



Wedding

The White Horse Riverside Marquee Wedding Breakfast Menu Selector

We offer the following range of menus and prices for your consideration, please select your price band and then make your selection, one choice per course.

A selection of Canapés are available on arrival, supplement £3.50 per person.

Bronze Selection £20.95 per head

Homemade Soup, Bread Roll
Choose from the following, chicken cream or mushroom soup

Fan of Fresh Melon
With Fresh fruit and Wild Berry Coulis

Farm House Pate
Fruit Chutney, Dressed Leaves and Toasted Breads

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Traditional Roast
(Choose one only from)
Breast of Turkey, Chipolata, Bacon and Stuffing
Supreme of Chicken Chipolata, Bacon and Stuffing
Loin of Pork, Stuffing and Apple Sauce

Supreme of Chicken
Served with a mushroom Tarragon and White Wine Sauce

Baked Fillet of Salmon
Served with a Fine Herb and Cream Sauce

All the above served with a Selection of Seasonal Vegetable, Roast and New Potatoes

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Fruit Cheesecake
(Choose one only from)
Blackcurrant, Forest Fruit, Strawberry
Served with soft Whipped Cream

Fresh Fruit Salad
Served with Pouring Cream

Rich Chocolate Fudge Cake
Served With Soft Whipped Cream

*Coffee may be served and carries a supplement of £1.50 per person.
A Platter of English and Continental Cheese and Biscuit Per 10 persons is also
available, supplement £30*

Silver Selection £25.95 per head

**Cream of Asparagus Soup
with Herb and Parmesan Croutons,
Bread Roll and Butter**

**Roast Mediterranean Vegetable and Goats Cheese Tart
Served with Dressed Salad Leaves and Basil Dressing**

**Smoked Salmon
Lemon wedge, Dressed Leaves, Brown Bread**

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**Traditional Roast Sirloin of Beef
Yorkshire pudding, Rich Gravy**

**Supreme of Chicken
Served with a Roast Pepper, Paprika, Sherry and Cream Sauce**

**Roast Fillet of Cod
Served with a Rich Cheese, White wine and Parsley Sauce**

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**Individual Chocolate Marquise
With a Coffee and Cointreau Anglaise**

**Lemon Tart
Served with Crème Fraiche and Fresh Raspberries**

**Eton Mess
A cocktail of Crushed Meringue, Strawberries, Raspberries,
Whipped Cream and Cream Forest fruit Coulis**

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A Platter of English and continental Cheese and Biscuits per 10 persons is also
available, supplement £30*

Gold Selection £30.95 per head

Selection of Canapés on Arrival

**Cream of Wild Mushroom Soup
With Herb and Parmesan Croutons,
Bread Roll and Butter**

**Fan of Fresh Melon
Fresh Fruit and Wild Berry Coulis**

**Smoked Salmon and Prawns,
Sauce Marie Rose, Lemon Wedge, Dressed Leaves, Brown Bread**

**Traditional Roast Sirloin of Beef
Yorkshire pudding and Rich Gravy Sauce**

**Supreme of Chicken
Stuffed with Watercress and Green Pesto Mousse
Served with a Cider and Walnut Cream Sauce**

**Steamed Fillet of Salmon
Served with a Lobster and Shrimp Sauce
Garnished with a Tiger Prawn**

**All the above with a selection of seasonal vegetable, Roasted and New
Potatoes**

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**Individual Chocolate Marquise
With a Coffee and Cointreau Anglaise**

**Lemon Tart
Served with crème fraiche and fresh Raspberries**

**Eton Mess
A Cocktail of Crushed Meringue, Strawberries, Raspberries,
Whipped Cream and Forest Fruit Coulis**

*Coffee may be served and carries a supplement of £1.50 per person.
A Platter of English and Continental Cheese and Biscuits per 10 persons is also
available, supplement £30*