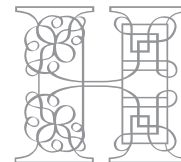


Hestercombe Wedding Breakfast Banqueting Menu



STARTERS

Seasonal soup

Pan fried scallops served with pea purée, pancetta and drizzled with truffle oil

Roasted peach, Parma ham and buffalo mozzarella salad

Smoked chicken breast on a bed of celeriac purée and finished with watercress oil

Port and goat's cheese arancini finished with rocket and fresh pomegranate seeds

Roasted fig, toasted walnut and blue cheese salad

Braised beef bonbon on a roasted carrot purée finished with a red wine reduction

Pan fried Cornish mackerel served with golden beetroot and fresh horseradish

MAIN COURSES

Rump of lamb with dauphinoise potatoes, seasonal vegetables and rosemary sauce

Pan fried duck breast with plum jam, glazed heritage carrots, charred baby gem lettuce and finished with a confit duck leg bonbon

Roast sirloin of beef with traditional accompaniments

Vegetable wellington with butternut squash purée, buttered kale and finished with a port sauce

Pan fried sea trout served with a roasted cauliflower purée, parmentier potatoes and a saffron sauce

Slow roasted pork belly served on a celeriac potato cake with baked apple purée, roasted carrots and a cider reduction

Fillet of cod served with crushed potatoes, samphire, green beans and a lemon and dill infused oil

Roasted goat's cheese on a bed of chargrilled Mediterranean vegetables and finished with a tomato jam

DESSERTS

Peach melba pavlova

Chocolate fondant with salted caramel ice cream

Plum and almond crumble slice with vanilla custard

Summer berry and white chocolate roulade

Vanilla panna cotta finished with a seasonal berry compote and a sable biscuit

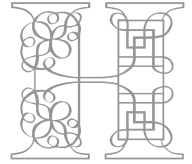
Lemon tart served with fresh raspberries

Mango and passionfruit cheesecake

Irish cream profiteroles

*Support and expert advice
every step of the way*

Hestercombe Wedding Breakfast



Canapés

Goat's cheese filled choux bun topped with balsamic onion
Three cheese scone topped with Hestercombe tomato chutney
Mini Yorkshire pudding filled with roast beef and horseradish crème fraîche
Smoked salmon and caper blini
Confit duck rissoles topped with spiced plum jam
Wild mushroom tartlets
Prawn and mango nori roll with a soy dip
Feta crostini topped with beetroot gel
Spinach roulade filled with roasted red peppers and cream cheese

Carved buffet

Honey and mustard glazed ham
Roasted sirloin of West Country beef
Whole dressed salmon
Feta, courgette and roasted pepper filo pastries

Garlic and rosemary roasted new potatoes
Seasonal mixed baby leaf salad
Tomato and mozzarella salad
Roasted vegetable and pecan salad
Black bean, spring onion & coriander rice salad
Basil pesto pasta salad
Apple and celeriac coleslaw

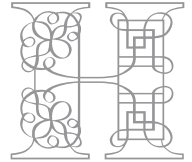
Freshly baked Hestercombe bread

A dessert of your choice from our dessert menu

*Our menus are enticing,
our food delicious*

Hestercombe Wedding

Evening Food



PLOUGHMAN'S

A selection of Somerset cheeses including Cheddar, blue, brie, goats and smoked served with our own homemade chutney, fresh bread, crackers, grapes, apples and pork pies.

HOG ROAST

A whole pig slowly roasted. Carved and served with large freshly baked baps, crisp crackling, sage and onion stuffing and apple sauce.

FULL HOG ROAST (minimum 100 people)

As above, served with roasted potatoes, seasonal mixed leaf salad, red cabbage coleslaw and a basil and pesto pasta.

BACON BAPS

English bacon with large freshly baked baps and a selection of sauces.

FINGER BUFFET

A buffet comprising of chicken skewers, tortilla chips, crudités, chickpea hummus, open sandwiches, feta and olive kebabs, frittata, handmade potato wedges with a sour cream dip, the Hestercombe sausage roll and local fishcakes with tartare sauce.

MIXED KEBABS

Handmade lamb koftas, marinated chicken breast, halloumi and roasted vegetable kebabs, harissa hummus, pitta breads, fresh garlic sauce, homemade chilli sauce and seasonal salad.

PASTIES

Traditional handmade pasties with steak & ale and cheese & onion fillings.

*We work closely with you to make
your wedding vision become a reality*