

Wedding Breakfast

Starters

Fresh Seasonal Chef's Soup of the Day (V)

Ham Hock, Parsley & Caper Terrine served with Piccalilli & Ciabatta

Warm Goats Cheese Salad served with Wild Rocket & Walnut Salad with plum dressing (V)

Giant Tiger Prawns cooked with Coriander, Parsley, Lemon Juice & Garlic finished with a hint of Red Chilli – additional £2.95 per person

Homemade Game Pate with Roasted Onion Chutney Ciabatta – SEASONAL

Smoked Haddock, Spinach & Jersey Royal Tart served with Quail Egg & Chive dressing with Endive salad

Smoked Salmon & Prawn Crostini served with mixed Cress, Caper & Cornichon dressing

Gala Melon & Parma Ham served with Confit of Vine Tomatoes & Rocket Salad

Spinach, Sun blushed Tomato & Parmesan Tart served with warm Basil & Roast Tomato Dressing (V)

(V) = Vegetarian

Your Wedding at Cranleigh Golf & Country Club

Wedding Breakfast

Main Courses

Loin of Lamb served on Wilted Spinach with Mini Shepherd's Pie & Redcurrant Jus

Slow Cooked Beef marinated in Red Wine & Herbs served with wild Portobello Mushrooms,
Truffle Mash & Beef Jus

Poached Shoulder of Lamb stuffed with Spinach & Apricots
served with Dauphinoise Potatoes & Rosemary scented Lamb Jus

Slow cooked Duck Leg with Agen Plum Sauce served with Confit of Duck Fondant Potato

Char-grilled Chicken Breast served on Crushed New Potatoes & Roasted Vegetables finished with
Homemade Pesto & Balsamic Reduction

Pan Roasted Guinea Fowl, Chateau Potatoes, Chippolata Sausage,
wrapped in Pancetta, herb stuffing & Redcurrant Jus

Roast Rack of English Lamb topped with a garlic & herb crust served with Leek,
Mint Potato Cake & Red Wine Jus

Seared Duck Breast served with Tenderstem Broccoli, Herb infused Baby Potatoes,
Cognac & Peppercorn Sauce

Chargrilled Fillet of Beef on Truffle Mash served with Garlic infused Baby Onions,
Chantenay Carrots & Rich Port Reduction – additional £4.95 per person

Poached Salmon Fillet served on Crushed New Potatoes with a White Wine, Chervil & Mussel Sauce

Roasted Hake with Boulangere Potatoes finished with Tiger Prawn & Shellfish Sauce.

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Vegetarian Main Courses

Please advise us of any additional special dietary requirements

Mediterranean Vegetable Wellington with a Tomato & Pesto Dressing

Char-grilled Polenta served with Wilted Spinach, Wild Mushrooms & Herb Cheese Sauce

Creamy Butternut Squash, Spinach & Mascarpone Risotto

Goats Cheese & Red Onion Tart finished with a Beetroot Dressing served on Parmesan style hard cheese
Baby Potatoes

Retro-Style Main Courses

Pork & Herb Sausages with Creamy Mash, Tomato Chutney & Red Wine Reduction

Marinated Chicken Tikka Marsala, Coriander Rice,
served with a selection of Chutneys & Mixed Indian Breads

Homemade Burger, Hand-cut Chips, Chilli Relish, Beef Tomato & Gem Lettuce

Homemade Fish Cakes with Chunky Chips, Rocket Salad & Tartar Sauce

Homemade Beef Stew with Herb Dumplings & Horseradish Mash

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Desserts

Individual Apple & Rhubarb Crumble with Creme Anglaise & Vanilla Bean Ice Cream

Homemade Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Raspberry Creme Brulee with Shortbread Biscuit

Lemon & Lime Tart with Raspberry Coulis & Double Cream

Baileys & Chocolate Cheesecake garnished with Strawberries

Strawberry & Coconut Cheesecake with Fruit Coulis

Traditional Treacle Tart with Clotted Cream

Strawberry & Raspberry Eton Mess

COFFEE & MINTS

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Children's Menu

Children will receive half portion of the Starter and Dessert selected or one of the following
Main Course Dishes

Mini Roast Chicken

Sausage, Mash & Onion Gravy

Fish Goujons, Thin Chips with Salad or Peas

Mini Homemade Burger with thin Chips & Salad Garnish