

Canapés

- Choose from
- House smoked salmon & dill roulade
 - Smoked chicken Caesar on a parmesan crouton
 - Tomato, feta, cucumber, pickled red onion skewer marinated in basil and coriander
 - Goats cheese and grilled red pepper mini tartlet
 - Wild mushroom and truffle fritter, chive mayonnaise
 - Pulled pork shoulder fritter, English mustard mayonnaise
 - Curried cod, ginger, coriander & chill mini fishcake, red onion, and mint raita
 - Mini quiche Florentine Cheese, pickled shallot & tarragon terrine, fig jam
 - Honey Roasted Pigs in blankets



EGYPT MILL
COTSWOLDS

Drinks

POST
CEREMONY
AND
RECEPTION
Choose from

Gran Cuvee, Vino Spumante Bianco, Italy
Ca Del Console Prosecco Extra Dry Veneto, Italy
Champagne Laurent-Perrier La Cuvee, France
Bottled beers
Pimms & Lemonade
Cotswolds Gin & Tonic
Aperol Spritz

WEDDING
BREAKFAST

WHITE
1/2 bottle
served per
person

Macabeo, Valdemoreda, Spain**
Fruity aromas of peach and apple, with floral notes, fresh and rounded in the mouth.

Pinot Grigio Delle Dolomiti, Trovati, Trentino-Alto Adige, Italy (Ve)
Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.

Chenin Blanc/Colombard Blanc Vuvuzela, Western Cape, South Africa (Ve)
Chenin's green apple and citrus notes are complemented perfectly by the floral aromas and juicy papaya fruit of the Colombard. An appealing combination of freshness and succulence.

Beyond Sauvignon Buitenverwachting, Coastal Region, South Africa
A crisp, medium-bodied wine with a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.

Picpoul De Pinet St Clair, Luvignac, Languedoc-Roussillon, France (Ve)
Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate ideal for seafood.



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RED

1/2 bottle
served per
person

Barrica 3 Tempranillo, Candidato, Castilla-La Mancha, Spain (Ve)**

Impressively concentrated Rioja-style wine, with vanilla oak seasoning the lush rhubarb and strawberry fruit.

Mountain Red Kleinkloof, Coastal Region, South Africa

Juicy, spicy blend with lots of up-front blackberry fruit flavours, rounded off by pepper and herbs on the finish.

Merlot Reserva, Poco Mas, Valle Central, Chile

A lively Merlot with forest fruit aromas such as blackberries, blueberries and blackcurrants, combined with fresh herbs. The palate displays rich fruit flavours with a hint of vanilla and chocolate and a smooth persistent finish.

Shiraz Deakin Estate, Victoria, Australia (Ve)

Good punchy Shiraz aromas of mulberry and plum, supported by hints of vanilla and coffee oak. The palate is juicy, spicy and satisfying, with a rounded finish.

Malbec Finca La Colonia, Norton, Argentina (Ve)

Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.

ROSE

1/2 bottle
served per
person

Poggio Alto Pinot Grigio Rosé, Veneto, Italy (Ve) **

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.

Zinfandel Rosé, Golden State California, USA

Fruity aromas and flavours of ripe red fruit, cranberries and watermelon. The palate has a gentle sweetness with a refreshing acidity that prevents it from becoming cloying.

Côtes De Provence Rosé, M De Minuty Magnum, Provence, France

A beautiful pale pink colour, with aromas of redcurrants giving way to a fresh, yet well-rounded palate offering delicate flavours of peaches and candied orange peel.

Gran Cuvee, Vino Spumante Bianco, Italy **

Ca Del Console Prosecco Extra Dry Veneto, Italy

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.

Champagne Laurent-Perrier La Cuvee, France

From one of the top Grande Marque houses well defined, subtly rounded with expressive flavours. Finely balanced displaying great length on the finish.

FOR
TOASTING
Price per glass

**Included in
standard package
Upgrades available



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Wedding Breakfast

Set menu of one choice, additional 2.50 supplement for three choices

STARTERS

Seasonal soup (VG)

Ham hock, honey and leek terrine, mustard mayonnaise, pickled seasonal vegetables

Grilled goats cheese, apple, celery and shallot, pickled walnut dressing (V) (GF)

Marinated tomatoes, crispy onions, vegan feta, cucumber, and olive dressing (VG) (GF)

MAINS

Chicken breast, fondant potato, carrot, turnip, and thyme jus (GF)

Pan-fried salmon, gem lettuce, samphire, tomato, and dill dressing (GF)

Wild garlic and spinach arancini, roasted baby red onion, courgette, peas, and broad beans (VG)

Braised blade of beef, English mustard mash, savoy, silver skin onion, mushroom, and bacon



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DESSERTS

Rich chocolate brownie, vanilla ice cream (VG)

Glazed Lemon tart, raspberry flavours clotted cream ice cream

Buttermilk pannacotta, caramelised banana, gingerbread crisp *(GF)

Seasonal Eton mess (V) (GF)

**The Buttermilk pannacotta, caramelised banana gingerbread crisp can be adapted to be gluten free*



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Wedding Breakfast

Additional supplements to add to your three course set menu...

STARTERS

2.50 supplement

Asparagus, watercress, pancetta and hollandaise (GF)

Smoked juniper salmon, fennel and dill salad, grapefruit puree, squid ink tapioca crisp

Wild Mushroom and tarragon on sourdough toast, poached egg (V)

5.00 supplement

Pan-fried scallops, pea, mint, and crispy pancetta (GF)

MAINS

5.00 supplement

Pan-fried cod fillet, homemade parmesan gnocchi, savoy, and cauliflower

Pork tenderloin, root vegetable gratin, leeks, broccoli, apple relish, and crackling (GF)

Smoked tofu fritters, seasonal veg, watercress, hazelnut dressing (VG)

7.50 supplement

Pan-fried duck breast, confit leg meat fritter, bacon, root vegetable, and puy lentils

DESSERTS

2.50 supplement

Chocolate and coffee cheesecake, caramel ice cream, popping candy crumb

5.00 supplement

Seasonal cheeseboard, grapes, fruit jelly, artisan crackers



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