

THE  
PUMPING HOUSE

OLLERTON

Wedding Breakfast Menu



01623 705800 | [info@thepumpinghouse.com](mailto:info@thepumpinghouse.com) | [thepumpinghouse.com](http://thepumpinghouse.com)  
The Pumping House, Brake Lane, Ollerton, Newark, NG22 9HQ



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WEDDING BREAKFAST MENU

# Wedding Breakfast Menu

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## Starters

Served on sharing boards for all guests, a selection of antipasti platters from a:

Selection of cured meats - Parma ham, Napoli, Alderton ham, bresaola and Milano salami

Selection of cheeses - buffalo mozzarella, cambozola and manchego

Selection of olives, sun blushed tomatoes and grilled red peppers

Selection of sourdough and olive breads

Roast tomato and fresh basil soup with mozzarella cream and pesto oil (V) (VE)

Poached pickled pear, toasted walnuts, Cropwell Bishop blue, baby gems and balsamic dressing (V)

Butternut squash, sweet potato and carrot soup with coconut and coriander cream (V) (VE)

Wild mushroom and truffle oil soup with herb croutons (V) (VE) (GF)

Wild mushrooms in a cream, tarragon and white wine sauce with sourdough toast (V) (VE) (GF)

Buffalo mozzarella, heritage tomato and fresh basil salad with basil oil (V) (VE) (GF)

Roast Mediterranean vegetable and glazed goats' cheese tart with sunblushed tomatoes  
and fresh herb salad (V) (VE) (G)

Grilled goats cheese en crouté, cherry tomato ragoût, mixed leaves and aged balsamic dressing (V) (GF)

Golden cross goat's cheese panna cotta, pickled candy beetroots, toasted seeds (V) (VE) (GF)

French onion soup with melted gruyere croutons (V) (GF)

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

Ham hock and marmalade terrine with carrot purée, air dried Parma ham crisp, soured vegetables  
and toasted sourdough (GF)

Duck liver parfait, spiced apple and sultana chutney, toasted brioche (GF)

Warm potted shrimp with mixed leaves and toasted sourdough (GF)

Locally hot smoked salmon, buckwheat blinis, caviar crème fraiche and dill oil

Smoked haddock fishcakes with tartare sauce, watercress and lemon (GF)

Cromer crab and avocado tian, gazpacho dressing (GF)

Seared fillet of beef, beansprout and Asian vegetable salad, chilli and coriander dressing\*

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Mains

Pan fried chicken breast in a Madeira and wild mushroom sauce

Pan fried chicken breast with herbed crushed potatoes with white wine, cream and tarragon sauce

Coq au vin with pomme puree

Leg of lamb, garlic and rosemary with red wine jus

Roast sirloin of locally reared beef, Yorkshire puddings, red wine gravy, goose fat roast potatoes (GF)

Braised blade of locally reared beef, celeriac purée, potato terrine with red wine and thyme jus

Roast loin of pork with Bramley apple sauce, charred greens and confit potato

Roast loin of venison with baby beets, roast parsnip puree and venison gravy

Pan roasted cod, parsnip purée, parsnip crisps, potato fondant, buttered spinach and lemon gel

Moroccan lamb tagine with minted couscous and garlic flatbread

Local Lincolnshire sausages, mustard mashed potato and caramelised onion gravy (GF)

Beef wellington with locally reared beef fillet, dauphinoise potatoes and Madeira jus (GF)\*

Five spiced duck breast, confit leg spring roll, roasted plums (GF)\*

Pan seared organic salmon, shellfish bisque, crushed new potatoes, shaved and pickled fennel\*

Roast rack of lamb, pulled lamb bonbons with madras potatoes, baby leeks and pan juices\*

Goats' cheese, roast tomatoes, pine nuts and parmesan crumble (V) (VE) (GF)

Roast butternut squash, buttered spinach, mushroom duxelles and walnut wellington (V)

Asparagus and champagne risotto with mascarpone and wild rocket (V) (VE)

Cranberry, red onion and quinoa tagine with toasted saffron rice, flatbread and mint yoghurt (V) (VE)

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Desserts

Dark chocolate fondant with Madagascan vanilla ice cream (V) (GF)

Chocolate brownie, salted caramel ice cream and fudge sauce (V) (VE) (GF)

Profiteroles with chocolate fudge sauce (V) (GF)

Knickerbocker glory with vanilla ice cream, mixed berries, vanilla cream and chocolate flake (V)

Burnt English cream with homemade shortbread and strawberry salsa (V)

Brioche, baileys custard, cinnamon butter (V)

Traditional tiramisu using Nottingham 200° coffee with pistachio biscotti (V) (GF)

Warm treacle and orange tart, orange mascarpone and orange crisps (V) (GF)

Eton mess with crushed meringues, mixed berry compote and whipped cream (V)

Bramley apple and blackberries, oats and crème anglaise (V)

Caramelised lemon tart, crushed raspberries, lemon and mint mascarpone and brandy snap shard (V) (GF)

Sticky toffee pudding with caramelised banana, muscovado sauce and whipped mascarpone

A selection of ice creams and sorbets available (V) (VE)

**£46.50 plus vat per head**

**Starter supplement charge - £5 plus vat per head**

**Main supplement charge - £7.50 plus vat per head**

**\*Supplement charges apply vat**