

THE HERTFORDSHIRE GOLF & COUNTRY CLUB  
**WEDDING BREAKFAST MENU**

Please select one option per course for each of your guests, and notify us of any special dietary requirements. Should you wish to offer your guests a choice, we can propose two choices per course, on the basis that all dishes are pre-ordered. Please note that an additional charge of £2.50 per person would apply.

Starters

**Cream of Leek and Potato Soup**

Braised leeks and potatoes simmered in a lightly seasoned vegetable stock finished with fresh cream, served with golden croûtons and a drizzle of herb oil

**Roasted Carrot and Coriander Soup**

Carrots and fresh coriander simmered in lightly seasoned vegetable stock with white wine, served with golden croûtons and chopped coriander

**Tomato and Basil Soup**

Succulent plum tomatoes and fresh basil combined to create a classical Mediterranean soup, dressed with fresh cream and golden croûtons

**Cream of Country Vegetable Soup**

Seasonal vegetables combined with herbs and a white wine sauce finished with fresh cream and served with golden croûtons

**Chicken Liver Pâté**

Combined with fresh herbs and spices to create a rich and creamy Pâté served with chutney on a ciabatta croute

**Duo of Melon with Fruity Sorbet and Raspberry Coulis**

Selection of melon presented with a scoop of sorbet, drizzled with raspberry coulis and a fresh mint garnish

**Deep Fried Rosemary and Garlic Brie (v)**

A generous portion of creamy Brie cheese coated in rosemary flavoured breadcrumbs and deep fried until golden brown, served on crisp green leaves with a flavoursome Cumberland sauce

**Lemon and Coriander Chicken**

Strips of chicken breast marinated in lemon and coriander and lightly grilled served on fresh green leaves with a chilled yoghurt and mint dressing

**Smoked Salmon**

Thinly sliced smoked salmon simply served with lemon juice and cracked black pepper

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Main Courses

**Roast Topside of Beef and Yorkshire Pudding**

Succulent topside of beef slow roasted and served with a rich red wine gravy and traditional Yorkshire pudding

**Pork Loin Steak**

Served with a sage and cream sauce and mustard mash or a potato side dish from the options below

**Grilled Salmon Hollandaise**

Lean fillet of salmon lightly grilled and dressed with a creamy lemon hollandaise sauce on a bed of watercress

**Poached Chicken Breast in Mushroom Sauce**

Lean supreme of chicken lightly poached and served in a creamy herb and mushroom sauce

**Pimento Stuffed Chicken Breast**

Tender chicken breast stuffed with a sweet pimento mousse, roasted and served with a light tomato and basil sauce

**Chicken Breast Wrapped in Crispy Bacon**

Succulent chicken wrapped in crispy bacon with a white wine and cream sauce

**Roast Loin of Cod with Parsley Butter**

Prime loin of cod simply baked under foil with lemon and served with seasoned parsley butter

**Roasted Vegetable Medley with Warm Goat's Cheese (v)**

Roasted vegetables with fresh herbs and garlic topped with baked goat's cheese with a sweet balsamic reduction

**Wild Mushroom Stroganoff (v)**

Sautéed wild mushrooms with a blend of cream of French mustard, served with steamed white rice on a bed of watercress

**Stuffed Aubergine (v)**

Served with a tomato and basil sauce

Please choose your preferred style of potato to accompany your chosen menu for all guests, as well as two vegetables to be served with the main course:

Roast Potatoes	Sautéed New Potatoes
Potato Gratin	Minty New Potatoes
Creamy Mash	Crushed New Potatoes with Red Onion

Panache of Vegetables

Broccoli	Mixed Green/White Cabbage
Carrots	Peas

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Desserts

**New York Vanilla Cheesecake**

Rich creamy cheesecake on a crumbly biscuit base

**Fresh Fruit Salad**

Seasonal fruits peeled and chopped in sweet citrus syrup, served with fresh pouring cream

**Lemon Tart**

Sharp lemon tart in a short pastry case served with a lime flavoured sorbet

**Crème Brûlée**

Individual sweet egg custards, encrusted with a crunchy toasted brown sugar topping

**White and Dark Chocolate Cheesecake**

Served with a fruit coulis

**Profiteroles**

Served with a warm chocolate sauce

**Orange Bread and Butter Pudding**

Served with fresh cream

**Sticky Toffee Pudding**

Traditional sticky toffee served with cream and toffee sauce

**The Hertfordshire Mess**

Whipped cream and fresh strawberries combined with meringue and served with seasonal tangy berries in a brandy snap basket

## BUFFET MENU

Please choose one evening buffet for your reception.

We recommend catering for a minimum of 80% of your total number of evening guests.

### Wedding Finger Buffet

Please select six items (Additional items are priced at £2.25 per guest)

Cocktail Sandwiches and Wraps

A mixture of meat and vegetarian (v) fillings

Sausage Rolls

Honey Drizzled Cocktail Sausages

Lemon and Garlic Drumsticks

Mini salmon and cream cheese bagels

Fish Goujons

Mini Pizzas (v)

Garlic Bread (v)

Vegetable Crudités (v)

Mini Quiche Selection (v)

BBQ or Thai Marinated or Lemon Chicken Skewers

BBQ Chicken Wings or Spicy Chicken Wings

Vegetable Samosas (v)

Mini Vegetable Spring Rolls (v)

Potato Wedges with Sour Cream (v)

Mini Doughnuts

Macaroons

Mini Chocolate Brownies

We cannot guarantee that any product on this menu is totally nut free or free from nuts or nut derivatives.

Our kitchen is not a nut free kitchen.

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### Alternative Finger Buffet Options

**Great British Menu** (an equal mix of both dishes)

Mini fish and chunky chips in cones and sausage and mash (presented on a hot serving station)

Or

**American Grill Burger and Hot Dog Station** (one burger plus one hot dog and wedges per guest)

Burgers and hot dogs, served with such toppings as onions, cheese and relishes, and sides including salad and potato wedges.

Or

**Hot Hog Roast Style Buffet** additional £3 per guest

Succulent pork cooked by our Chef, served in floury baps with apple and cider sauce, stuffing, new potatoes, and The Hertfordshire's very own crackling

Upgrades / Additions to the Evening Buffet:

£15 extra per guest / hog / lamb (a minimum number of 100 people applies for a hog or lamb roast)