



THE  
PUMPING HOUSE

OLLERTON

# Wedding Breakfast Menu

**A choice of one starter, one main & one dessert**

## Starters

Leek & Potato Soup, Chive  
Scones (V)

Sweet Potato, Smoked Paprika Soup,  
Spring Onion Crème fraiche  
(V) (GF)

Roast Plum Tomato Confit Garlic &  
Basil Soup (V) (Vegan)

Curried Parsnip & Coriander Soup,  
Turmeric Oil (V) (Vegan)

Minestrone Soup (V) (Vegan)

Sweet Chili Roast Chicken, Mango  
Salad, Crispy Won Ton

Chicken Liver & Brandy Pate, Raisin  
Chutney, Brioche Fingers

Smoked Salmon, Traditionally  
Garnished, Sour Cream (GF)

Sauté Creamy Garlic Mushrooms on  
Rustic Toast (V)

Pumping House Cocktail, Prawns, Baby  
Gems, Pickled Cucumber Ribbons,  
Bloody Mary Sauce (GF)

Peppered Mackerel & Spring Onion  
Fish Cake, Tomato & Chilli Jam

Tomato & Avocado Bruschetta, Shaved  
Feta, Mint Dressing (V) (Vegan)

The Pumping House,  
Wedding Breakfast

## Mains

Slow Roasted Belly Pork, Buttered  
Mash, Scrumpy Sauce (GF)

Oven Roast Chicken Breast, Potato  
Fondant, Wild Mushroom & Tarragon  
Sauce (GF)

Roast Sirloin of Beef, Chateau Potatoes,  
Yorkshire Pudding & Pan Gravy

Seared Honey & Soy Salmon,  
Coriander & Chili Rice Cake,  
Plum & Ginger Dressing

Slow Braised Lamb Shank, Buttered  
Mash, Rosemary &  
Red Currant Gravy (GF)

Sun Blushed Tomato & Wood Roasted  
Pepper Arancini, Romesco Sauce  
(V) (Vegan)

Chick Pea & Lentil Dhal, Seared Tofu,  
Coriander Dressing  
(V) (Vegan) (GF)

All served with a selection of market vegetables.

## Desserts

Bramley Apple Crumble Tart & Butter  
Toffee Ice Cream, Cinder Toffee (V)

Dark Chocolate & Hazelnut Brownie,  
Chocolate Sauce, Vanilla Ice Cream (V)

Raspberry & Lime Cheesecake  
Macerated Raspberries & Sorbet (V)

Warm Treacle Tart, Clotted Cream Ice  
Cream (V)

Lemon Posset, Mini Meringues, Freeze  
Dried Raspberries & Sorbet (V) (GF)

Blueberry & Lemon Brioche Butter  
Pudding, Blueberry Compote,  
Whipped Lemon Curd Cream (V)

Steamed Syrup & Orange Sponge,  
Vanilla Custard (V)

Espresso Coffee & Cashew Nut  
Tiramisu (V) (Vegan)

Szechuan Pepper Roasted Pineapple,  
Shaved Coconut & Coconut Sorbet  
(V) (Vegan)

Followed by Tea & Fresh Brew Coffee

**£49.50 + VAT**

\* Dietary requirements can be catered for upon request.