

Wedding Breakfast

Our wedding breakfast menus have been carefully designed to complement most peoples' tastes and needs. We offer a selection of the most popular dishes to tickle even the most discerning taste buds!

We do ask that you choose a set menu for your wedding breakfast, however obviously alternative menus are available for guests with special dietary requirements and for children requiring alternative menus.

Sample Menu One

Starters

Farmhouse pork terrine, rich tomato chutney, bitter leaves, toasted sourdough *(df)*

Scottish salmon gravadlax, citrus and fennel salad, beetroot vinaigrette *(gf) (df)*

Wild mushroom velouté, chive-truffle cream *(v) (gf)*

Chicken liver parfait, onion jam, toasted brioche *(gfa)*

Mains

Butter roast chicken breast, fondant potato, oyster mushroom a la crème sauce *(gf) (dfa)*

Moat farm pork loin, apple & sage sauce, duck fat roast potatoes, seasonal vegetables, scrumpy jus *(gf) (dfa)*

Braised beef bourguignon, parsley creamed potatoes, fine french beans *(gf)*

Salmon, brie & basil pithivier, saffron potatoes, confit tomato beurre blanc

Desserts *(v)*

Summer berry Eton mess, Pimms gel, lemon balm

French apple tart, cinnamon ice cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

We use a large number of ingredients so please inform us of any food allergies or dietary requirements so that we may advise you accordingly

(v) vegetarian *(gf)* gluten free *(gfa)* gf available *(ve)* vegan *(n)* nuts *(df)* dairy free

Sample Menu Two

Starters (£1.50 supplement)

Dingley Dell ham knuckle and black pudding terrine, piccalilli, sourdough *(df)*

Pea velouté, crème fraîche, Alsace bacon, mint *(v/a) (gf)*

Crayfish & tiger prawn salad with avocado mousse, cocktail sauce *(gf) (df)*

Smoked haddock & saffron terrine, lemon emulsion, pickled vegetables *(gf)*

Mains (£2.00 supplement)

Roast english sirloin, Yorkshire pudding, roast potatoes cooked in beef dripping,
seasonal vegetables *(gfa) (df)*

Lamb rump, potato & thyme terrine, roast cherry tomatoes, black olive, red wine jus
(gf) (df)

Lemon & garlic roast baby chicken, sage creamed potatoes, braised red wine onions &
watercress salad *(gf) (dfa)*

Simply grilled cod, sautéed Anya potatoes, spanish chorizo, slow roast tomatoes, rocket &
aged balsamic *(gfa) (dfa)*

Desserts *(v)* (£1.50 supplement)

Vanilla & soft fruit terrine, Champagne jelly, meringue and micro tarragon *(gf) (df)*

Roast banana caramel tart, popcorn ice cream

Boozy cherry clafoutis, vanilla ice cream

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Sample Menu Three

Starters (£3.50 supplement)

Kiln hot salmon and chive fishcake, buttered asparagus, soft poached hen's egg, hollandaise sauce

Chicken Caesar terrine with charred baby gem, garlic croutons (gf)

White onion and aged parmesan velouté, black truffle croque-monsieur (v/a) (gf)

Duck rillettes rolled in hazelnuts, smoked duck breast, red wine poached pear, Roquefort dressing & bitter leaves (gf) (n)

Mains (£6.00 supplement)

Beef Wellington, thyme fondant potato, Madeira jus

Rosemary infused rack of lamb, hot pot potato, braised lentils, scottish girolles, red wine jus (gf)

Pan seared sea bass, crab and lobster crushed potatoes, beach herbs, lobster emulsion (gf)

Butter roasted guinea fowl, black truffle creamed potato, braised red wine onions, crispy bacon, king oyster mushroom (gf)

Desserts (v) (£3.50 supplement)

Lemon tart with gin & tonic sorbet (£1.50 supplement)

Strawberry pavé, sour cucumber & strawberries macerated in Pimms

Bitter chocolate delice, pistachio, raspberry & english rose scented meringue (gfa) (n)

Apple tatin, lemon thyme cream

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Canapés

Your canapés are served with your drinks reception following your civil ceremony on arrival at the inn following your church service. Our wedding packages include a choice of three canapés from the list below. If you would like additional canapés this can be arranged at an additional charge.

Chicken liver parfait, Vadouvan granola, blini *(gfa)*

Oak smoked salmon, caviar and cucumber savoury crostini *(gfa)*

Goats' cheese, sun blushed tomato and basil charred baked bread *(v) (gfa)*

Roasted onion mini scone with Moat farm ham, Black Swan chutney *(gfa)*

Roquefort, roscoff onion and smoked bacon tartlet

Norfolk steak tartare with quail's egg *(gf)*

Sticky honey, orange and sesame mini sausages

Smoked trout and horseradish blinis

Chicken and chorizo kebabs with parmesan and garlic aioli *(gfa)*

Norfolk Dapple, compressed watermelon and smoked avocado salad *(ve/a) (gf)*

Chicken and lemon thyme sausage rolls

Rare breed pork, blood pudding and apple sausage rolls

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Evening Buffet

Additional evening guests are welcome however please note that additional charges will apply for extra guests. Please ask for additional buffet prices.

Please choose two salads from the list below:

Tuna Niçoise *(gf)*

Greek *(v) (gf)*

Caprese *(v) (gf)*

Caesar *(add roast chicken or hot house smoked salmon) (gfa)*

Black Swan garden salad *(ve) (gfa)*

Please choose two of the following options:

Local roast beef & horseradish crème fraîche sandwiches *(gfa)*

Dingley Dell bred roast pork with sage and onion stuffing sandwiches

Caramelised red onion and sausage sandwiches

Butcher's smoked bacon with confit vine tomato sandwiches *(gfa)*

Chilli dogs

Hot dogs with caramelised onions

Platter of mixed sandwiches

Chicken curry with white and wild rice, mini poppadoms *(gf)*

Moroccan lamb tagine with jewelled couscous *(gf) (n)*

Pumpkin Kerala curry, white and wild rice, beetroot raita *(ve)*

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Your choice of either:

A taste of the Black Swan's cakes and fruit scones

Or two of the following desserts:

Tropical fresh fruit salad with Sailor Jerry rum *(ve) (gf)*

Raspberry crème brûlée *(gf)*

Caramelised lemon tart

Bitter chocolate and boozy cherry cake trifle

New York style vanilla and ricotta cheesecake with poached, spiced strawberries

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