



CATERING

Our experienced chefs at Little Channels are flexible and accommodating to your individual requirements. All catering at Little Channels is freshly prepared in house.

WEDDING BREAKFAST

A four-course meal, served by our team of professional staff.

Please choose one dish from each course. All dietary requirements can be catered for.

STARTERS

- Homemade soup of your choice
- Crayfish and smoked salmon parcel, served with a lemon and dill mayonnaise
- Smoked salmon with lime and dill mayonnaise, served with granary bread
- Deep fried Brie, served with a warm port and cranberry sauce
- Trio of melon skewer drizzled with a honey and lemon dressing
- Fanned melon, served with strawberries soaked in kirsch
- Asparagus and goat's cheese tart
- Chicken liver pate served with Melba toast and onion chutney
- Avocado pear with Atlantic prawns, topped with a seafood sauce
- Portabella mushroom topped with red onion and goats cheese, drizzled with a balsamic glaze

MAIN COURSES

- Roast breast of chicken served with all the trimmings
- Chicken breast stuffed with cream cheese and sunblushed tomatoes
- Roast beef with Yorkshire pudding
- Sirloin of beef with a wild mushroom sauce
- Roast leg of lamb with baby onions
- Lamb shank with a mint jus and mashed root veg
- Slow roast belly of pork with an apple stuffing served with a sage jus
- Roast loin of pork served with caramelised apple and a creamy calvados sauce
- Confit duck leg with a Madeira and orange sauce
- Pork wellington in filo pastry - £2 supplement

FISH DISHES

- Poached salmon salad with home pickled vegetables
- Herb crusted fillet of lemon sole with a creamy lemon and prawn sauce
- Sea bass fillet with a tomato and rocket cream

All main courses are served with a choice of potatoes and seasonal vegetables





VEGETARIAN MEALS

Mediterranean vegetable tart topped with caramelised onions
Sweet chilli pepper stuffed with couscous served with a creamy garlic sauce
Fusilli pasta mixed with roast butternut squash and courgette cream sauce.
Vegetable and Brie filo pastry parcel, served with a mushroom sauce
Mixed bean casserole topped with parmesan shavings
Root vegetable stew with herb dumplings

DESSERTS

Homemade lemon tart served with crème fraiche
Apple and strawberry crumble served with custard or ice cream
Toffee cheesecake sprinkled with homemade honeycomb
Tuille basket filled with a raspberry Eton mess and raspberry coulis
Honey and home-grown lavender crème brûlée
Mixed berry pavlova
Tropical fruit salad
Chocolate brownie served with caramel ice cream
Homemade profiteroles drizzled with white chocolate sauce
Banoffee pie served with vanilla ice cream topped with chocolate sauce

COFFEE AND TRUFFLE SELECTION

CHILDREN'S MENU - AGED 3-12 YEARS

Please select one choice from each course

STARTERS

Tomato soup
Melon, served with strawberries
Garlic bread

MAIN COURSES

Tomato and cheese pasta
Sausage and mash, served with peas
Chicken nuggets, chips and peas
Small portion of your chosen wedding breakfast

DESSERTS

Jelly and fresh fruit
Banana split
Mixed ice cream

