

PIG & RHUBARB

WEDDING BREAKFAST MENUS

MENU 1

Potted ham knuckle, parsley jelly, spiced pineapple pickle, granary bread

-

Day baked breads, local butter

-

Lemon, thyme & rosemary roast chicken, soft herb butter,
lyonnaise potatoes, spring vegetables

-

Baked jam roly poly, English custard

-

Tea, coffee & after dinner treats

MENU 2

Chicken liver parfait, orange & red onion marmalade, bloomer bread

-

Day baked breads, local butter

-

Slow braised blade of beef, bourguignon garnish, horseradish pomme purée,
honey glazed carrots, thyme & red wine jus

-

Sticky toffee pudding, toffee sauce, double cream

-

Tea, coffee & after dinner treats

MENU 3

Smoked mackerel pâté, horseradish cream,
watercress salad, melba toast

-

Day baked breads, local butter

-

12 hour pork belly, wholegrain mustard mash, braised red cabbage,
apple caramel jam, English cider gravy

-

Lemon posset, lemonade jelly, thyme meringue, Goosnargh cakes

-

Tea, coffee & after dinner treats

MENU 4

Crayfish & prawn cocktail, little gem lettuce, bloody mary mayonnaise

-

Day baked breads, local butter

-

Chicken wrapped in air dried ham, leek and ricotta stuffing,
butter confit potatoes, spring greens, white wine & tarragon velouté

-

Bread & butter pudding, apricot jam, vanilla anglaise

-

Tea, coffee & after dinner treats

MENU 5

Oak smoked salmon boule, crab & dill mousse,
baby leaf salad, soft herb & caper dressing

-

Day baked breads, local butter

-

Cumbrian lamb shank, rosemary & redcurrant glaze, hot pot potatoes,
roasted root vegetables, bone marrow gravy

-

Burnt English custard, ginger & rhubarb compôte, Lancashire sugar cakes

-

Tea, coffee & after dinner treats

MENU 6

Twice baked Lancashire cheese soufflé, red beetroot relish,
cheese fondue, garden herbs & leaves

-

Day baked breads, local butter

-

Salmon wellington, mushroom duxelles, crushed new potatoes,
buttered fine beans, prawn & dill velouté

-

White chocolate panna cotta, macerated fruit compôte, shortbread

-

Tea, coffee & after dinner treats

MENU 7

Beetroot carpaccio, goat's cheese mousse, candied walnuts, apple ketchup

-

Day baked breads, local butter

-

Butter roast cod, cherry tomato & chorizo confit, butter beans,
ratatouille vegetables, roasted new potatoes

-

Rich chocolate tart, peanut brittle, coffee cream

-

Tea, coffee & after dinner treats

MENU 8

Treacle cured salmon, pickled cucumber, crème fraiche, brown bread

-

Day baked breads, local butter

-

Roast Goosnargh duck breast, pommes anna, toffee parsnips,
pumpkin purée, red wine sauce

-

'Strawberries & Cream'

English strawberries, crème anglaise, strawberry daiquiri sauce,
mini meringue, strawberry ice cream

-

Tea, coffee & after dinner treats

MENU 9

Tea smoked Yorkshire venison, jersey royal salad, local watercress,
French dijon dressing, salted pine nuts

-

Day baked breads, local butter

-

Roast breast of Goosnargh chicken, langoustine tails, dauphinoise potatoes,
wilted spinach, champagne buerre blanc

-

Assiette of puddings in miniature

-

Tea, coffee & after dinner treats

THE ROAST MENU

White onion & potato soup, chive crème fraiche

-

Day baked breads, local butter

-

Roast topside of beef, Yorkshire pudding, creamed horseradish

or

Roast loin of pork, crackling, apricot & thyme stuffing

with

Roast potatoes, glazed carrots, sautéed savoy cabbage, roast gravy

-

Treacle tart, clotted cream

-

Tea, coffee & after dinner treats

SIMPLE TWO COURSE

'Bangers & Mash',
cumberland sausage ring, 30% butter mash,
caramelised onion & Bank Top ale gravy
-
Apple & cinnamon crumble, bay leaf custard

OR

'Lancashire Hot Pot'
slow cooked lamb neck and shoulder, braised English onions,
sliced potatoes, home pickled red cabbage
-
Vanilla rice pudding, mulled fruit compôte

VEGETARIAN OPTIONS

STARTERS

Cow's milk mozzarella, heritage tomatoes, fresh basil, aged balsamic reduction
Tian of melon, cucumber & mint salsa, pressed mango sauce
Goat's cheese tart, sweet & sour peppers, gremolata

MAINS

Wild mushroom risotto, parmesan shavings, soft herb oil
Pumpkin & swede cassoulet, walnut & cheddar crumble
Whole roasted pepper, risotto Milanese, tomato sauce
Traditional nut roast, spiced cranberry sauce
Butternut squash & brie gratin, creamed spinach
Button mushroom strudel, tarragon cream

NIBBLE BOARD

Basket of assorted day baked breads, marinated olives, lemon hummus, light olive oil with balsamic reduction, local William's butter, rapeseed oil with Maldon salt

SOUP

Butternut squash, sage & bacon
White onion & potato, chive crème fraiche
Roasted tomato & red pepper, basil oil
Spiced parsnip, natural yoghurt
Market vegetable, brown butter croûtons
Wild mushroom & blue cheese, soured cream
Celeriac & apple, toasted walnuts
French onion, gruyere croûte

CHEESE

Sharing board of local, British & European cheeses with biscuits, homemade chutney & celery

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