

Yew Lodge

COUNTRY HOUSE

Wedding Breakfast

Three Course Meal

This menu is included in our wedding package and is based on you selecting one choice from each course for all guests (dishes with supplement prices in addition).

For a truly gourmet meal, extra courses can be added, for example, a separate soup course to start with; a fish course; sorbet; or a separate cheese course at the end of the meal. Please ask for further details and prices.



We have our own chef and catering team and can cater for all special dietary requirements with no additional charge.

We also have a separate Children's Menu for children aged 2-11 years – please ask for details.

We are always happy to discuss any ideas you may have and if you have a favourite dish you would like to include do let us know.

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To Start

Chicken liver paté with red onion marmalade & salad garnish

Fan of melon with cold water prawns with marie rose sauce & salad garnish

Pear, date & caramelised walnut salad with creamy blue cheese dressing (v)

Seasonal vegetable soup with crème fraîche & bacon lardons (or herb croutons)

Warm goats cheese & beetroot with rocket & balsamic dressed salad

A duo of fanned melon with Parma ham and mango coulis

Crispy aromatic duck salad, with toasted sesame seeds & plum dressing

Tomato, basil & mozzarella salad with green pesto (v)

Thai spiced fish cake with lime, chilli & ginger sauce

Prawn bisque with garlic croutons

Caesar salad (with anchovies)

Creamy bubble & squeak soup with crispy bacon lardons (herb croûtons option for vegetarians)

Per person supplement for the following: 2020: £2.00; 2021: £2.50; 2022: £3.00

Tartlet of roast Mediterranean vegetables, in a savoury egg custard, rocket salad & green pesto (v)

Fresh & smoked salmon salad niçoise

Duck liver parfait, served with pomegranate, rocket, watercress & spinach salad

Caramelised baby onion tart tatin, with goats cheese, slow roasted tomato & herb salad (v)

Delicate paté of smoked trout, chives & horseradish

Salad of smoked chicken and mixed leaves, with bacon lardons & garlic croutons,
dressed in a hazelnut vinaigrette

Sautéed asparagus, toasted almonds & Manchego cheese (v)

Pork terrine with apricots & Pistachios, apple & sultana chutney & melba toast

Fresh salmon & prawn tower with white crabmeat & smoked salmon

Main Course

(served with a choice of potatoes & seasonal vegetables)

Roast chicken breast in a cream & tarragon sauce

Jewelled cous cous (peppers) topped with roasted Mediterranean vegetables,
goats cheese & red pesto (v)

Slow cooked belly of pork, served with sage stuffing & caramelised apples

Seared supreme of salmon with a tomato, olive & caper sauce

Roasted vegetables & leeks in a white wine sauce & Caerphilly cheese crumble topping (v)

Roast saddle of lamb, infused with rosemary & garlic

Creamy risotto of wild mushrooms with shaved Parmesan & rocket (v)

Classic roast chicken breast with chipolata, bacon rasher & sage stuffing

Medley of salmon & seafood in a white wine, cream & chive sauce

Steak Chasseur (individual steak, slowly braised in the oven with baby onions,
mushrooms and white wine sauce)

Ricotta cheese, spinach & nutmeg ravioli, with white wine & Parmesan sauce (v)

Butternut squash & pine nut risotto cakes with roasted Mediterranean vegetables, pesto,
shaved Parmesan and balsamic reduction (v)

Pork medallions with a cream & peppercorn sauce

Per person supplement for the following: 2020: £3.00; 2021: £3.50; 2022: £4.00

Roast sirloin of beef, horseradish, Yorkshire pudding & a rich red wine gravy

Pot roast shank of lamb, braised in red wine & rosemary, served with red current jus
On a bed of spring onion mash

Pine nut & parmesan crusted loin of cod, with herb beurre blanc

Pan fried duck breast, finished in the oven with cherry & port wine sauce

Fillet of salmon Wellington, filled with spinach, cream cheese & Parmesan,
served with a white wine and tarragon sauce

Rack of lamb with Dijon mustard & herb crust

To Follow

Chocolate brownies with ice cream & white chocolate anglais

Fresh fruit platter with clotted cream & Langue d'Chat

Lemon posset with fresh raspberries & shortbread biscuit

Baked vanilla cheesecake with red berry compote

Seasonal fruit crumble & custard sauce

Profiteroles, filled with orange crème Chantilly & served with chocolate sauce

Individual pavlova (meringue) with cream & mixed summer berries

Tangy lemon tart with raspberry coulis

Grand Marnier crème brulée with raspberries

Strawberry shortbread stack

White chocolate tiramisu with cardamom coffee

Coconut & lime panna cotta with pistachio tuille biscuit & lime syrup

Per person supplement for the following: 2020: £2.00; 2021: £2.50; 2022: £3.00

Caramel, pecan & dark chocolate tart with clotted cream

Classic summer pudding with whipped vanilla cream

A rich, dark chocolate marquis with caramelised orange & Grand Marnier

Terrine of summer berries set in sparkling wine, with clotted cream

Individual apple or pear tart tatin with vanilla ice cream & drizzled with butterscotch sauce

Trio of cheeses with biscuits, grapes, celery & chutney

To Finish

Tea/coffee & mints