



WADDESDON

Winter Menus

Menu One

Canapés

Blinis of Goats Cheese with Red Onion Marmalade
Blinis of Cherry Tomatoes and Truffle Oil
Blinis with Crème Fraîche and Aubergine Caviar
Mini Croissants with Salmon
Mini Croissants with Tuna Carpaccio
Mini Roast Beef and Yorkshire Puddings with Horseradish Sauce
Cocktails Sausages with a Honey and Mustard Glaze
Chorizo and Cheddar Choux

Wedding Breakfast

Winter Salad of Smoked Chicken with Balsamic Dressing, Garlic Bread

Paupiette of Seven Hour Braised Lamb with a Rich Rothschild Red Wine Jus,
fortified with Port and Redcurrant served with Gratin Dauphinoise and Carrots

A Trio of Desserts:

Chocolate Bread and Butter Pudding with Pear
Pear Charlotte with a Chocolate Sauce
Lemon Posset with Berry Compote

Coffee Tea, Tisanes and Waddesdon Mint Thins

Menu Two

Nibbles

Cheese Straws
Home-made Crisps
Crudités and Garlic Croutons with Aioli
Mini Cheese Scones with Ham and Mustard

Wedding Breakfast

Tarte Fine of Creamed Leeks and Truffle,
Roast Salsify and Spinach

Fillet of Sea Bass (Crispy Skin) with Pommes Mouseline

Lentils, Sauté Wild Mushrooms, Parsley and Garlic

Trio of Desserts:

Warm Chocolate Bread and Butter Pudding

Ginger and Vanilla Cheesecake with Rhubarb Compote

Vanilla Ice Cream

Coffee, Tea, Tisanes and Waddesdon Mint Thins

Evening Food

Crêpe Bar

Stir fry Bar

Cheese and Fruit Buffet with Crudités and Tarts