

the View WEDDINGS



Please select one starter and one main OR one main and one dessert for your guests to enjoy.

3 courses available for an additional £5 per person.

Dietary requirements will be catered for accordingly

WEDDING BREAKFAST SAMPLE MENU



STARTERS

Smoked Salmon with Black Pepper, Capers, and Cream Cheese served on a Sourdough Bread

Brussels Chicken Pork & Liver Pâté served on a Rocket Salad and Ciabatta
Roasted Tomato & Sweet Pepper Soup served with Croutons & Fresh Parsley

Leek & Potato Soup served with Croutons & Fresh Parsley

Tomato Bruschetta served with Baby Spinach Leaves and Rocket on a warm Bruschetta

MAIN COURSES

Supreme Corn Fed Chicken Breast served with Dauphinoise Potato, Seasonal Vegetables and a Honey Cream and Wholegrain Mustard Sauce

Pork & Leek Sausage & Mash served with Stilton Mash and an Onion Gravy

Slow Cooked Beef & Ale Pie served with Mashed Potato and Seasonal Vegetables

Medallions of Pork with Ham, Boursin Cheese, and Mushrooms served with Baby New Potatoes, Seasonal Vegetables and a White Wine Cream Sauce

Navarin of Lamb Stew served with Mashed Potato, Baby Carrots, Braised Red Cabbage & a rich Tomato Sauce

Spinach & Ricotta Tortellini served with Garlic Bread and a Tomato & Ricotta Sauce

Tomato, Mozzarella & Basil Ravioli Served with Garlic Bread and a Tomato, Basil and Truffle Oil Sauce

Savoury Stuffed Red Pepper with mixed Rice, Tomato, Aubergine and Courgette

DESSERTS

Sicilian Lemon Cheesecake, Baked Lemon Cheesecake with a Sicilian Lemon Sauce on a Digestive Biscuit Crumb Base served with Raspberry Coulis

Sticky Toffee Pudding, Toffee Flavoured Sponge covered in a Sticky Toffee Sauce served with Vanilla Ice Cream & Salted Caramel Popcorn

Profiteroles, Choux Pastry Balls filled with sweetened Dairy Cream coated in Chocolate Sauce

Fresh Strawberries & Cream, Fresh strawberries, served with fresh Cream & accompanied by a Shortbread Biscuit

Apple & Rhubarb Crumble, Apple & Rhubarb Crumble served in a Shortcrust Sweet Tartlet with a choice of Custard or fresh Cream

Chocolate & Coconut Tart, A Date and Mixed Nut Case with a Chocolate and Coconut Filling, finished with a Coconut Swirl

the View at Seaford Head

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