



THE
PUMPING HOUSE

OLLERTON

Wedding Breakfast Menu

A choice of 2 starters, 2 mains & 2 desserts

Starters

Roast Plum Tomato Confit Garlic & Basil Soup (GF) (VG)

Sweet Chilli Roast Chicken, Mango Salad, Crispy Won Ton

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

Chicken Liver & Brandy Pate, Raisin Chutney, Brioche Fingers

Curried Parsnip & Coriander Soup, Turmeric Oil (GF)

Smoked Salmon, Grated Egg White, Yolk, Gherkin, Shallots & Sour Cream (GF)

Leek & Potato Soup, Chive Scones

Sauté Creamy Garlic Mushrooms on Ciabatta

Prawn Cocktail, Baby Gems, Pickled Cucumber Ribbons, Bloody Mary Sauce (GF)

Minestrone Soup (VG)

Peppered Mackerel & Spring Onion Fish Cake, Tomato & Chili Jam (GF)

Tomato & Avocado Bruschetta, Shaved Faux Feta, Herb Dressing (VG)

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 & Black Pepper Salmon,
Thai Rice Cake, Plum & Ginger
Dressing (GF)

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

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

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

Katsu Aubergine, Tikka Sauce &
Braised Rice (GF) (VG)

All served with a selection of market vegetables.

Desserts

Bramley Apple Crumble Tart, Butter
Toffee Ice Cream & Cinder Toffee

Blueberry & Lemon Brioche Butter
Pudding, Blueberry Compote,
Whipped Lemon Curd Cream

Raspberry & Lime Cheesecake,
Raspberry Sorbet

Warm Treacle Tart, Clotted Cream
Ice Cream

Irish Cream Filled Profiteroles,
Toffee Sauce

Lemon Posset, Mini Meringues, Lemon
Curd & Sorbet (GF)

Steamed Syrup & Orange Sponge,
Vanilla Custard

Dark Chocolate & Biscoff Brownie,
Vanilla Ice Cream (VG)

Espresso Coffee & Cashew Nut
Tiramisu (GF) (VG)

Szechuan Pepper Roasted Pineapple,
Toasted Coconut & Coconut Sorbet
(GF) (VG)

£49.50 + VAT

* Dietary requirements can be catered for upon request.