

THE Weaver's Shed

Wedding Breakfast Menu *(sample menus)*

Pre-dinner canapes available on request

Amuse Bouche available on request

Menu 1

STARTERS:

Chef's soup of the day with freshly baked bread (Customer's choice)

Seafood 'money bag' with a saffron and white wine bisque

Warm salad of chicken and chorizo with chimichurri or wholegrain mustard dressing

MAINS:

Bavette of Yorkshire beef with horseradish mash, shallots and red wine gravy served with Yorkshire pudding, seasonal greens, roast potatoes and roasted carrots

Slow braised lamb shank with roasted roots, spring onion mash and red wine and rosemary jus

Pan roasted hake fillet, baby vegetables, fondant potato with a pea and white wine veloute

All main courses are served as complete dishes

DESSERTS:

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream

Vanilla cheesecake with a fruits of the forest compote and fresh cream

Bailey's profiteroles with a warm chocolate and Tia Maria sauce

Menu 2

STARTERS:

Chef's chicken liver parfait with chilli and onion chutney, focaccia and dressed leaves (GF available)

Prawn cocktail on dressed iceberg lettuce, scorched lemon and brown bread and butter garnished with a langoustine (GF available)

Homemade duck spring roll with a pak choi and spring onion salad with a hoi sin dressing

MAINS:

Roast sirloin of Yorkshire beef with Yorkshire pudding, honey glazed chantenay carrots, roast potatoes, seasonal greens and a rich gravy

Pan fried skin on chicken breast with a chunky Tuscan vegetable sauce, crushed garlic new potatoes

Pan fried seabass fillet, dauphinoise potatoes, Tender-stem broccoli and sauce vierge

All main courses are served as complete dishes

DESSERTS:

Baked apple and toffee crumble with creamy custard

Passion fruit mousse with a vanilla and vodka jelly

Rich chocolate tart with black cherries soaked in Kirsch and clotted cream

Menu 3

STARTERS:

Tomato and roasted red pepper soup with focaccia (Vegan, GF available)

Stuffed mushroom with Mediterranean vegetables and a parmesan crust

Creamy garlic and white wine button and wild mushrooms with garlic ciabatta

MAINS:

Saffron risotto cake with asparagus and Tender-stem broccoli and a chimichurri dressing

Weaversdale and beetroot croquette, house dressed salad and buttered new potatoes

Roast root vegetable roulade with a rich ratatouille sauce and seasonal greens (Vegan)

All main courses are served as complete dishes

DESSERTS:

Chocolate fudge cake with chocolate orange ice cream (Vegan)

Spiced apple strudel with ice cream

Lemon sponge with Limoncello sauce (Vegan)