

# PIER ONE

## SAMPLE THREE COURSE WEDDING BREAKFAST MENU 2024

£55 pp\* in 2024  
minimum of 30 guests

### starters

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- **Chicken Liver and Cognac Pate**  
Toasted Ciabatta & Chutney
- **Classic Prawn Cocktail**  
Baby Gem Lettuce & Marie Rose Sauce
- **Smoked Salmon**  
Lemon Jelly and Dill Toast
- **Salad of Parma Ham**  
Buffalo Mozzarella, Basil, Cherry Tomato & Green Olives
- **Smoked Mackerel**  
Potato Rosti, Poached Egg & Hollandaise Sauce
- **Gnocchi**  
Sun-dried Tomato Sauce, Aubergine & Courgetti
- **Tomato & Basil Soup (V,Vg)**
- **Creamy Mushroom Soup (V)**
- **Vegetable Soup (V,Vg)**

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## mains

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- **Roast Beef**

Roast Potatoes, Seasonal Vegetables  
& Gravy

- **Pan Roasted Supreme Chicken**

Creamy Mashed Potatoes, Wild Mushroom Duxelles  
& Creamy Mushroom Sauce

- **Roast Crown of Turkey**

Bacon Wrapped Chipolatas, Herb Stuffing, Rich Gravy,  
Seasonal Vegetable

- **Roast Tenderloin of Pork**

Tenderstem Broccoli, Baby Potatoes, Whiskey Sauce

- **Fillet of Salmon**

Crushed New Potatoes, Spring Onion & Dill Hollandaise  
Sauce

- **Sea Bass Fillet**

Crushed New Potatoes, Spring Onion & Dill Hollandaise  
Sauce

- **Mushroom Risotto**

Shiitake Mushrooms, Baby Rocket & Parmesan Cheese  
(v)

- **Penang Curry**

Coconut, Lemongrass, Kaffir, Lime Leaves, Chili,  
Corinader, Green Beans, Peppers, Mangetout, Rice  
(Vg, GF)

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## desserts

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- **Warm Sticky Toffee Pudding**  
Vanilla Ice Cream

- **Chocolate Brownie**  
Vanilla Ice Cream  
(GF)

- **Vanilla Brulé**  
Mixed Fruit  
(GF)

- **White Chocolate & Limoncello  
Cheesecake**  
Custard Lemon Sauce  
(GF)

- **Millionaire's Salted Caramel and  
Chocolate Tart**

- **Pear & Chocolate Frangipane Tart**

- **Belgian Chocolate & Cherry Tart**  
Vegan Vanilla Ice Cream (Vegan)

- **Cheese Board**  
West Country Cheeses, Crackers, Grapes, Apple &  
Chutneys

\*All prices on this website are subject to change without notice