

Bearwood College Wedding Breakfast Menus

Richard Stannard

Starters

Home Cured Gravdax With Cucumber
Spaghetti, Ceta Caviar & Sour Cream Foam

Or

Carpaccio Of Angus Beef With Rocket, Parmesan
Shavings & Aged Balsamic Syrup

Or

Chilled Gazpachio With Cucumber, Tomato, Mint
& Garlic Croutons

Main Course

Crepinette Of Chicken Breast With Pomme
Chateau & Thyme Jus

Or

Salmon & Pollack Roulade On Leeks & Tomato
Ragout With Mustard Mousseline & Shellfish
Sauce

Or

Broccoli & Brie Strudel With Trio Of Sauces &
Chive Mash

Dessert

Dark Chocolate Mousse Tear Drop With
Cardamom Spiced Orange Ragout

Or

Mixed Berry & Marsala Trifle With Biscotti

Or

Selection Of Regional & Continental Cheese With
Apricot Chutney

Tea And Coffee

£45 Per Person

Thomas Devitt

Starters

Chargrilled Salmon On Prawn & Avocado Salad
With Lemon & Chive Hollandaise

Or

Chicken Liver Parfait With Saffron & Apple
Chutney

Or

Roasted Artichoke & Marinated Sundried
Tomatoes With Baby Leaves & Butterbean
Dressing

Main Course

Roasted Rack Of Lamb On Trio Of Beans, Confit
Garlic & Cherry Tomatoes With Pomme
Dauphinoise & Rosemary Jus

Or

Seared Fillet Of Red Mullet On Mediterranean
Risotto With Grilled Asparagus, Baby Fennel &
Saffron Beurre Blanc

Or

Wild Mushroom & Cream Cheese Ravioli With
Spinach À La Crème & Brown Butter

Dessert

Raspberry Crème Brulee With Red Berry Coulis &
Biscotti

Or

Summer Berry Pudding With Chilled Crème
Analgise

Or

Selection Of Regional & Continental Cheese With
Apricot Chutney

Tea, Coffee And Mints

£50 Per Person

Sir John Walter III

Starters

Seared Scallops With Cauliflower Purée, Curry
Oil & Crispy Parma Ham

Or

Terrine Of Confit Duck & Foie Gras With Spiced
Pear Purée & Port Wine Reduction & Brioche

Or

Terrine Of Mediterranean Vegetables With Trio
Of Pesto And Sesame Cheese Straws

Main Course

Chargrilled Fillet Of Beef With Wild Mushroom
Crust On Creamy Savoy Cabbage, Pomme Anna
& Red Wine Shallots Jus

Or

Herb Fried Fillet Of Sea Bass On Wilted Garlic
Spinach, With Fondant Potato
And Sauce Vierge

Or

Carrot & Asparagus Chartreuse With
Parmesan Polenta, Piquant Tomato Coulis
And Pea Shoots

Dessert

Pear & Almond Strudel With Cinnamon Ice
Cream & Calvados Crème

Or

Caramelised Lemon Tart With Orange Sorbet &
Raspberry Coulis

Or

Pannacotta With Poached Fruits And Kirsch
Syrup

Cheese And Biscuits

Tea, Coffee And Petit Fours

£60 Per Person

Bearwood College Barbecue Menus

Barbecue Menu One

Meat

Fresh Tender Beef Burgers With Caramelised Onions
Cumberland Sausages
Tandoori Chicken Breast

Vegetarian Option

Vegetable Burger

Salads

Freshly Made Coleslaw
Cucumber And Tomato Salad
Curried Mushroom Salad
New Potato Salad

Dessert

Fresh Fruit Salad

£15 Per Head

Barbecue Menu Two

Meat

4oz Rump Steaks
King Prawn Kebabs With Lemon And Coriander
Pork And Leek Sausages
Cajun Spiced Chicken Fillets

Vegetarian Option

Mixed Vegetable Kebab
Corn On The Cob

Salads

Mediterranean Pasta
Freshly Made Coleslaw
Grilled Vegetable Salad With Feta Cheese
Mixed Leaf Salad

Dessert

Profiteroles And Chocolate Sauce

£20 Per Head

Bearwood College Buffet Menus

Cold Buffet One

Chilled Gazpacho With Garlic Croutons

Pink Roast Beef With Horseradish Dressing
Honey Roasted Ham
Italian Mortadella
Smoked Salmon And Chive Roulade
Vol Au Vents

