

Stoke Place Wedding Breakfast Menu

Starters

Ham Hock & foie gras pressing, pickled beetroots, pork popcorn

Glazed cured ham, gruyere & globe artichoke terrine, celeriac remoulade

Ballotine of Foie gras, gingerbread, fig, sweet wine jelly

(Please be aware this dish is a supplement charge of £4.00)

Vanilla cured & smoked Salmon, beetroot, crème fraiche, sour dough crisps

Dorset crab & salt cod, avocado puree, curry & vanilla oil, fue de bricke

(Please be aware this dish is a supplement charge of £3.50)

White onion Veloute, confit duck ragout, crispy shallots, Brioche

Smoked chicken, Applewood cheddar, pinenuts, frisee, chardonnay vinaigrette

Beef fillet carpaccio, focaccia, aubergine caviar, shaved parmesan, truffle dressing

(Please be aware this dish is a supplement charge of £3.50)

Garden pea, watercress & mint Veloute, spring onion croquette

Mains

Cotswold chicken breast, new potato fondants, red onion shells, peas & broad beans

Roast lamb rump, fondant potato, slow roast tomato, aubergine puree, olive jus

English beef fillet, glazed Jacobs ladder, potato & pancetta galette, cep puree, Madeira jus
(Please be aware this dish is a supplement charge of £6.50)

Herb crusted lamb cutlet, lamb croquette, savoy cabbage, boulangere potato, Lamb jus
(Please be aware this dish is a supplement charge of £6.50)

Smoked pork loin, braised pork belly, choucroute, baby leeks, apple puree

Pan seared Duck breast, pressed confit leg, pomme anna, wilted greens, Madeira jus

Pan seared Seabream fillet, smoked potato gnocchi, peas and broad beans, goat cheese espuma

Pan seared Salmon fillet, chervil crushed new potatoes, confit fennel, and tomato sauce vierge

Pan roasted Cod, sauté spinach, charred sweetcorn and smoked haddock chowder

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Desserts

Vanilla cheesecake, passionfruit sauce, passionfruit sorbet

Iced tiramisu parfait, coffee espuma, chocolate crumb

Caramel panacotta, ginger cake, brandy snap, ginger ice cream

Vanilla panacotta, mango, mint & lime salsa, coconut sorbet

Dark Chocolate délice, Honeycomb, mint ice cream

Strawberry shortbread, fresh strawberries, crème legere, vanilla ice cream

Raspberry cream cheese mousse, raspberry sorbet, rose Turkish delight

Vegetarian Menu

Starters

Cauliflower panacotta, parmesan crisp, smoked paprika & chickpea dressing

Baby spinach, butternut squash, balsamic red onion & pine nut salad, chardonnay vinaigrette

Warm spiced aubergine, cucumber raita, crisp lavosh bread

Salad of new season vegetables & herbs, champagne vinaigrette

Goats cheese beignet, red pepper mousse, spiced tabbouleh, basil oil

Mains

Wild mushroom croustade, rocket salad, pesto dressing

Tart Lyonnaise, charred violet artichoke, red onion shells, barbecue sauce

Watercress, pearl barley & apple risotto, apple foam, apple jelly, pea shoots

Carrot quinoa, charred baby carrots, carrot jelly, onion bahji

Salt baked celeriac, caramelised goats cheese, rhubarb & almonds



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Menu pricing

2 courses £40 per person

3 courses £55 per person

Menu details

In your minimum spend you receive a complimentary for the bride and groom, we do this approximately 3 months prior to the wedding.

The wedding breakfast menu is a set menu, you will chose one starter, one main and one dessert all your guests to eat and then we will of course cater for any dietary requirements.

Extras

Sorbet

£4.50 per person

Strawberry and Basil, Blackberry and Sorrel, Blackcurrant and Mint, Chilli, Mango and Lime, Campari and White Chocolate or Spiced Pineapple and Ginger

Cheese Boards

£6.00 per person for 3 cheese selection

£8.00 per person for 4 cheese selection

Selection of handpicked seasonal French and English cheeses Fruit jelly, white grapes, celery, biscuits - country style bread



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Children's Menu

Starters

Soup of the day, crusty bread rolls

Garlic Bread

Plain Bread Roll

Mains

Spaghetti Bolognese, grated cheddar (vegetarian option available)

Chicken goujons, skinny chips, peas or beans

Fish fingers, skinny chips, peas

Grilled heritage beef burger, cheddar cheese, skinny fries

Sausage, creamed potatoes, onion gravy

Desserts

Selection of homemade ice cream chocolate, strawberry, vanilla

Chocolate and pecan brownie, vanilla ice cream

Seasonal Eton mess

Fruit salad, natural yoghurt

Children pricing

0 - 3 years old are complimentary but still cater for with the menu above, unless they are a baby

4 - 12 years old £15 per child on the children menu above

Set menu

The children's menu is a set menu, please chose one starter, one main and one dessert for all the children to have, we are unable to provide choices, unless this is due to a dietary requirement.

