



Guildford Manor

HOTEL • VENUE • SPA

WEDDING BREAKFAST MENU

CANAPÉS

Chicken liver parfait cone with onion jam
Goat's cheese and truffle mousse cup, pistachio powder (V)
Smoked salmon and horse radish blinis
Tempura prawn with a sweet chilli dip
Cajun spiced cream cheese filled cherry peppers
Honey and mustard mini sausages
Mango and tomato salsa wonton (VG)
Stilton and mushroom knot (V)

STARTERS

Insalata caprese, torn buffalo mozzarella tomato and basil (V) [GF]
Chicken liver parfait, toasted brioche, red onion chutney baby leaves [GFO]
Smoked mackerel mousse, toasted ciabatta with baby leaves [GFO]
Sweet potato fritter, coconut sauce, baby leaves (VG) [GF]

MAINS

Supreme of chicken, smoked pancetta, wild mushrooms and baby onions fricassee [GF]
Lemon honey and thyme glazed chicken, Mediterranean vegetable couscous with a white wine jus [GF]
Slow roasted rump of lamb, potato rosti and rosemary caponata* [GF]
Roasted fillet of beef, heritage carrots, dauphinoise potatoes, chasseur sauce* [GF]
Slow roasted pork belly, red cabbage, caramelised apple, roast potatoes with crispy crackling [GF]
Moroccan spiced vegetable tagine, couscous and toasted almonds (VG) [GF]
Old English steamed suet pudding, heritage carrots and a vegan jus (VG)
*Dishes marked with an Asterix incur a £10 supplement

DESSERTS

Lemon meringue cheesecake
Profiteroles with Chantilly cream and chocolate sauce
Vegan chocolate and coconut tart with a raspberry coulis (VG)
Pecan tart with golden syrup and Chantilly cream
Fresh fruit salad and Mango sorbet (VG) [GF]

