

AMPFIELD COUNTRY CLUB

GOLD & PLATINUM WEDDING BREAKFAST MENU OPTIONS

STARTERS

ROASTED TOMATO SOUP WITH BASIL AND OLIVE OIL DRESSING WITH A PARMESAN FLUTE

WILD MUSHROOM SOUP WITH A SPINACH CREAM FINISH

FILLET OF BEEF CAPACCIO ON A ROCKET SALAD WITH FINE PARMESAN SHAVINGS

FRESH SEASONAL ASPARAGUS WITH PARMA HAM AND FETA CHEESE SALAD DRIZZLED WITH A LIGHT HOLLANDAISE SAUCE

PAN FRIED SCALLOPS SERVED ON A FRAGRANT LAMBS LEAF AND CUCUMBER SALAD

SMOKED FISHCAKES WITH A LIGHT CURRY SAUCE

DEEP FRIED BRIE WEDGES, HERB DRESSED SALAD AND CRANBERRY TARTLET **(V)**

PRAWN AND CUMCUMBER MAYONNAISE WRAPPED IN SMOKED SALMON WITH A LEMON AND DILL DRESSING

TWICE BAKED CHEESE SOUFFLE ON A BED OF ROASTED RED PEPPER AND COURGETTES WITH A PINE NUT BALSAMIC SYRUP **(V)**

MAIN COURSES

FILLET OF BEEF, WILD MUSHROOM AND VINE TOMATOES ON A BED OF GARLIC HERB POTATOES SERVED WITH A BEARNAISE SAUCE

SCOTTISH BEEF BRAISED IN A RICH THYME AND ALE GRAVY SERVED IN A PUFF PASTRY CROWN WITH SAUTE GREEN BEANS WITH A CREAMY GARLIC MASH

BREAST OF CHICKEN STUFFED WITH MOZZARELLA ON A BED OF CHARGRILLED PESTO VEGETABLES AND SWEET POTATOES

PAN FRIED CORN FED CHICKEN SUPREME, CRISP ASPARAGUS AND BABY VEGETABLE, SAVOURY BRAISED POTATO FINISHED WITH A TARAGON CREAM SAUCE

HONEY ROAST DUCK BREAST, SAUTE LEEKS, DAUPHINOISE POTATOES AND DRIZZLED WITH A DARK CHERRY JUS

CONFIT DUCK SET ON PUY LENTILS WITH GLAZED ROOT VEGETABLES AND A MADEIRA SAUCE

FILLET OF PORK AND COLCANNON WITH RICH CHESTNUT MUSHROOM AND RED WINE SAUCE

CRISP LOIN OF PORK, BAKED CINNAMON AND STILTON APPLE, CHATEAU POTATOES AND FRESH STEAMED VEG PANACHE AND SAGE SCENTED JUS

FILLET OF LAMB WELLINGTON WITH PUREE OF SWEDE AND CARROT ACCOMPANIED BY MINT NEW POTATOES AND RED CURRANT GRAVY

SADDLE OF LAMB STUFFED WITH APRICOT AND ROAST GARLIC, ROAST TURNED POTATOES, BROCCOLI AND CAULIFLOWER CHEESE

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MAIN COURSES CONTINUED

POACHED FILLET OF SALMON, WILTED SPINACH AND WILD MUSHROOM ON CREAMY MASH POTATO AND WITH A SAFRON AND PLUM TOMATO SAUCE

TUNA LOIN STEAK ON A WARM KING PRAWN NICOISE SALAD WITH BLUSH TOMATO DRESSING

BROCCOLI, ASPARAGUS AND THYME BAKED RED PEPPERS BOUND WITH A GRAIN MUSTARD CHEESE SAUCE, WRAPPED IN A SAVOURY PANCAKE ON A PINE NUT RISOTTO (V)

OVEN ROASTED VEGETABLE AND HALLOUMI SKEWERS, MARINATED IN BASIL AND GARLIC ON A BLUSH TOMATO AND THYME SCENTED COUS COUS WITH PARMESAN CRISPS (V)

SPINACH AND RICOTTA TORTELLINI WITH A WILD MUSHROOM AND WHITE WINE CREAM SAUCE FINISHED WITH SHAVED PARMESAN (V)

DESSERTS

RASPBERRY AND VANILLA POD CRÈME BRULEE WITH ALMOND TUILE

MILK CHOCOLATE AND COINTREAU CHEESECAKE WITH SWEET STRAWBERRY COULIS AND CHANTILLY CREAM

APPLES, CINNAMON AND ROAST NUT STRUDEL WITH CLOTTED CORNISH CREAM

MANGO AND PASSIONFRUIT PARFAIT ON A KUMQUAT SYRUP

SELECTION OF ENGLISH CHEESE AND BISCUITS SERVED WITH APPLE, CELERY AND WALNUTS

CANAPES MENU

SMOKED SALMON WITH CREAM CHEESE AND DILL
BLINI

CHICKEN LIVER PARFAIT ON MELBA TOAST WITH
RED ONION MARMALADE

MOZZARELLA, BASIL AND CHERRY TOMATO
SKEWERS

MINI YORKSHIRES WITH ROAST BEEF AND
HORSERADISH CREAM

WILD MUSHROOM SOUP SHOT

THINGS TO KNOW WHEN CHOOSING
DISHES

CANAPES -

IF OPTING FOR THE PLATINUM PACKAGE YOU MAY
CHOOSE UP TO 5 CANAPES

THE GOLD PACKAGE YOU MAY CHOOSE UP TO 3
CANAPES

WEDDING BREAKFAST -

IF UNDER 60 GUESTS YOU MAY CHOOSE UP TO 2
OPTIONS FOR STARTER, MAIN AND DESSERT.

OVER 60 GUESTS 1 OPTION CHOICE FOR ALL
COURSES, UNLESS OTHERWISE AGREED.

EVENING BUFFET MENU FOR PLATINUM PACKAGE

PLEASE REFER TO THE BUFFET MENU'S AND CHOOSE 8 ITEMS
FROM THE LIST FOR YOUR EVENING BUFFET