

WEDDING BREAKFAST  
SELECTION



WYBOSTON LAKES WEDDING PACKAGE

*3 course*  
*Wedding breakfast*  
*selection*

Our award-winning chefs at Wyboston Lakes have a justified reputation for delivering culinary excellence by focussing on quality, style and originality. Combining their innovation and flair with fresh, locally produced ingredients wherever possible, they have created a superb, tempting selection of mouth-watering menus for you to choose from.



## APPETISERS

**Roasted Butternut Squash Soup**  
with Crispy Sage and Pecan Bread



**Avocado and Shrimp Tian**  
with Fajita Dressing



**Heirloom Tomato Tart**  
with Balsamic Onions, Arugula Salad  
and Basil Vinaigrette



**Grilled Goats Cheese**  
with Roasted Peppers and Shallot Dressing



**Duck and Herb Terrine**  
with Spiced Orange Chutney

## MAIN COURSES

**Supreme of Chicken with Spinach and Wild Mushroom Farce**  
Fondant Potato, Medley of Beans and Côtes du Rhône Jus



**Apricot and Sage Stuffed Tenderloin of British Pork**  
with Olive and New Potato Crush, Honey Roasted Roots, Sugar Snaps and Marsala Jus



**Pan Fried Fillet of Seabass**  
with Watercress Mashed Potato, Fennel and Tomato Confit with Pesto Dressing



**Crispy Fried Fillet of Scottish Salmon**  
with Oven Roasted Mediterranean Vegetables,  
Parsley Potato Cake and Light Tarragon Butter Sauce



**Pan Roasted Fillet of British Beef**  
with Potato Rosti, Turned Carrots, Green Beans and Merlot Jus (*£5.00 Supplement*)



**Rosemary and Garlic Infused Best End of Lamb**  
with Mint Colcannon, Braised Vegetables and Redcurrant Jus (*£5.00 Supplement*)

OUR THREE COURSE WEDDING BREAKFAST INCLUDES COFFEE AND MINTS

## VEGETARIAN MAIN COURSES

**Aubergine and Courgette Coulibiac**  
with Tomato Salsa



**Mediterranean Roasted  
Vegetable Gateâu**  
with Salsa Verdi



**Brioche and Wild Mushroom Charlotte**  
with Vegetable Velouté



All Vegetarian Main Courses are served  
with Vegetables and Potatoes  
to accompany the Main Meal Choice

## DESSERTS

### Trio of Berries

Strawberry and Bourbon Bavaois, Raspberry and Port Sorbet, Blueberry Tart



### Duo of Chocolate

Dark Chocolate Delice, Milk Chocolate Ice Cream



### A Fusion of Tropical

Passion Fruit Cheesecake, Pineapple Sorbet, Mango Panacotta



### A Taste of the Orchard

Pear and Almond Tart, Peach Ripple Ice Cream, Apple and Cinnamon Brûlée



### Cheese Platter

Selection of English Cheeses with Pecan Bread and Grapes

YOU MUST PRE-SELECT A CHOICE OF TWO APPETISERS, MAIN COURSES AND DESSERTS FOR ALL OF YOUR GUESTS.  
THE ONLY EXCEPTIONS ARE FOR VEGETARIANS AND GUESTS WITH SPECIAL DIETARY REQUIREMENTS.

