

# WEDDING BREAKFAST MENUS

## Menu A

### 'FOR STARTERS'

Chicken liver parfait, orange & onion chutney, toasted bloomer bread

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Homemade soup, day baked breads, local butter (v)

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Buttered crumpet, baked goat's cheese, red onion jam, baby leaf salad, aged balsamic (v)

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Wild mushroom risotto, rocket & parmesan salad, soft herb oil (v)

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Traditional homemade Yorkshire puddings, root vegetables, Bank Top ale & onion gravy

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Canapé Starter

Selection of four canapés per person

### 'FOR MAINS'

Pan roasted chicken breast, smoked bacon & button mushrooms, thyme & rosemary roasted new potatoes, 'chasseur' sauce

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Bangers & Mash

Cumberland sausage ring, colcannon mash, beer battered onion rings, bottomless gravy

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Wild mushroom & onion marmalade tart, creamed spinach, buttered new potatoes (v)

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Goat's cheese filo 'pie', sweet & sour peppers, gremolata, parmentier potatoes (v)

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Sunday roast beef, Yorkshire pudding, roast potatoes, creamed horseradish, pan roast gravy

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Sharing Lancashire Hot Pot

Slow cooked lamb neck and shoulder, braised English onions, sliced potatoes, home pickled red cabbage

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Sharing Steak, Local Ale & Mushroom Pie

Slow braised beef, ale gravy, butter puff pastry, roasted potatoes

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Sharing Chicken & Ham Pie

English leeks, grain mustard sauce, butter puff pastry, roasted new potatoes

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Sharing Selection of Mains

Baked garlic & parmesan chicken, slow braised beef bourguignon, sausage & white bean cassoulet, new potatoes Lyonnaise

**All served with buttered green vegetables *or* honey roast root vegetables**

### **'FOR AFTERS'**

Vanilla crème brûlée, mulled fruit compote, homemade shortbread

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Baked jam roly poly, English custard

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Triple chocolate & walnut brownie, 'Milk Maids' salted caramel ice cream

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Sticky toffee pudding, toffee sauce, double cream

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Vanilla rice pudding, spiced apple compote

## Menu B

### 'FOR STARTERS'

Bury black pudding scotch egg, chilli jam, watercress salad, grain mustard vinaigrette

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Beetroot carpaccio, whipped goat's cheese, salted pine nuts, apple ketchup (v)

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

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

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Sharing Antipasti Starter- Selection of cured meats, cow's milk mozzarella & basil oil, semi dried tomatoes, rocket & parmesan salad, marinated olives, chorizo jam, lemon hummous, day baked breads, local butter, light olive oil & aged balsamic

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Sharing Ploughman's Starter – Potted ham knuckle & flat parsley, sticky glazed pigs in blankets, hot water crust pork pie, Butler's creamy Lancashire cheese, spiced pineapple pickle, orange & onion chutney, baby leaf salad, pickles, day baked breads, local butter

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Sharing Seafood Starter - Port of Lancaster oak smoked salmon, bloody mary prawn cocktail, Bank Top beer battered cod goujons, smoked mackerel pâté, tartare sauce, lemon, watercress salad, pickled cucumber, day baked breads, local butter, rapeseed oil & maldon salt

### 'FOR MAINS'

Butter roast chicken, chorizo & smoked bacon stuffing, peperonata, confit potato, summer greens, tomato refogado

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

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

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Slow braised blade of Bowland beef, smoked bacon & button mushrooms, truffle pomme purée, honey glazed carrots, thyme & red wine jus

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Chicken wrapped in air dried ham, creamed leek duxelles, buttered fine beans, sautéed garlic & thyme potatoes, chicken velouté

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

## 'FOR AFTERS'

Eton Mess

English strawberries, whipped cream, mini meringue, strawberry daiquiri sauce, Lancashire sugar cake

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Rich chocolate tart, salted peanut brittle, coffee cream

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Bread & butter pudding, apricot jam, vanilla anglaise

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Lemon posset, lemonade jelly, thyme meringue, Goosnargh cake

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Treacle tart, 'Milk Maids' clotted cream ice cream

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Dark chocolate mousse, salted caramel, crème Chantilly, homemade shortbread

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'Sharing Selection of Desserts'

Vanilla panna cotta, raspberry prosecco jelly

Carrot cake, orange mascarpone

Miniature scone, crème chantilly, strawberry preserve

Triple chocolate & walnut brownie

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T: 07871 450926 E: [hello@pigandrhubarb.com](mailto:hello@pigandrhubarb.com) W: [www.pigandrhubarb.com](http://www.pigandrhubarb.com)

**Pig & Rhubarb Catering Ltd** Eight Stacks Cottage, 286 Blackburn Road, Egerton, Bolton BL7 9TB

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