

# HENLEY GOLF & COUNTRY CLUB

## The Wedding Breakfast

### Starters

**Freshly Home Made Soup Finished with Herb Croutons**  
**Choose one of the following:**

Spiced Parsnip & Apple  
Minestrone  
Leek & Potato

Broccoli & Stilton  
Roast Tomato & Thyme  
Vegetable

Tarragon & Mushroom

Fanned Honeydew Melon marinated in Mint Syrup topped with Raspberry Sorbet

Homemade Chicken, Pork & Brandy Pate with Caramelised Red Onions  
& Brown Bread

Smoked Salmon & Prawns with Shredded Iceberg Lettuce, Marie Rose Sauce  
& Buttered Brown Bread

### Main Dishes

**Roast Breast of Chicken cooked with Fresh Thyme**  
**served with one of the following sauces:**

Creamy Coarse Grain Mustard  
Wild Mushroom & Tarragon Cream Sauce  
Roast Chicken Gravy  
Red Wine Jus  
Tomato & Pepper Coulis  
Pesto Cream Sauce

Accompanied with Roasted Seasoned Potatoes & Chef Panache of Vegetables

**Steamed Fillet of Salmon finished with a White Wine Herb & Tomato Sauce**  
Accompanied with Buttered New Potatoes & Seasonal Vegetables

**Roast Loin of Local Pork Resting on Parsley Mash**  
Finished with a Creamy Mushroom & Thyme Sauce

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### Desserts

Soft Meringue Roulade filled with Fruit of the Forest Compot

Lemon Tart Served with Crème Fraîche & Fruit Coulis

Duo of Chocolate Mousses Topped with Baileys Infused Cream

Home Made Warm Sticky Toffee Pudding topped with Butterscotch Sauce

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Coffee & Mints

### Vegetarian Dishes

**Choose one dish for the Vegetarians in your party:**

Spinach & Mushroom Lasagne Glazed with Mozzarella Cheese

Gateaux of Char-Grilled Aubergine, Courgette, Tomato & Cheese  
Wrapped in Filo Pastry finished with a Pepper Coulis

Sweet Potato & Mozzarella Gratin with Homemade Red Onion Marmalade

Thai Spiced Risotto Cakes served with Crisp Stir Fried Vegetables  
& Green Curry Sauce

Fricassee of Wild Mushroom Sauté in Garlic & Herb Cream  
Presented in a Filo Basket