

THE PUMPING HOUSE

WEDDING BREAKFAST

STARTER

Griddled chicken and pancetta with a salad of baby leaves,
parmesan and Caesar dressing

Ham hock terrine with homemade piccalilli and crusty bread

Chicken liver and brandy pâté, port and cranberry sauce and toasted granary bread

Thickly sliced smoked salmon served with dill crème fraiche and blinis

Smoked haddock fishcake with tartare sauce and watercress salad

Gorgonzola, walnuts and Parma ham on a rocket, radicchio and spinach salad

Roast Mediterranean vegetables, sun blushed tomatoes and fresh herb tart (v)

Field and button mushrooms in a cream, tarragon and white wine
sauce with crusty bread (v)

Creamy mozzarella, vine tomato and fresh basil salad drizzled
with basil infused olive oil (v)

Roast tomato and fresh basil soup (v)

Butternut squash, sweet potato with a hint of chilli soup (v)

French onion soup with melted gruyere croutons (v)

Wild mushroom and truffle oil soup with herb croutons (v)

Pan roasted scallops with cauliflower puree *

Seared beef fillet salad with sweet mustard dressing *

Antipasti platters of:

Selection of cured meats, Parma ham, mortadella, Napoli and Milano salami

Selection of cured and smoked fish

Selection of cheeses, buffalo mozzarella and manchego

Selection of olives, sun blushed tomatoes and grilled red peppers

Selection of breads including focaccia, sourdough and rye bread

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MAIN COURSE

Pan fried chicken breast in a madeira and wild mushroom sauce

Leg of spring lamb roasted with garlic and rosemary

Roast sirloin of locally reared beef, Yorkshire puddings and rich red wine gravy

Slow roast pork loin in a sticky honey and mustard sauce

Moroccan lamb tagine with minted couscous

Local Lincolnshire sausages, creamed potato and caramelised onion gravy

Pan fried chicken breast in a white wine, cream and tarragon sauce

Venison, port and cranberry casserole

Coq au vin made with free range chicken, pancetta and Beaujolais

Goats' cheese, roast tomatoes, pine nuts and parmesan crumble (v)

Aubergine, goats' cheese, vine tomato and olive gratin (v)

Butternut squash filled with ratatouille Provençale and butter beans (v)

Mushroom and squash wellington (v)

Pumpkin and sage risotto (v)

Beef wellington with locally reared beef fillet *

Pan fried duck breast with spring greens and gooseberry sauce *

Pan fried wild salmon with spiced shellfish butter *

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DESSERT

Dark chocolate fondant with vanilla bean ice cream

Knickerbocker glory

Eton mess with crushed homemade meringues, mixed berry compote & whipped cream

Baked vanilla cheesecake with red berry compote

Summer berry pavlova with strawberries and vanilla cream

Baileys soaked brioche and butter pudding with mixed spice pouring cream

Chocolate fudge brownies with vanilla bean ice cream and a rich chocolate sauce

Bramley apple and blackberry crumble with crème anglaise

Tiramisu with homemade chocolate biscotti

Tart au citron with lemon zest mascarpone

Mixed berry and champagne jelly with crème Chantilly

Treacle tart with clotted cream

Traditional English trifle laced with sherry, crème anglaise, sponge and fruit

***Supplement charges apply**

Starter and main course - £5.00 plus vat per head

Dessert - £2.50 plus vat per head

£43.50 plus vat per head