



## Barnsgate Manor

### Gold Wedding Breakfast Options

*Please choose one dish from each section*

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#### Starters

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Soup of the Day (V)

Melon & Mango Salad with a Citrus Dressing (V)

Chicken & Wild Mushroom Roulade

Home Cured Gravdax with Lime Crème Fraiche & Granary Bread

Roast Tomato Mousse with Goats Cheese Straws (V)

Hot Smoked Salmon Fishcakes with Beetroot & Sour Cream

Duck & Chicken Liver Parfait served with toasted Brioche

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#### Main Courses

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Pot Roast Chicken Breast with a Fennel & Vermouth Sauce

Pan Fried Salmon with a Pesto Butter Sauce & Roasted Cherry Tomatoes

Pork Chop, served with Mashed Potato and a Cider and Apple Sauce

Locally Farmed Roast Sirloin of Beef with Yorkshire Pudding

Slow Roast Leg of Lamb served on Mashed Potatoes with Redcurrant Jus

Polenta Cakes with Asparagus served with a Chickpea Casserole (V)

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

Pan Roast Chicken Breast, Roast Tomato Compote with Garlic, Lemon & Thyme Dressing

Locally sourced Pork Sausages served with Creamed Potato and Onion Gravy

~or~

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

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#### Desserts

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Chocolate Pot with Orange Biscuits

Tiramisu

Orange & Ginger Soufflé

Double Chocolate Truffle Torte

Apple Bavarois served with Cinnamon Shortbread

Peach Mousse served with Lavender Biscuits

Citrus Parfait

*Please note that certain items may occasionally be substituted due to seasonal availability*

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