



NEW BRIGHTON

# FLORAL PAVILION

W E D D I N G S

# *Menus*

SPRING - SUMMER

# Wedding Breakfast

SPRING - SUMMER

## STARTER

Marinated Welsh loch salmon, picked West Coast crab, pickled pink ginger, spring onions & coriander & soy dressing

Lancashire chaps with grilled baby gem, crispy crackling served with sauce gribiche

Heritage tomato, Bocconi & basil salad with gazpacho dressing Pea panna cotta with peas, salted melon, dried ham & wild herbs

Pressed smoked chicken & guinea fowl terrine with summer truffle dressing

Wirral asparagus with twice cooked quail's eggs, sieved egg & baby caper dressing

Soup of the day  
Seasonal soup served with bread rolls & butter



## MAIN COURSE

Spring chicken roasted, braised leg in red wine, baby onions, morel mushrooms, fondant potato & summer cabbage

Rump of Welsh lamb with confit shoulder croquette, tomato, black olive and basil sauce, dauphinoise potatoes & baby vegetables

Pan roasted fillet of beef, Lancashire Blue & chicken mousse, port wine jus, braised sliced potatoes & baby vegetables

Tenderloin of Lock's pork, cider & grain mustard sauce, crackling, summer cabbage & chive potato cake

Fillet of sea bream with lemon, parsley caper & tomato salsa, creamy mash & seared artichoke

Poached fillet of loch salmon with carrots, celery, baby onions, new potatoes & asparagus

## MAIN COURSE - VEGETARIAN

Bubble 'n' squeak with Wirral asparagus & poached duck egg with tomato & herb Hollandaise sauce

Puff pastry case of baby spinach, woodland mushrooms & orange braised chicory with tarragon butter sauce

Caramelised onion tart with Cheshire Cheese Company goat's cheese with wild rocket & semi dried tomato salad

Leek & Cheddar sausages with white bean, mushroom & tomato stew

Risotto of butternut squash with tempura coated seasonal vegetables



## DESSERT

Pavlova of seasonal fruits with English custard, raspberry coulis & passion fruit

Summer pudding with clotted cream & berry sauce

Chocolate tart with caramel sauce & local vanilla ice cream

Strawberry shortbread

Lavender panna cotta, fresh raspberries & raspberry jelly

Selection of local cheeses from the Cheshire Cheese Company, Parmesan biscuits, apple & red onion chutney, celery, green apple & grapes

Fairtrade tea & coffee

**As all our food is fresh please be understanding if occasionally a product is not available. Please be assured that suitable alternatives will be offered as replacements.**

# Evening Food

SPRING - SUMMER

## HOT SNACKS

INCLUSIVE OF WEDDING PACKAGES

Hot cured bacon & Cumberland sausage sandwiches

Assorted vegetable ciabatta (V)



## HOT SNACKS UPGRADES

EVENING FOOD ONE | ADDITIONAL **£3.60pp**

Cheeseburgers with tomato relish

Beer battered West Coast fish & chips

Veggie burgers with iceberg & pepper mayonnaise

EVENING FOOD TWO | ADDITIONAL **£6.00pp**

Assorted sandwiches on rustic breads

Barbeque spiced ribs

Chicken satay with crunchy peanut pip

Cantonese duck spring rolls with hoi sin

Onion bhajis & samosa with mango chutney (V)

Cheshire cheese & onion tart (V)

Tarragon & sausage puff pastry rolls with spicy brown sauce

## LATE NIGHT SNACK OPTIONS

SERVED BOXED | ALL DISHES **£10.75pp**

Cheeseburger & fries

Chargrilled beef patties, pickled gherkin, covered with mature cheddar cheese & crispy shallots served in a toasted sesame bun

Falafel burger & fries (V)

Roast chickpea, sun-dried tomato & coriander burger, panko crumb pan fried, slow roast pepper confit served in ciabatta bap

Southern fried chicken & fries

Southern spiced coated chicken strips with homemade slaw served in a toasted bap

Wings, ribs & cob

Slow cooked BBQ glazed baby pork ribs, Cajun spiced chicken wings & grilled baby corn on the cob

Fish & chips

Tempura coated cod fingers, mushy peas, chunky chips & homemade tartare sauce

Mixed kebabs

Chicken shish, lamb kebabs, lamb kofta served in pitta with crispy salad & garlic, chilli & sour cream sauce

Nachos

Tortilla chips covered with sour cream, spicy guacamole & spicy jalapeños topped with aged cheese sauce (warm) (meat or vegetarian available)

