

# Wedding Breakfast

## menu options



### Our Wedding Breakfast Packages are inclusive of the following -

- Civil room hire
- Function suite hire
- Welcome drinks
- Wedding Breakfast menu
- Unlimited wine during breakfast meal\*
- Sparkling toast drink
- White table linen
- Red carpet
- Silver cake stand & knife
- Bridal Suite with Champagne & chocolates\*
- Discounted accommodation for guests\*

\* Subject to availability or Conditions apply

### TIER 1

Welcome drink upon arrival

#### Starter

Chef's homemade Soup.  
Fan of Gala Melon with Fruits of the Forest and honeyed Yogurt.  
Pork, Apple and Calvados Paté with Melba Toast and Autumn Fruit Chutney.

#### Main Course

Roast breast of Chicken with Stuffing, Bacon Roll, Chipolata, Bread Sauce and Chef's Pan Gravy.  
Grilled fillet of Salmon with a Chive and Cream Sauce.  
Roasted Vegetable Tart with melted Goats Cheese and Balsamic drizzle. (v)

*All served with Roast Potatoes, boiled Minted Potatoes and a selection of three Seasonal Vegetables.*

#### Dessert

Profiteroles served with a hot Chocolate Sauce.  
Chef's homemade Apple and Blackberry Crumble with Custard or Fresh Cream.  
Exotic fresh Fruit Salad with Cream.

Paddy & Scott's Coffee with Mints

#### Wine selection

House Red & White  
Toast - Sparkling Wine

£52.00pp (2011)

£57.00pp (2012)

£60.00pp (2013)

### TIER 2

Welcome drink upon arrival

#### Starter

Chef's homemade Soup.  
Crown of Gala Melon filled with fresh fruit and served with a Strawberry Coulis.  
Prawn and Smoked Salmon Platter with a lemon infused Olive Oil Dressing.

#### Main Course

Roast Rib Eye of Beef with Yorkshire Pudding, Chef's Pan Gravy and Horseradish Sauce.  
Grilled Monkfish Tail Fillet wrapped in Parma Ham, drizzled with a Balsamic Vinegar Reduction.  
Walnut and Spinach filo Tart with a creamy Apricot & Stilton Sauce. (v)

*All served with Roast Potatoes, boiled Minted Potatoes and a selection of three Seasonal Vegetables.*

#### Dessert

Individual White Chocolate & Raspberry Cheesecake drizzled with a Raspberry Coulis.  
Homemade Sticky Toffee Pudding with a warm Toffee Sauce.  
Rich Dark Chocolate Truffle Torte with Fresh Cream.

Paddy & Scott's Coffee with Mints

#### Wine selection

House Red & White  
Toast - Sparkling Wine

£56.00pp (2011)

£61.00pp (2012)

£65.00pp (2013)

### TIER 3

Pink Champagne & Canapés upon arrival

#### Starter

Chef's homemade Soup.  
Fresh Crayfish Tail Salad with Cos Lettuce and Caesar style Salad.  
Hot Smoked Chicken and Bacon Salad with a Red Wine and Coarse Grain Mustard Dressing.

#### Main Course

Roasted Gressingham Duck Breast served with an Orange and Marmalade Jus.  
Grilled fillet of Lemon Sole with a Lemon Parsley Butter Sauce.  
Mediterranean Vegetable Tart topped with Mozzarella. (v)

*All served with Roast Potatoes, boiled Minted Potatoes and a selection of three Seasonal Vegetables.*

#### Dessert

Praline Fudge Crunch Charlotte with a Toffee Sauce.  
Homemade Chocolate Brownie with a warm Chocolate Sauce.  
Individual Lemon Meringue Pie.

Paddy & Scott's Coffee with Mints

#### Wine selection

House Red & White  
Toast - Brut, Adnams Champagne

£62.00pp (2011)

£68.00pp (2012)

£75.00pp (2013)

Children under 5 are FREE. 5-14yrs are half price. Prices & menus are subject to change without prior notice.

# evening buffet

## menus



Yarmouth Road, Melton, Woodbridge,  
Suffolk IP12 1QW  
Tel: 01394 383 555 Fax: 0844 4773727  
Email: [events@uffordpark.co.uk](mailto:events@uffordpark.co.uk)  
Website: [www.uffordpark.co.uk](http://www.uffordpark.co.uk)

### OPTION 1

Assorted Sandwiches  
Assorted Vol au Vents  
Spicy Cocktail Sausages  
Breaded Crispy Chicken  
Assorted Pizzas  
Selection of Quiches  
Cheese & Pineapple on sticks  
Kettle Chips  
Vegetable & Salad Crudités & Dips

£13.35pp (2011/12)

### OPTION 2

Assorted filled Bridge Rolls  
Sausage Rolls  
Brie & Mango Parcels  
Crispy breaded Chicken  
Selection of Quiches  
Cajun Potato Wedges with  
Sour Cream Dip  
Mini Scotch Eggs  
Mixed Samosas  
Vegetable & Salad Crudités & Dips

£14.90pp (2011/12)

### OPTION 3

Assorted filled Bridge Rolls  
Mini Smoked Salmon & Cream Cheese Bagels  
Sweet Potato Curry Bites  
Breaded Jalapeno Peppers filled with  
Cream Cheese  
Mini Jacket Potatoes stuffed with  
Welsh Rarebit / Tomato / Mozzarella  
Filo crusted King Prawns  
Mini Cottage Pies  
Assorted Quiches  
Garlic & Rosemary Crusted Brie with  
Redcurrant Dip  
Vegetable & Salad Crudités & Dips

£16.35pp (2011/12)

### SOMETHING DIFFERENT

Soft floured hot baps filled  
with a selection of:  
Local Bacon, Local Sausage or Field  
Mushrooms & Stilton

Accompanied by platters of  
thick cut Chips, Condiments  
and Onion Rings

£12.30pp (2011/12)

### CANAPÉS

£4.50pp

We have a selection  
of canapés you can choose from.

A list is available upon request.

### OPTIONAL EXTRAS

The items below are available and  
will incur an additional charge:

Chair Covers

Pre-Wedding Spa & Golf packages

Coloured Linen

To make an enquiry or to book,  
please call Lorraine or Gemma on **01394 383555 ext.302**

