

Wedding Breakfast Menu Selector

Please choose dishes for your guests as per your package.

Please visit our allergen statement with regards to catering for your guests with allergies and intolerances.

CANAPÉS

Duck and pak choi spring rolls, hoisin sauce

Smoked salmon and crème fraîche blinis

Mini fish and chip cones, pea puree

Chicken liver parfait, melba toast, onion chutney

Mini wagyu beef burgers, onion relish

King prawns, ginger and chilli

Spiced lamb kebabs, mint yogurt

Mini Thai Fishcakes, sweet chilli dip

Stuffed olives (V) (VG)

Chocolate dipped strawberries (V)

Halloumi, tomato and courgette skewers (V)

Goats cheese crostini, red onion chutney (V)

Mediterranean vegetable bruschetta, basil (V) (VG)

(V) Vegetarian (VG) Vegan

TO START

Roast tomato & red pepper soup (V)
Chive crème fraîche, artisan bread

Wild mushroom soup (V) *Truffle oil, artisan bread*

Smoked haddock fishcake *Cucumber salsa*

Oak roast salmon & prawns *Watercress, dill crème fraîche*

Tempura king prawns *Garlic & parsley butter*

Game terrine *Chutney & artisan bread*

Roast belly pork *Watercress salad, apple puree*

Crispy chilli chicken *Asian salad, mint yogurt*

Potted chicken liver parfait *Toasted artisan bread & fig jam*

Creamed leek & crumbly goat's cheese tart (V) *Baby leaves*

Sautéed wild mushrooms (V) *Pinot grigio cream, toasted ciabatta*

Whipped goat's cheese (V)
Beetroot, orange and balsamic salad, rosemary crostini

Sun blushed tomato & buffalo mozzarella tart (V)
Black olive & pesto

Ratatouille tart (V) (VG)

(V) Vegetarian (VG) Vegan

THE MAIN MENU

Sirloin of local roast beef
Yorkshire pudding, roast potatoes, red wine gravy

Individual beef wellington *Dauphinoise potatoes*

Crisp roast belly pork *Roast potatoes, cider jus*

Fillet of pork *Crushed potatoes, pancetta, rosemary jus*

Roast breast of turkey *Yorkshire pudding, roast potatoes, pan gravy*

Lemon & thyme roast chicken *Roast potatoes, crispy leeks*

Chicken breast wrapped in prosciutto *Roast potatoes, dill cream*

Herb crusted cod Loin *Crushed new potatoes*

Roast salmon fillet *Crushed new potatoes*

Roast squash risotto (V) *Fried sage & parmesan crisp*

Roast vegetable wellington (V) (VG)
Sweet potato, mushrooms, chestnut, spinach, herb creamed potatoes, gravy

Stuffed Peppers (V)
with couscous, Mediterranean vegetables and a spicy tomato sauce

All main courses served with roast carrot & parsnip, and green beans wrapped in crispy bacon

(V) Vegetarian (VG) Vegan

DESSERTS

Crisp lemon tart (V) *Chantilly cream, candied lemon*

Eton mess (V) (AVG)
Crushed meringue, mixed berries, vanilla cream

Bramley apple crumble (V) *Crème Anglaise*

Dark chocolate brownie (V) (AVG) *Clotted cream ice cream*

Sticky toffee pudding (V)
Butterscotch sauce, crushed honeycomb

Treacle tart (V) *Clotted cream*

Banoffee pie (V) *Toffee brittle*

Vanilla panna cotta *Raspberries*

Lemon Posset (V) *Berries & shortbread*

Strawberry cheesecake *Pimm's jelly & mixed berries*

(V) Vegetarian (AVG) Available Vegan

TRIO OF DESSERTS

Why not add a trio of desserts for your guests?!
Choose three from the above!

TO FINISH

Filter coffee or Yorkshire tea

Evening Buffet Selection

FORK FOOD £25 per person

Dressed salmon, smoked salmon & prawn platter with cucumber & lemon
Hand carved cold meats – turkey, beef & ham
Selection of pork pies
Selection of thin crust pizza's
Peri-peri chicken strips, pitta wedges
Goats cheese & sun blushed tomato tartlets
Selection of sandwich wraps
Herb new potatoes
Mixed leaf salad
Tomato, buffalo mozzarella & basil salad
Homemade coleslaw
Fresh baked crusty bread

Chef's selection of delicious mini desserts

BBQ £25 per person

Quarter pounder beef burger, sesame bun and sautéed onions
Pork and leek sausages
Salmon Parcels herb butter
BBQ chicken pieces
Halloumi & vegetable skewers
Herb new potatoes
Stuffed olives
Fruity couscous
Jacket potatoes, cheese & butter
Bread rolls
Mixed salads

Chef's selection of delicious mini desserts

HOT FOOD £25 per person

Mild chicken curry
Vegetarian chickpea & spinach tagine
Chilli & rice with tacos, guacamole, sour cream & salsa
Jacket potatoes, cheese & butter
Coriander rice
Grilled naan bread

Chef's selection of delicious mini desserts

PIE & PEAS £25 per person

Selection of Homemade Pies with minted mushy peas and homemade coleslaw
Steak & ale
Chicken, mushroom & leek
Roast Mediterranean vegetable

Chef's selection of delicious mini desserts

Allergens

CROWN HOTEL FOOD ALLERGEN POLICY

Our food at the Crown Hotel is prepared in a kitchen where all the known 14 allergens are handled. This may affect you or a member of your party if they suffer from an allergy or intolerance, we cannot guarantee that any dish will be free from cross contamination.

If you would like any information on the ingredients from our wedding menus, please ask our weddings team who will be able to assist you.

We ask that you request all dietary information from ALL of your wedding guests and give these details to our weddings team at the final details stage 4-6 weeks prior to your wedding. Most of our wedding dishes can be adapted for food intolerances (dairy, gluten). Please note this cannot be dealt with on the wedding day and all information must be provided at the final details stage.

If any of your guests have a 'SEVERE ALLERGY' then this will need to be discussed in detail, as stated above, due to the size and nature of our production we are UNABLE to provide food which is allergen free we cannot guarantee that allergen cross contamination has not occurred.