



# WEDDING BREAKFAST

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

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

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

## STARTERS

Homemade soup of your choice  
Trio of melon with Parma ham & honey & mustard dressing  
Smooth chicken liver pate served with balsamic crostini and fruit chutney  
Chicken Caesar salad with parmesan shards  
Prawn & crayfish tian bound with a citrus mayonnaise  
*(The selection of starters below require a £1.50 supplement)*  
Fish and smoked salmon terrine with sauce rouille & toasted crostini  
Portabella mushroom filled with pate and topped with melted Stilton  
Warm asparagus wrapped in Parma ham and served with hollandaise sauce  
Wedge of Brie, bread crumbed and served with a pineapple and chilli chutney

## MAIN COURSES

Roast beef with Yorkshire pudding  
Fillet of pork with a calvados sauce and caramelised apple  
Chicken supreme with a creamy button mushroom & champagne sauce  
Roast chicken with kilted sausage and herb stuffing  
Roast leg of English lamb with redcurrant & rosemary sauce  
Posh sausage & mash with onion gravy  
*(The selection of main courses below require a £2.50 supplement)*  
Individual fillet of beef wellington  
Corn fed chicken on olive oil & basil mash with roasted cherry tomatoes and rosemary sauce  
Braised lamb steak with minted jus  
Medallions of beef fillet with red wine & mushroom sauce

## FISH DISHES

Fillet of cod on a bed of pak choi with a cherry tomato sauce  
Herb crusted salmon with roasted new potatoes

## VEGETARIAN MEALS

Asparagus, courgette & feta filo parcel with basil & tomato dressing  
Portabella mushroom with spinach, goats cheese & garlic crumb  
Warm haloumi, chickpea, spinach & lime salad  
Homemade vegetable lasagne  
Mushroom & potato curry with saffron rice

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



CHANNELS  
— Weddings —

# WEDDING BREAKFAST



## DESSERTS

Raspberry & white chocolate cheesecake

Dark chocolate & raspberry tart

Lemon meringue pie

Eton mess

Chocolate brownie served with white chocolate mousse

Apple & blackberry crumble with custard or ice cream

Caramel & dried apricot bread & butter pudding with vanilla custard

Homemade profiteroles drizzled with warm white & dark chocolate

Mulled wine poached pear frangipane with honey ice cream

Coffee / Tea & Petit Fours



## TODDLERS MENU

Aged under 12 years - Please select one choice from each course.

### STARTERS

Tomato soup / A trio of melon / Garlic bread

### MAIN COURSES

Sausage and mash, served with peas / Chicken goujons or fish fingers, chips and peas

Tomato pasta & garlic bread

### DESSERTS

Chocolate brownie / Fresh fruit salad / Mixed ice cream

