

WEDDING BREAKFAST 1:

Hors d'oeuvres:

- *A selection of mini tartlets*
- *Savoury chicken rolls*
- *Vegetarian spring rolls & samosas with sweet chilli and spicy plum dipping sauces*
- *Devils on horseback*

Main buffet:

- *Prime scotch fillet of beef, seasoned and served with horseradish, béarnaise sauces*
- *Individually selected & smoked for Lansdowne House, hot ham on the bone studded with cloves and cooked with an orange, Manuka honey and English mustard glaze accompanied with crushed pineapple, hot English and Dijon mustards and Maraschino cherries*
- *Roast chicken with a sautéed onion, herb and butter stuffing, wrapped in streaky bacon and served with cranberry sauce*
- *Gourmet potatoes steeped in a mint, chive & parsley butter*
- *Carrots in an orange, brown sugar and ginger glaze*
- *Broccoli and cauliflower served in a special Cheddar, gruyere and Parmesan three cheese sauce and topped with crispy breadcrumbs and grilled to a golden brown*
- *Minted baby peas*
- *A mixed green salad with Italian tomatoes, cucumber, red onion, peppers, spring onions, eggs, avocado and more, topped with golden croutons and accompanied with an orange balsamic vinaigrette or traditional salad cream*

Dessert:

- *Blackberry and apple crumble with our own Crème Anglaise custard*
- *Our famous three tiered, 30 egg Pavlova extravaganza filled with a raspberry coulis and covered in Chantilly cream and decorated with seasonal fruits*
- *A death by chocolate brandy mousse*
- *Lansdowne fruit salad with large chunks of tropical fruits and a few special ingredients*
- *Our own icecreams – passionfruit and raspberry*

'Afters':

- *A wide selection of teas and herbal teas as well as freshly brewed coffee served from silver pots and accompanied with a selection of after dinner 'naughties' with the compliments of Lansdowne House.*