

NUTFIELD PRIORY
HOTEL & SPA
NUTFIELD, SURREY

Wedding Breakfast Menu

Sharing Starter

(Available at all times throughout the year)

- ♥ Mezze Platters
 - Meats - Salami, chorizo, Parma ham, honey roast ham
 - Cheeses - Manchego, bocconcini mozzarella
 - Breads – Onion, olive, sun blushed tomato

Sides – Olives, chargrilled mixed peppers, rocket, olive oil, balsamic vinegar

Starters

(Available at all times throughout the year)

- ♥ Potted smooth chicken liver and Madeira parfait with fig and onion chutney and toasted brioche
- ♥ Ham hock terrine with celeriac salad mustard emulsion
- ♥ Traditional smoked salmon with brown bread and butter, mixed leaves, lemon dressing and cracked black pepper
- ♥ Classic prawn cocktail with brown bread and butter
- ♥ Baked tartlet of goats cheese and beetroot with a rocket salad and rocket dressing (V)
- ♥ Roast tomato soup with basil and olive oil (DF/ VGN)

Spring Menu (Available March – May)

- ♥ Smoked duck salad with a fig and radish salsa (DF)
- ♥ Leek and potato soup (V)

Summer Menu (Available June – August)

- ♥ Warm tart of asparagus, smoked salmon with wild rocket crème fraiche
- ♥ Summer pea and mint risotto (V)

Autumn Menu (Available September – November)

- ♥ Wild mushroom risotto with a poached hen's egg and freshly grated parmesan
- ♥ Cream of chestnut mushroom soup with tarragon oil (V)

Winter Menu (Available December – February)

- ♥ Roulade of beech and oak smoked salmon with hot smoked trout and herb crème
- ♥ White bean soup with sauté chestnut mushrooms (V)

Sorbet Courses - £4 per person

- ♥ Champagne and strawberry (V)
- ♥ Pimm's and lemonade (V)
- ♥ Orange and rosemary (V)
- ♥ Raspberry and basil (V)
- ♥ Lemon (V)
- ♥ Passionfruit (V)
- ♥ Wild berry (V)

Soup Courses - £4 per person

- ♥ Chicken and sweetcorn
- ♥ Cauliflower cheese
- ♥ White bean with sauté chestnut mushrooms (V)
- ♥ Cream of chestnut mushroom (V)
- ♥ Butternut squash (V)
- ♥ Roast pepper (V)
- ♥ Spicy parsnip (V)

Main Courses

(Available at all times throughout the year)

- ♥ Roasted chicken breast with colcannon potatoes, button onions, button mushroom and baby spinach
- ♥ Confit duck leg, potato dumplings, peas, baby onions and braised gem hearts
- ♥ Roasted saddle of Surrey lamb saddle with fondant potato, green beans, fondant rosemary scented carrot puree, red wine jus
- ♥ Cumberland ring sausage and mash, onion gravy
- ♥ Seared sea bass fillet with cherry tomatoes, black olives, fine beans and sautéed potatoes (DF)
- ♥ Vegetarian sausage and mash, onion gravy (V)
- ♥ Red onion tarte tatin with wild mushroom, shallot rings, carrot puree (V)
- ♥ Whole roasted butternut squash with confit cherry tomatoes, French beans, artichoke hearts and balsamic shallots (DF/VGN)

- ♥ Traditional roast ribeye of Surrey beef with rosemary roasted potato, whole roasted carrot and parsnip, green beans, red wine reduction and Yorkshire pudding - £5 supplement per person
- ♥ Chargrilled ribeye steak, sautéed new potatoes, carrots, banana shallots, spinach cream and Madeira Jus (served medium) - £5 supplement per person

Spring Menu (Available March – May)

- ♥ Slow braised pork belly with apple puree, creamed potato, cauliflower puree and green beans, cider jus
- ♥ Pan-fried salmon fillet with watercress mash, steamed green beans, maple glazed banana shallots

Summer Menu (Available June – August)

- ♥ Tomato and rosemary braised lamb shoulder with minted new potatoes and vichy carrots
- ♥ Poached salmon trout fillet with watercress crushed new potatoes, asparagus and red onion, sautéed tomato and olive oil sauce

Autumn Menu (Available September – November)

- ♥ 7 hour red wine braised lamb shank with creamed potatoes and honey roasted root vegetables
- ♥ Roast tenderloin of pork, black peppercorn, whole roasted carrot, creamed Savoy cabbage and sage Boulangere

Winter Menu (Available December – February)

- ♥ Traditional roasted chicken breast with rosemary roasted potato, whole roasted carrot and parsnip, green beans, red wine reduction and Yorkshire pudding
- ♥ Seared black bream with creamed puy lentils, honey roasted parsnips and chive crème fraiche

Desserts

(Available throughout the year)

- ♥ Vanilla cheesecake with fresh strawberries and strawberry coulis
- ♥ Baked lemon tart, lemon mascarpone panna cotta and vanilla bean cream
- ♥ Chocolate and strawberry tart with vanilla ice cream (V)
- ♥ Warm Belgian chocolate pudding with vanilla ice cream (V)
- ♥ Caramelised Irish cream sticky toffee pudding with clotted cream ice cream (V)
- ♥ Carrot cake with blackberry and raspberry gel (DF/ VGN)

Spring Menu (Available March – May)

- ♥ Chocolate brownie, bittersweet chocolate sauce, raspberry gel and raspberry sorbet (V)
- ♥ Rhubarb and custard brulee with shortbread biscuit (V)

Summer Menu (Available June – August)

- ♥ Summer berry Eton mess (V)
- ♥ Raspberry brulee with shortbread biscuit (V)

Autumn Menu (September – November)

- ♥ Apple crumble with a spiced fruit ice cream (V)
- ♥ Baked pear and cinnamon tart with vanilla ice cream, coco tuile biscuit (V)

Winter Menu (Available December – February)

- ♥ Bramley apple and rhubarb crumble tart with vanilla ice cream (V)
- ♥ Homemade chocolate bread and butter pudding with orange custard (V)

Cheese Course - £7.50 per person

- ♥ Selection of three farmhouse cheeses (Brie, Cheddar and Stilton) with biscuits and grapes (V)

(DF) = Dairy Free

(V) = Vegetarian

(VGN) = Vegan

All ingredients may not be listed for menu items, if more information about allergens is required please ask a member of the team.