Chip cones (are not available as a sole item but added to any of the other late night snack options)

ADDITIONAL **£3.30 pp**

# Evening Food

SPRING - SUMMER

## LATE NIGHT SNACK OPTIONS

ALL DISHES **£10.75pp**

Pizzas & Dough Balls -  
choose one meat & one vegetarian option  
(tray served in pizza boxes)

### MEAT

Pepperoni & ham - pepperoni, honey roast ham, roasted red peppers, covered with mature cheese, drizzled with chilli sauce

Hawaiian - pineapple poached in vanilla & chillies, honey roast ham, sweet yellow peppers, covered with mature Cheddar cheese

Spicy BBQ chicken - slow cooked BBQ chicken thighs strips, roast sweet green peppers, jalapeño peppers, covered with mature Cheddar cheese, drizzled with BBQ sauce

### VEGETARIAN

Margarita - mozzarella pearls, slow roast cherry tomatoes, covered with mature Cheddar cheese, crispy basil

Hot 'n' spicy Veggie - slow roast peppers, garlic woodland mushrooms, covered with mature cheddar cheese, mozzarella cheese, crispy shallots

Mediterranean feast - chargrilled artichoke, slow roast sweet peppers, courgettes, grilled aubergine, & Kalamata olives, mozzarella pearls, covered with mature Cheddar cheese

## LATE NIGHT SNACK OPTIONS

ALL DISHES **£5.50pp**

Crostinis - please choose three from below

### MEAT

Crispy Aigburth smoky bacon with caramelised onions & creamy aged Cheshire cheddar cheese

Chicken liver & port parfait with quince jelly & crisp leeks

Cured prosciutto with pickled vegetables & olives, truffle oil & Parmesan crisp

Serrano ham with honey glazed fig & Stilton crumb

### VEGETARIAN

Lancashire Blue cheese crumb with caramelised pears & candied walnuts

Roasted butternut squash with sage slow cooked pumpkin & paprika pepper hummus

Spiced compôte of autumn peach, plums & dark cherry & creamy goats' cheese curd

Heritage cherry slow cook tomatoes with Ricotta pesto & crispy basil

### VEGAN

Smoky sesame avocado with pumpkin salsa & toasted sesame seeds

Garlic roasted chick peas, cauliflower with a sweetcorn salsa

# Canapés

## PRE-WEDDING BREAKFAST

FOUR CANAPÉ BITES **£10.00pp**

ADDITIONAL BITES **£2.75pp**



### MEAT

Beef Wellington, horseradish Hollandaise

Duck gyoza, plum & chilli sauce

Black pudding rösti, fried quail's egg, crisp pancetta,  
Hollandaise sauce

Redcurrant glazed pork belly, crackling skewer

Chicken & Armagnac pâté on toasted sourdough



### FISH

Twice bake crab soufflé, sauce vierge, crispy purple basil

Smoked haddock scone, poached quail's egg & Hollandaise

King Prawn skewer, lime & chilli aioli

Seared tuna, wasabi, black sesame seed toast

Oak smoked salmon, horseradish & dill blini, cream cheese,  
keta pearls

### VEGETARIAN

Butternut squash & feta falafel, smoked aubergine purée (V)

Baked artichoke filled with  
a sweet pepper & tomato salsa, Welsh rarebit

Pear & plum tartlet, pistachio dust (V)

Black winter truffle Mascarpone, toasted brioche

Goats' cheese curd & beets tartlet, sweet basil jam



### VEGAN

Panko breaded spicy cauliflower cakes, sweet pepper sauce

Smoked tofu & spicy pumpkin skewers

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# Children's Menu

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## THREE-COURSE CHILDREN'S MENU

(Includes juice, Coke, lemonade, still and sparkling mineral water)

**£16.75pp**

### SHARING STARTER

Breadsticks, mini pots of mixed crudités, dipping sauces, cheese straws (v)

### STARTER

Soup & mini bread rolls (v)

### MAIN COURSES

Simply chicken - roast free-range chicken, new potatoes, seasonal vegetables

Macaroni cheese, garlic dough balls (v)

Mini Cumberland sausages, mash potatoes, baked beans or peas, gravy

Margarita pizza, skinny fries (v)

Mini fish pie topped with cheesy mash

Classic burger & chips

## DESSERTS

Balls of either chocolate, strawberry or vanilla ice cream topped with chocolate sauce

Trio of desserts - Kids favourite "99 ice cream", marshmallow lollipop dipped in hundreds & thousands, raspberry filled doughnut

Mixed fruit salad topped with vanilla ice cream