



Barnsgate Manor

Wedding Breakfast Options

Please choose one dish from each section, plus for the Main Course a Vegetarian and Vegan option, if required.

Starters

Melon Rose with Passion Fruit Coulis
Prawn and Angel Hair Pasta bound in Crème Fraîche with Chilli, Basil, Coriander and Lemon Oil
Prawn & Mango Salad drizzled with Vanilla Syrup
Fan of Galia Melon with Fresh Fruits and Raspberry Coulis
Crab and Prawn Timbale
Hot Smoked Salmon and Roast Beetroot Salad with Soured Cream and Dill Dressing
Rocket, Tomato and Avocado Salad with Parmesan Shavings

Salmon Towers – Trio of Smoked & Poached Salmon and Salmon Mousse topped with Asparagus and Hollandaise Sauce
Trio of Roasted Peppers stuffed with Tomatoes and topped with Goats Cheese
Tomato & Mozzarella stacks with Avocado and a Basil Vinaigrette
Cajun Chicken & Mango Salad with a Cucumber and Mint Dressing
Smoked Duck served with a Plum and Ginger Sauce
Chicken and Bacon Terrine with Red Grape Chutney and Croûtes

Main Course

Rack of Lamb with Rosemary and Redcurrant Gravy
Chargrilled Noisettes of Lamb with a Chive and Rosemary Mash
Rolled Tenderloin of Pork stuffed with Spinach and Herbs, served with Cider and Cream Sauce
Duo of Salmon and Sole Fillets with a Creamy Pernod and Dill Sauce
Sea Bass with Leek and Bacon Carbonara
Supreme of Chicken with Wild Mushroom and Tarragon Sauce
Chicken Stuffed with Asparagus, wrapped in Smoked Bacon and served with a Port and Sage Jus

VEGETARIAN

Stuffed Mushrooms
Stuffed with a stir-fry of Leek and Garlic, topped with a Golden Parmesan and Breadcrumb Crust
Goats Cheese and Courgette Cannelloni served with a Tomato Fondue
Butternut Squash Risotto

VEGAN

Vegetable Tagine with Apricots and Almonds served on a bed of Couscous
Steamed Bell Peppers
Filled with Arborio Rice and Wild Mushrooms served with a Tomato Sauce

CARVED BUFFET

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

Desserts

Strawberry Parfait
Passion Fruit & Citrus Tart
Lemon Soufflé with Shortbread Biscuits and Raspberry Compote
Chocolate Ganache Terrine with Orange Dressing

Strawberry Pavlova
Individual Tiramisu
Vanilla Mousse with Stewed Rhubarb
Individual Baileys Cheesecake
Profiteroles with Chocolate & Brandy Sauce

A selection of English Cheeses & Biscuits, plus Fresh Filter Coffee & Cream will be served after the Dessert.