

CORPORATE BREAKFAST MENU (SAMPLE)

Vanilla at Winslowe House

English Breakfast Tea & Freshly Brewed Coffee

Choose 3 Options

Bacon or Sausage Rolls

Savoury Filled Mini Croissants

Fresh Baked Mini Danish Pastries

Chocolate, Cheese or Fruit Muffins

Butter Croissant with Condiments

Egg & Gammon Pie

Ham & Dijon Pastry Crescents

Bagels with Smoked Salmon & Cream Cheese

Fresh Fruit Platter

Home-made Muesli with Yoghurt

Vanilla at Winslowe House

- Sun-blush Tomato Pesto with Pitta Breadsticks
- Smoked Salmon on Dill Scones with Lemon Butter
- * Caramelised Red Onion and Goat's Cheese Tart Tatin
 - Sausages with Honey & Mustard
 - Spicy Prawns with Moroccan Tomato Jam
 - * Chicken & Asparagus Sesame Rolls
 - * Mini Home-Made Pizza
 - * Sun-dried Tomato & Pesto Palmiers
- Pan Toasted Almonds with a Touch of Chilli and Sea Salt
- Diva Breadsticks (£0.80 + VAT per item)
- * Minted Feta & Pine Nut Filo Rolls with Lemon Aioli
 - Chicken Sate
 - *Mini Smoked Haddock Fish Cakes
 - Bloody Mary Cherry Tomatoes
 - Prosciutto Wrapped Melon Skewers
 - * Potato & Rosemary Focaccine
- * Blue Cheese, Mascarpone & Red Onion Confit Quichettes
 - *Mango & Brie Filo Parcels
 - *Thai Chicken Filo Parcels
 - *Tuna & Pesto Fishcakes
- Fresh Salmon Teriyeki with a Ginger & Soy Dipping Sauce
- Avocado Goat's Cheese Crostini with Roasted Cherry Tomatoes
- Smoked Salmon in Filo Cups with Roasted Pepper & Dill Salsa
- Asian Gravavlax on Star Toast with Chilli Crème Fraiche
- Rare Roast Beef with Wholegrain Crème Fraiche in Poppy Seed Tartlets
- Filo Tartlets with Seared Duck and Tomato Sesame Chutney
- * Roast Beef with Horseradish on Miniature Yorkshire Pudding
- Croustade of Chicken Liver Pate Red Onion Marmalade
- Mini Caesar Salad Croustades

- Mini Seasonal Fruit Galettes
- Baby Fresh Chocolate Eclairs
- Chocolate Dipped Strawberries
- Mini Chocolate Brownies
- Apple Tart Tatin
- Mini Citron Tarts
- Chocolate Truffle Bites
- Mini Meringue Kisses

(Can be served warm)*

COLD WEDDING BUFFET MENU (SAMPLE)

Vanilla at Winslowe House

Brandied Chicken Liver Pate with White Grape Confit

Platter of King Prawns, Poached Salmon & Smoked Salmon
with a Lemon & Dill Dressing

Char-grilled Mediterranean Chicken & Artichoke Salad with a Roasted Garlic & Basil Dressing

Brie, Asparagus & Red Onion Tart

Wild Rice Salad

Baby New Potatoes with English Herb Dressing

Zesty Moroccan Carrot Salad

Mango, Avocado & Walnut Salad with Raspberry Vinaigrette

Mozzarella & Grilled Chilli Salad

Served with an Assortment of Freshly Baked Breads

Tart au Citron

Chocolate Roulade served with Double Cream

Selection of Fresh Tea & Coffee with Fudge

Additional courses available on request – Champagne Sorbet, Cheeseboard etc

HOT WEDDING BUFFET MENU (SAMPLE)

Vanilla at Winslowe House

Individual Twice Baked Cheese Souffle

Guinea Fowl Breasts with Tarragon & Crème Fraiche

Vegetable Tagine

Luxury Fish Pie

Baby New Potatoes with Mint

Fruity Couscous

Watercress, Spinach & Rocket Salad

Tomato, Walnut & Pomegranite Molasses Salad
served with an assortment of Freshly Baked Breads

French Apple Tart with Clotted Cream

Chocolate Truffle Torte (contains nuts)

Selection of Fresh Tea & Coffee with Fudge

Additional courses available on request – Champagne Sorbet, Cheeseboard etc

WEDDING LUNCHEON MENU (SAMPLE)

Vanilla at Winslowe House

Aubergine Goats Cheese & Tomato Galette with Rocket and Basil Oil
served with an Assortment of Freshly Baked Breads

Lamb Fillet with Roasted Garlic, Coriander and Yoghurt Sauce
Saffron Roasted Potatoes with Rosemary & Red Onions
Medley of Summer Vegetables

Pistachio & Raspberry Meringue Roulade, served with Fresh Cream

Selection of Fresh Tea & Coffee with Fudge

Additional courses available on request – Champagne Sorbet, Cheeseboard etc

AFTERNOON TEA MENU (SAMPLE)

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Tea & Freshly Brewed Coffee

Home-made Scones with Clotted Cream & Jam

Selection of Cocktail Sandwiches

Home-baked Cake