

## Wedding Breakfast Menu's – Vegetarian (ve) & Vegan (vg)

*For Starters & Desserts, Chef will endeavour to provide an alternative similar to your main menu choice.*

CHEESE & SPINACH PARCELS, Vintage Cheddar & spinach leaves combined and wrapped in filo pastry (ve & vg)

ROAST ONION & GOATS CHEESE FILO TART, White wine veloute (ve & vg)

WILD MUSHROOM STRUDEL, Mushrooms bound with cream cheese in a crisp filo pastry wrap (ve)

STIR FRY VEGETABLES, Wok fried stir-fry served with wild rice (ve & vg)

MUSHROOM STROGANOFF, Mushrooms gently sauté with a little wine and brandy finished with double cream, paprika & wild rice (ve & vg)

ROAST NUT LOAF, Grated carrot, rolled oats and mixed chopped nuts bound together, baked & topped with cheddar cheese (ve & vg)

BLACKSTICKS BLUE CHEESE & WALNUT SOUFFLE, White wine cream sauce (ve)

SPINACH, RICOTTA & PINENUT CREPE, Provençal sauce (ve)

AUBERGINE & MUSHROOM ROAST, wild rice & basil (ve & vg)

## Wedding Breakfast Menu's – Please select a Dessert

*Desserts are served with Fresh Cotswold Double Cream  
Vanilla Crème Brûlée, dusted raspberries & almond thins  
Fresh Strawberries & Cream*

*Blakelands Famous Lemon Torte*

*Baked Vanilla Cheesecake, fresh bananas & butterscotch sauce*

*Raspberry & White Chocolate Cheesecake*

*Baked Vanilla Cheesecake & forest fruit compote*

*Chocolate Fudge Cheesecake & fudge sauce*

*Profiteroles, luxury white & milk chocolate sauce*

*Baked Strawberry & Clotted Cream Tart*

*Chocolate & Hazelnut Meringue Roulade*

*Individual Raspberry Pavlova, rosewater syrup*

*Strawberry Meringue Roulade, champagne jus*

*Warm Handmade Chocolate Brownie, rich chocolate drizzle & ice cream*

*Puddings are served with lots of Hot Custard*

*Blakelands Homemade Crumbles*

*Richard's Classic Fresh Fruit Pie*

*Sticky Toffee Pudding & Hot Toffee Sauce*

*Hot Chocolate Sponge & Hot Choc Sauce*

*Treacle Sponge Pudding*

*Classic Bread & Butter Pudding*

*Jill's Individual Treacle Tarts*

*Individual Cherry Bakewell Tart (n)*

*Ice Cream Sundaes will be offered as an alternative,  
followed by freshly made coffee or tea, with chocolate mints.*