

MENU SUGGESTIONS

We take great pride in the standard of cooking at Guyers House using local produce as far as possible. The following pages contain menu suggestions, but our Head Chef, will be happy to discuss any other dishes or menus you may prefer.

CANAPÉS

£8.50 for a selection of four

Parmesan Cheese and Parma Ham Sticks

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Blue Cheese and Leek Tartlet

*

Quail Egg with Sun-blushed Tomato and Olive

*

Mini Roast Beef, Yorkshire Pudding and Horseradish Sauce

*

Smoked Salmon and Roasted Red Pepper Mousse

*

Chicken and Woodland Mushrooms Balontine

*

*Ham Hock and Pommery Mustard Terrine
with Homemade Chutney*

*

Shepherds Pie Beignet with Sweet Pea Pureé

*Our minimum charge is £36.00 per person.
Coffee is included in the price of the wedding breakfast.*

*All starters are served with homemade breads
(made on the morning of your wedding)*

SIT DOWN WEDDING BREAKFAST

STARTERS from £7.00

*Shetland Salmon Gravavlax with Potato and Crème Fraiche Salad
with a Sweet Dill Mustard Dressing*

*

*Tasting of Tomato with Mozzarella, Roquette and Parma Ham
(Vine, Cherry, Chutney, Sun-blushed Plum and Beef Tomatoes)*

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*Vine Tomato, Mozzarella and Basil Tart
with a Roquette Salad and Parma Ham Crisps*

*

*Salad of Sweet Pea, Broad Beans and Asparagus
with Parma Ham Crisps*

*

Baby Leek and Potato Velouté with Smoked Salmon Tortellini

*

Ham Hock and Parsley Terrine with Homemade Piccalilli

*

Pan-fried Sea Bass, Mussel and Clam Risotto with a Roquette Salad

*

Confit Duck and Chicken Terrine with Spiced Apple and Black Pudding

MAIN COURSES from £22.00

The Main Course is served with a selection of fresh vegetables

***Roasted Rack of Lamb infused with Garlic and Thyme
with Caramelised Baby Onions and A Port Wine Sauce***

*

***Pot Roasted Saddle of Lamb filled with Chorizo and Apricots
with Spinach and a Madeira Sauce***

*

***Roast Rump of Lamb with Bubble and Squeak,
Honey Glazed Parsnips and a Red Wine Jus***

*

***Roast Sirloin of Beef, Yorkshire Pudding
with Red Wine Pan Gravy***

*

***Pan-fried Sirloin of Beef
with Roasted Vegetables and Water Cress Salad***

*

***Pot Roasted Pork, Pommery Mustard Mash,
Lemon and Thyme Seasoning, Apple and Sage Sauce
with a Red Wine Jus***

*

***Pan-fried Pollock
with Purple Sprouting and Mackerel Crouquette***

*

***Caramelised Red Onion Tarté Tatin
with Barkham Blue and Organic Cress Salad***

*

DESSERTS from £7.00

***Bramley Apple Pie with Crème Anglaise
and a Cinnamon and Sultana Ice Cream***

*

***Sticky Toffee Pudding
with Toffee Sauce and Vanilla Ice Cream***

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***Lemon Tart
with Raspberry Coulis and Dessert Wine Sorbet***

*

***Warm Dark Chocolate and Marmalade Tart
with a Sticky Toffee Pudding Ice Cream***

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***Summer Fruit Pudding
with Clotted Cream and Peanut Brittle***

*

***Melting Dark chocolate Fondant
with Vanilla Ice Cream and Caramelised Hazel Nuts***

*

***Champagne and Seasonal Berry Terrine
with a Clotted Cream Ice Cream***

MAIN COURSE BUFFET

£43.00

Homemade Breads

*

Tasting of Melon

*

Ham Hock and Parsley Terrine with Homemade Piccalilli

*

Balsamic and Honey Glazed Wiltshire Ham

*

Sage and Garlic infused Roasted Free Range Turkey

*

Whole dressed Shetland Salmon with Poached Salmon and Prawn Mousse

*

Spiced Vegetable Strudel with Crème Fraiche

*

Selection of Smoked, Cured and Marinated Seafood and Shellfish

*

Gloucester Old Spot and Smoked Bacon Savoury Slice

*

Crotin Goats Cheese, Roasted Pepper and Sweet Basil Tart

*

Caesar Salad with Smoked Anchovies and Garlic Croutés

*

Pasta Salad with Char-grilled Vegetables, Pesto and Parmesan

*

Vine Tomato, Mozzarella and Red Onion Salad with Roquette and Aged Balsamic

*

Watercress and Baby Spinach Salad with Blue Cheese and Roasted Macadinia

Nuts

*

Selection of Guyers House Desserts

EVENING BUFFET A
£14.00 per person

Homemade Breads

*

Selection of Local Wiltshire and Somerset Cheeses

*

Selection of Homemade Pâtés and Terrines

*

Celery, Grapes, Homemade Cheese Biscuits, Chutneys and Fig Salami

EVENING BUFFET B
£16.50 per person

Selection of filled Sandwiches

*

Mini Quiches

*

Savoury Sausage Slice

*

Chicken and Vegetable Kebabs

*

Smoked Salmon and Herb Pithivier

*

Vegetable and Pine Nut Spring Rolls

*

Roasted Vegetable, Basil and Smoked Cheese Crostini
£15.50 per person

EVENING BUFFET C

£23.50 per person

Selection of Sushi with Wasabi

***Roasted Vegetable and Sun-blushed Tomato Crostini
with Char-grilled Hulumi Cheese***

Home Smoked Trout and Prawn Pithiviers

Confit Free Range Chicken and Woodland Mushroom Terrine with Spiced Apple

Garlic, Rosemary and Thyme infused Beef and Vegetable Kebabs

Homemade Spicy Lamb Kofta with Minted Yoghurt

Smoked Salmon, Asparagus and Crème Fraiche Tarts

Tempura of Seasonal Vegetables

Marinated Olives