

A bride and groom are shown from the chest up, sitting at a table and eating breakfast. The bride, on the left, has long dark hair and is wearing a white wedding dress with a floral crown. She is smiling and holding a fork with a piece of food. The groom, on the right, is wearing a dark suit and a patterned vest. He is also smiling and looking towards the bride. The background is softly blurred, showing greenery and white flowers. The text 'Wedding Breakfast' is overlaid in a white, brush-stroke font across the center of the image.

# Wedding Breakfast

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## Canapes

Gin and beetroot cured salmon fillet, crème fraiche, caviar and orange chilli crisp

Hereford Beef carpaccio, rocket pesto, parmesan shavings and mini toastie

Crisp cones of Oxford Blue cheese mousse, chutney and fried basil (V)

Lightly spiced pheasant and chestnut koftas with ginger yoghurt

Crispy tempura tiger prawn tails, wasabi mayo and coriander dip

Griddled asparagus tips, lemon balm and roasted garlic dip (V)

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## Starters

Soft poached duck egg, crispy dried ham, wild mushroom puree, balsamic croute, light chive scented hollandaise sauce

Candied beetroot, creamed soft Bix goat's cheese, beetroot puree, bread wafer, basil essence and pea shoots (V)

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## Mains

Barrel of Chiltern lamb fillet, roasted shallot and thyme potato cake, grilled courgettes, butter wilted tips and greens, tomato and garlic scented jus

Slow cooked aubergine confit, wild mushrooms, vine plum tomatoes, toasted pine kernels and parmesan crust, white bean and artichoke herb dressing, pearl potatoes (V)

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## Dessert

Rich dark chocolate nemesis, elderberry sorbet, blood orange and caramel tartlet, Tre Leche caramel sauce

## *Cheese Tower*

Wedding cheese tower with handmade Artisan local cheeses such as;  
Truffled College White, Oxford Blue, Isis, St Bartholomew's, Sinodun Hill and Applewood  
Smoked served with crackers, wafers, semi dried fruits, chutney and figs

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## *Coffee and Sweet Treats*

High roasted Arabica coffee, select teas and infusions

Clotted cream fudge, chocolate truffles, fruit jellies, mini meringues and macarons

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## *Evening Food*

Green Thai chicken curry flavoured with coconut, lemon grass and galangal

Yellow Thai curry of peppers, squash, banana scallions and pea aubergines

Asian flat breads and prawn crackers