



*The Great House
At Sonning*

Menu Selector

Canapés

Cured Salmon in Honey & Dill
Blini with Smoked Salmon & Cream Cheese
Smoked Salmon Pinwheels
Prawn & Guacamole Crostini
Crab & Asparagus Cups
Herb Scone with Onion & Anchovies
Confit of Duck Crostini
Chicken Parfait with Redcurrants
Parma Ham Roulade
Thai Spiced Chicken
Mushroom & Mascarpone Bouchées
Blue Cheese & Chive Tartlet
Ratatouille & Parmesan Tartlet
Red Onion & Thyme Tatin
Black Olive & Cherry Tomato Pizza

5 Choices ~ £9.00

7 Choices ~ £12.50

Wedding Breakfast

Soup Starters

Winter Broth of Vegetables with Pearl Barley and Basil Pesto (v)
Potato & Leek Soup garnished with crispy Leeks, Sweet Potato Crisp & Cream (v)
Cappuccino of Wild & Field Mushrooms layered with Cream and Froth
Potage of Tomato Soup garnished with Basil Oil, Croutons and Parmesan
Seafood Bisque garnished with Crab Dumpling finished with Brandy and Cream

Vegetarian Starters

Platter of Seasonal Melon with a coulis of crushed Raspberries and panache of minted Berries
Salad of Mozzarella, Tomato and Roquet Leaves with Basil Oil and Balsamic Reduction
Pressed Terrine of Leek & Potato
accompanied by a Tomato Confit and Petit Salad of Apple & Celeriac
Roulade of Spinach, Cream Cheese & Walnuts
served with Confit of Cherry Tomatoes and Petit Salad
Cheddar Cheese & Red Onion Tartlet, Confit of Tomatoes and Balsamic Vinegar
Pear & Roquefort Bavarois, salad of French Leaves & Almonds, surrounded by Dill Dressing

Fish Starters

Rosettes of Highland Smoked Salmon

served with basket of Prawns bound in a Horseradish Rose Marie

Terrine of Salmon & Dill resting on Potato Salad, Endive and a Lemon & Caper Dressing

Filo Parcel of Prawns

served with an Oriental Salad of Mouli, Carrot, Scallions and Ginger with a sweet Chilli Jam

Crab Cheesecake

marbled with Auruga Caviar, dressed with Endive, Citrus Fruits and Lemon Olive Oil
(supplement £1.00 per person)

Meat Starters

Parfait of Chicken Livers wrapped in cured Ham with fruit Chutney and Brioche

Tian of Mango, Chicken & Chervil surrounded by a Mango & Poppyseed Coulis

Salad of Continental Meats combined with Greek Feta Cheese, Olives and roasted Capsicum

Oak Smoked Duck Breast with Petit Salad and seasonal Berries in sweet Mulled Wine Syrup

Main Courses

All our Main Courses are accompanied by a selection of fresh market Vegetables & Potatoes

Vegetarian Dishes

Ribbons of Pasta with Asparagus and Oyster Mushrooms glazed with Parmesan

Vol au Vent of Field Mushrooms in Garlic, Chervil & Grain Mustard Sauce

Leek & Potato Tartlet with an Onion & Chive Sauce

Risotto of Mediterranean Vegetables with Tomato & Basil Sauce

Pillow of Pastry filled with Ragout of Baby Vegetables & deep fried Leeks

Fish Dishes

Butterfly of Salmon on roasted Colcannon, Prawns and Chervil Butter Sauce

Grilled Swordfish Steaks on a bed of mixed Leaves and Fruits

Baked whole Trout stuffed with Mushrooms & Prawns, served on a White Wine Beurre Blanc

Rolled Fillet of Cod with a Lemon Crust on Mustard Mash with Parsley Sauce

Meat Dishes

Grilled Chicken Breast with a Red Pesto Sauce

Roast Supreme of Chicken wrapped in Smoked Bacon with Bread Sauce, Watercress and Gravy

Chicken Breast

stuffed with Goats Cheese & Spinach on a Shallot & Tarragon Cream Reduction

Salt roasted Duck Breast

with Mango & Chilli Compote, Fondant Potato and classical Orange Sauce

Roasted Pork Loin served with Apple & Prune Chutney and Thyme Sauce

Roast Leg of Lamb studded with Garlic & Rosemary

served with creamed Potato, Minted Onion Crust and Redcurrant Jus

Mini Rump of Lamb served on a Potato & minted Pea Purée glazed with Rosemary Jus

Half Shoulder of Lamb with braised baby Onions, Mushrooms & red Wine

Roast Sirloin of Beef,

Yorkshire Pudding filled with compote of baby Onions,
served with a green Peppercorn, Brandy & Cream Sauce

Roast Sirloin of Beef served with Wild Mushroom Bouchées & a rich Red Wine Sauce

Desserts

Traditional Italian Pannacotta served with Seasonal Berries

Passion Fruit Mousse surrounded by a Mango & Passion Fruit Coulis

Apple & Sultana Crumble Tart served with Custard or Ice Cream

Profiteroles on a Sable Biscuit drizzled with Butterscotch Sauce

Traditional Olde English Trifle laced with Sherry and topped with fresh Cream

White & Milk Chocolate Terrine set upon a bitter Chocolate Sauce

Chocolate & Orange Tart on a Vanilla Anglaise

Crème Brûlée served with a fruit Compote and Cinnamon Tuille Biscuit

Brandy Snap Basket

filled with seasonal Berries, topped with Vanilla Ice Cream and a Raspberry Coulis

Lemon Tart with a Raspberry Coulis and Crème Fraiche

Cheesecake – Full range of flavours available

Freshly brewed Coffee & Mints included

£54.50 per person

All prices are inclusive of VAT & Service Charge