

Wedding Breakfast Starters

The platters

A first course with a twist. Let your guests get to know each other better with a grazing platter which they can pass around and chat over. A great ice breaker, offers a choice and looks fantastic! Choose one of the following or create your own!

The English Garden Platter

With all that is best from the West Country. Devon oak smoked chicken and duck breast from the Tregida Smokehouse. A rustic terrine of pork and chicken with garden herbs. A warm Somerset Camembert. Our own sweet onion, apple and cider chutney. Fresh tomatoes with black pepper and a salad of broad beans and peas finished with chopped mint. Presented with sea salted dipping ribbons.

The Fish Platter

A pate of smoked mackerel, local trout or poached salmon. Scottish smoked salmon with a mustard and herb dressing. Fillets of local trout. Large king prawns with lemon aioli and rustic oat cakes. All served with a refreshing salad of watercress, beetroot and fresh orange.

The Mediterranean Platter

Oven roasted red and yellow peppers, courgettes, red onions and chargrilled aubergines. Roasted plum tomatoes with sea salt on rocket. Sprinkled with Parmesan shavings and finished with Parma Ham. Alternatively create a meat free starter by replacing the Ham with hummus for example.

The Continental Meat Platter

A feast of thinly sliced salami, chorizo, prosciutto and pastrami all garnished with sweet and sticky figs. Presented with a salad of tomato, cucumber melon and feta.