



Serle's House

Wedding Breakfast Menu

Menu 1: Classic Elegance

Starter: Roasted sundried tomato & basil soup Warm artisan bread

Main Course: Chicken supreme with wild mushroom & tarragon cream sauce Dauphinoise potatoes, seasonal vegetables Vegan alternative: Herb-roasted cauliflower steak with dauphinoise potatoes (plant-based) & thyme jus

Dessert: Baked vanilla cheesecake, berry compote Vegan alternative: Vanilla & berry vegan cheesecake

Tea & coffee Plant-based milk available

Menu 2: Modern British

Starter: Goats' cheese & caramelised onion tart Dressed rocket salad

Main Course: Slow-roasted beef, creamed mashed potato Caramelised roasted root vegetables red wine jus Vegan alternative: Slow-braised jackfruit & root vegetable stew with mashed potato

Dessert: Eton mess with fresh seasonal berries Vegan alternative: Vegan Eton mess with coconut cream & berries

Tea & coffee Plant-based milk available

Menu 3: Rustic Relaxed

Starter: Burrata, heritage tomatoes, basil infused olive oil Toasted sourdough

Main Course: Slow-roasted pork belly, rosemary sage potatoes Seasonal vegetables, apple glaze Vegan alternative: Slow-roasted spiced aubergine with rosemary potatoes & herb gravy

Dessert: Lemon posset, shortbread biscuit, fresh raspberries Vegan alternative: Lemon posset (plant-based) with vegan shortbread & raspberries

Tea & coffee Plant-based milk available

