Roasted Breast of Lamb with Shepherd's Pie,
Butternut Purée, Braised Vegetables and Red Currant Jus *(£5.00 Supplement)*



Pan Fried Fillet of Sea Bass

with Crushed New Potatoes, Green Beans, Fennel and a Light Lobster Sauce



A Taste of Local Bedfordshire Pork

with Braised Belly, Herb Roasted Fillet, Cabbage with Home Cured Pancetta,
Potato Gratin and Light Cider Jus *(£5.00 Supplement)*



Pan Roasted Sirloin of British Beef

with Rissolle Potatoes, Turned Carrots, Green Beans and Merlot Jus *(£5.00 Supplement)*

OUR THREE COURSE WEDDING BREAKFAST INCLUDES COFFEE AND MINTS

VEGETARIAN MAIN COURSES

Butternut Celeriac and Spinach Gateau
with Rosti Potato and Red Pepper Coulis



Mediterranean Vegetable Gratin
with Baked Bay Vegetables



**Portobello Mushrooms
and Fennel En Croûte**
with Herb Butter Sauce



All vegetarian main courses are served
with vegetables and potatoes
to accompany the main meal choice.

DESSERTS

A Fusion of Citrus

Blood Orange Cheesecake, Lemon Sorbet, Lime Curd Tart



Trio of Strawberries, Raspberries and Champagne

Strawberry Delice, Strawberry Champagne Trifles, Raspberry Pannacotta Ice Cream



A Taste of Chocolate

Chocolate and Hazelnut Opera, Milk Chocolate Ice Cream and Warm Chocolate Brownie



Italian Delights

Apricot and Amaretto Tart, Espresso Tiramisu, Candied Fruit Cannoli



Cheese Platter

Selection of English Cheeses with Pecan Bread and Grapes

PLEASE PRE-SELECT ONE APPETISER, ONE MAIN COURSE AND ONE DESSERT WHICH MUST BE THE SAME FOR EVERY GUEST.

THE ONLY EXCEPTIONS ARE FOR VEGETARIANS AND GUESTS WITH SPECIAL DIETARY REQUIREMENTS.

AN ADDITIONAL SUPPLEMENT APPLIES SHOULD YOU DECIDE TO CHOOSE THE 'SELECTION MENU'

WHERE GUESTS CAN CHOOSE FROM TWO STARTERS, TWO MAIN COURSES AND TWO DESSERTS.

EVENING CHOCOLATE FOUNTAIN



**Make your evening a truly memorable occasion with our superb chocolate fountain.
Served with fruit and berries, mini doughnuts, choux buns, marshmallows and delicious dark chocolate.
Guaranteed to be a big hit with children and adults alike.**

For more information, see the wedding menus price list.