Tomato And Mozzarella Salad
Coleslaw
Marinated Olives
Houmous
Homemade Bread

Fresh Fruit Salad
Chocolate Mousse

£20 Per Person

Hot Buffet One

Freshly Made Poppy Seed Bread

Mild Authentic Chicken Curry
Coriander And Ginger Scented Prawn Burger
Stuffed Peppers With Cumin And Cardamom Scented Rice
Pilau Rice
Mixed Vegetable Pakora
Spinach And Dhal Curry
Devilled Potatoes
Popadoms
Mango Chutney
Sambol
Aubergine Pahi
Cucumber Salad

Mango Lassi
Fresh Fruit Salad With Ice Cream

£20 Per Person

Hot Buffet Two

Cream Of Pumpkin And Apple Soup

Beef Stroganoff With Beetroot & Crème Fraiche

Sweet And Sour Pork
Grilled Supreme Of Chicken In A Rosemary And Mustard Sauce
Spicy Coriander Crusted Fillet Of Salmon
Broccoli And Brie Strudel

Pasta Spirals
Glazed New Potatoes In Seasonal Herbs
Sautéed Leeks And Peppers
Broccoli
Ginger Flavoured Braised Carrot

Orange And Dark Rum Chocolate Mousse
Mixed Fruit Tartlets
Strawberry Gateaux
Continental Cheese And Biscuits

£25 Per Person

Bearwood College Canape Menus

Canape Menu A

Tomato And Mozzarella Risotto Balls

Spicy Chicken Sate

Mini Quiche Lorraine

Vegetable Spring Rolls With Plum Sauce

Aubergine Caviar Crostini

Dill Scones With Salmon Mousse

Cucumber Rounds With Olive Cream Cheese

Pink Roast Beef On Rye Bread

Roasted Ham With Honey And Mustard

Selection Of Finger Sandwiches

£21.50 Per Head

Canape Menu B

Freshly Made Sausage Rolls

Saffron Prawns And Spinach Quiche

Dill And Mustard Scones With Smoked Trout Mousse

Mini Spring Rolls And Samosas With Mango Chutney And Plum Sauce

Crispy Tartar Of Tuna In Brique Pastry Nest

Cured Gravavlax With Honey And Mustard

Oak Smoked Duck Breast With Mango Salsa

Tomato, Basil And Olive Crostini

Mature Stilton Mousse In A Filo Crown

Selection Of Finger Sandwiches

£24.00 Per Head

Bearwood College Cocktail Menu

Pimms £3.50

Pimms Royale

Pimms And Champagne £5

Bellini

Peach Liquor And Champagne £5

Kir Royale

Crème De Cassis And Champagne £5

Cranberry Kiss

Cranberry Liquor And Champagne £5

Cosmopolitan

Vodka, Cointreau, Cranberry Juice And Lime Juice £3.50

Metropolitan

Brandy, Martini Rosso, Bitters And Cherry £3.50

Mojito

White Rum, Lime Juice, Soda Water, Mint, Lime Juice And Brown Sugar £4.00

Vodka Martini

Vodka, Martini Blanco £2.50

Indian Summer

Vodka, Kahlua, Pineapple £3

Bearwood College Cocktail Menu

Blue Lagoon

Vodka, Blue Curaçao, Lime Juice £3

Black Russian

Vodka, Kahlua And Cola £3

Gin Sling

Gin, Cherry Brandy, Soda Water, Lemon Juice And A Fresh Cherry £3

Daiquiri

White Rum, Lime And Sugar Syrup £3

All Prices Are Charged Per Glass

Bearwood College Wine Packages

Nelson

1 Glass Of Bucks Fizz On Arrival

2 Glasses Of House Wine With
The Wedding Breakfast

White = Terre Forti Trebbiano 2008

Red = Terre Forti Sangiovese 2008

1 Glass Of Sparkling Wine For The
Toast

Carta Nevada Réserve – Demi Sec

£12 Per Person

Raleigh

1 Glass Of Sparkling Wine On
Arrival

**Prosecco Valdobbiadene Brut Jeio
Bisol NV**

2 Glasses Of House Wine With
The Wedding Breakfast

**White = Alto Bajo Sauvignon Blanc
Valle Central**

**Red = Alto Bajo Merlot Valle Central
2009**

1 Glass Of House Champagne For
The Toast

Jacquart Brut NV

£14 Per Person

Blake

1 Glass Of House Champagne Or
Cocktail On Arrival

Jacquart Brut NV

2 Glasses Of Wine With The
Wedding Breakfast

White = Pouilly Fume Eric Louis

**Red = Fleurie Millésime Cave de
Fleurie**

1 Glass Of Verve Cliquot For The
Toast

Veuve Cliquot Yellow label NV

£25 Per Person