



Burntwood  
Court

WEDDING MENUS

# Wedding breakfast menu suggestions

When booking please select one menu only

*vegetarian option available*

## Wedding Menu 'A'

Chef's home made soup of your choice

Roast loin of pork served with apple sauce,  
seasoning & gravy

Selection of seasonal vegetables & potatoes

New York style cheesecake topped with  
fruits of the forest compote

Freshly brewed coffee & mint

## Wedding Menu 'E'

Platter of royal Greenland prawns served  
with a Marie Rose sauce and  
mixed leaf salad

*- or -*

Chef's homemade pea & ham soup

Roasted English beef with Yorkshire  
pudding & rich gravy

Selection of seasonal vegetables & potatoes

Chocolate fantasy gateaux with fresh cream

Freshly brewed coffee & mints

## Wedding Menu 'B'

Yorkshire pudding and rich onion gravy

*- or -*

Seasonal vegetable soup

Traditional roast turkey breast served with  
sage & onion seasoning, bacon wrapped  
chipolata, cranberry sauce & gravy

Selection of seasonal vegetables & potatoes

Apple pie & cream

Freshly brewed coffee & mints

## Wedding Menu 'F'

Pâté a la maison served with a Grand Marnier  
& redcurrant jelly

*- or -*

Homemade tomato, orange & basil soup

Roasted leg of lamb, studded with fresh  
thyme, covered with a redcurrant jus  
Selection of seasonal fresh vegetables  
& potatoes

Individual heart shaped strawberry mousse

Freshly brewed coffee & mints

# Wedding breakfast menu suggestions

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*vegetarian option available*

## Wedding Menu 'C'

A fan of honeydew melon mixed with  
fresh fruits & iced sorbet

- or -

Italian style minestrone soup

Roast chicken supreme with herb stuffing,  
bacon wrapped chipolata & gravy  
Selection of seasonal vegetables & potatoes

White chocolate truffle torte

Freshly brewed coffee & mints

## Wedding Menu 'G'

Platter of royal Greenland prawns coated  
in dill and crème fraiche dressing topped  
with smoked trout

- or -

Chef's homemade broccoli & stilton soup

Bacon wrapped breast of chicken  
coated in chasseur sauce  
Selection of seasonal vegetables & potatoes

Individual brandy & chocolate torte

Freshly brewed coffee & mint

## Wedding Menu 'D'

Cocotte of sauteed mushrooms finished in  
a brandy, garlic and fresh herb sauce,  
glazed with italian cheese

- or -

Creamy chicken, leek & tarragon soup

Delice of Scottish salmon coated in a  
prawn, dill & chablis sauce

Selection of seasonal vegetables & potatoes

Individual lemon torte topped with  
meringue and chocolate

Freshly brewed coffee & mints

## Wedding Menu 'H'

Tartlet of chicken, wild mushrooms and diced  
pancetta glazed with gruyere cheese and  
served with a balsamic dressing

- or -

Lightly spiced chicken & vegetable soup

Grilled sirloin steak served with forest  
mushrooms & claret sauce

Selection of seasonal vegetables & potatoes

Cream filled profiteroles, drizzled  
with chocolate sauce

Freshly brewed coffee & mints



FOOD GLORIOUS FOOD...

# Evening wedding buffets

## Evening Wedding Buffet 'A'

A selection of white and wholemeal sandwiches

Chicken drumsticks – assorted coatings

Selection of quiche

Sausage rolls

Pork pie

Onion bhajjs

Samosas

Aloe tikka with minted dip

Rosti potato and feta cheese pockets

Smoked haddock, spinach and gruyere pastry bites

Sweet potato and curry bites

Monteray Jack cheese and onion goujons

Deep fried battered onion rings

Spicy wedge fries

## Evening Wedding Buffet 'B'

A selection of white and wholemeal sandwiches

Chicken drumsticks – assorted coatings

Selection of quiche

Sausage rolls

Pork pie

Mini vegetable samosas

Duck and hoi sin spring rolls

Hot chipolata pork sausages

Salmon, rocket and parmesan pastry bites

Crispy crumb coated jalapeno peppers filled  
with cream cheese

Piri Piri chicken skewers

Korma and tikka chicken fillet split sticks

Deep fried onion rings

Spicy wedge fries

*The above evening wedding buffets can only be booked together with a daytime wedding breakfast.  
For Banqueting menus please enquire at reception for availability of alternative menu.*