

THREE COURSE WEDDING BREAKFAST MENU

This is our most popular style of meal consisting of a traditional three course meal served to the table, plus coffee & the cutting and serving of your wedding cake. You choose one starter, one main and one dessert with a vegetarian default if necessary (please see the note at the bottom regarding other dietary requirements).

BREADS

Choice of: Rosemary & Garlic Focaccia, Olive & Oregano Ciabatta or Plain Ciabatta

STARTERS



Roast Vegetable Stack, Caramelised Goats Cheese, Red Pepper Emulsion (V)



Spiced Squash Soup, Coconut Milk, Toasted Seeds (with Focaccia in Flower Pots) (V)

Available Nov-May



Tomato & Red Pepper, Focaccia Croutons, Basil (with Basil Bread in Flower Pots) (V)

Available Jun-Oct



Seasonal Ravioli (V)

Broad Bean, Pea & Mint, Tomato Sauce, Crispy Leeks – *May to September*

Red Kuri Squash, Basil Pesto, Parmesan Crisp – *October to April*



Sag Chard Paneer, Squash Rosti, Tamarind Glaze, Chilli & Coconut (V)
We can use Polenta instead of Paneer for a Vegan alternative



Roquefort Torte, Roasted Baby Plum Tomatoes, Balsamic
Can be made Vegetarian (V)

IMAGE ON ITS WAY!

Cambridge Gin-cured Salmon, Pink Grapefruit, Cucumber, Garden Herbs



Salmon, Prawn & Fennel Cheesecake, Beetroot Summer Pudding, Lemon & Dill Vinaigrette



Chargrilled Lemon Chicken, Fennel Salad, Sweet & Sour Dill Dressing



Confit Duck Spring Roll, Pickled Cucumber & Carrot Salad, Plum Sauce



Ham Hock Terrine, Pea Puree, Piccalilli



Game Terrine, Sour Dough Crisp, Tomato & Peri Peri Chutney
(Pigeon, Pheasant, Rabbit & Venison)

For larger photos please click this link to Thomas Bakers online [South Farm Wedding Gallery](#)

MAINS - Served with seasonal vegetables and seasonal potatoes unless specified.



Filo Parcel, Chard, Mascarpone, Pine Nuts & Wild Mushrooms (V)



Chilli & Coriander Haloumi Parcel, Grilled Corn & Pomegranate Freekeh (V)



Aubergine Cannelloni on Bulgur Wheat & Cous Cous (V)



Pan Roast Sea Bass, Pea, Mint & Broad Bean Risotto, Pancetta Crisp, Herb Salad



Roast Salmon, Lemon Mash, Confit Tomatoes, Chilli, Garlic & Basil



Crispy Pork Belly, Apple & Star Anise Puree, Mash Potato, Spiced Gravy



Beef Wellington, Truffle Pomme Purée, Red Wine Jus

(a surcharge of £4 per person applies)



Marinated Fillet of Beef, Pomme Anna, Celeriac Puree, Port Jus

(A surcharge of £4 per person applies)



Feather Blade of Beef, Mash Potato, Shallot & Horseradish Puree, Morel Mushroom Sauce



Roast Rump of Lamb, Dauphinoise Potato, Pea & Mint Purée, Roast Jus



Pan Seared Venison Haunch, Fondant Potato, Dark Chocolate, Blackberry Jus



Corn Fed Chicken Supreme, Wild Garlic Butter, Potato Rosti, Sweetcorn Puree, Morel Jus



Tandoori Duck Breast, Carrot & Coconut Purée, Duck Croquette



Turkey Paupiette, Pancetta, Sweet Potato & Tarragon, Sausage Meat Stuffing

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DESSERTS

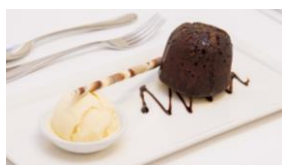
Either choose one dessert for all or select a stunning Assiette of miniature desserts (surcharges apply – please see below). Alternatively, if you are finding it difficult to choose one dessert, you can opt for three desserts from our **'Dessert Medley'** menu as detailed below. We serve these buffet style and it gives your guests a choice of delicious desserts with no extra cost!

IMAGE ON ITS WAY!

Seasonal Fruit* Cheesecake

IMAGE ON ITS WAY!

Rhubarb & Elderflower Posset, Ginger Snap Biscuit



Hot Chocolate Fondant, Salted Caramel, Cereal Milk Ice Cream



Sticky Toffee Pudding, Pecan Sauce, Vanilla Ice Cream



Seasonal Fruit* Crumble, Roast Nut Granola, Spiced Mascarpone

IMAGE ON ITS WAY!

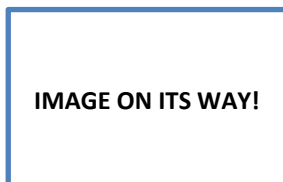
Pear Bakewell, Vanilla Ice cream



White Chocolate Mousse with Brownie Base

IMAGE ON ITS WAY!

Deconstructed Eton Mess, Italian Meringue, Garden Berries, Elderflower Jelly



Lemon Tart, Confit Lemon, Lemon Curd



Burnt Cambridge Cream, South Farm Cookie



Dark Chocolate Delice, Baileys & Coffee Cream, Salted Caramel

** Our own fruits available when in season – Rhubarb, Cherry, Strawberry, Blueberry, Raspberry, Apple, Blackberry*

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DESSERT ASSIETTES

Assiette of your choice of three of our desserts made in miniature – any of the above desserts can be made suitable!

The extra charge for a two choice Assiette is £2.60, three choice Assiette is £3.60 and four choice Assiette £4.60.

DESSERT MEDLEY

The Dessert Medley is displayed on a buffet table and served by our waitresses to your guests.

Please choose 3 of the following:

- Lemon Tart, Confit Lemon, Lemon Curd
- White Chocolate & Lemon Roulade
- Seasonal Fruit Cheesecake
- New York Baked Cheesecake
- Banoffi Pie
- Fresh Garden Berry Terrine with a Muscat Jelly and Raspberry Coulis (not suitable for vegetarians)
- White Chocolate Mousse with Brownie Base
- Dark Chocolate Palet d'Or
- Peanut Butter & Chocolate Torte
- Hazelnut Dacquoise

Coffee - Served in the Old Dairy with Truffles or Homemade Biscotti



Dietary requirements – We can and have catered for a huge variety of dietary requirements but we cannot do so without prior notice. Please tell us in advance if any of your guests have any dietary requirements such as allergies, diabetes or if they are vegetarians or vegans etc. and we will arrange alternative dishes with you where appropriate.

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