

Wedding Menus



The suggested menu selections are based on popular choices covering all age groups. However, if you would like something different or more adventurous, our chefs would be happy to discuss further options with you. Choose one item from each course to make up your wedding breakfast meal.

If you wish to choose more than one item per course (apart from a vegetarian option) a £3.00 surcharge per person will be added. If you have any guests with a food intolerance or allergy please advise us and we will do our utmost to cater for their needs

WEDDING MENU 1 • £24.90pp

To start

- Leek and potato soup
- Fan of galia melon served with fruits of the forest
- Tomato, mozzarella and basil salad with a balsamic dressing
- Chef's homemade chicken liver pate served with Melba toast and Cumberland sauce
- Flaked smoked trout salad dressed with a horseradish cream

Main course

- Roast supreme of corn fed chicken served with a mushroom and brandy sauce
- Roast rump of beef served with a Yorkshire pudding and roast gravy
- Pan fried pork loin steak served with an apple and cider sauce
- Baked trout topped with toasted almonds served with a lemon and parsley butter
- Tomato and aubergine strudel served with a cream and Stilton sauce
- Served with a selection of seasonal vegetables and potatoes*

To finish

- Fresh fruit salad
- Lemon tart served with chantilly cream
- Crème caramel
- Chocolate and brandy gateau
- Summer fruits pudding with cassis
- Cheese and biscuits



Coffee or tea

WEDDING MENU 2 • £28.90pp

To start

- Cream of tomato soup scented with Pernod
- Baby spinach and cream cheese roulade served with a red pepper coulis
- Chef's coarse pork, walnut and apricot paté with toasted bread and red onion marmalade
- Chilled prawn salad with a lemon and dill mayonnaise dressing
- Poached asparagus served with hollandaise sauce

Main course

- Supreme of corn fed chicken filled with fresh basil and mozzarella, wrapped in Parma ham and served with a rich tomato sauce
- Roast sirloin of beef served with a Yorkshire pudding and roast gravy
- Pan roasted breast of Gressingham duck served on a black cherry compote with a kirsch sauce
- Poached cod loin served with sautéed cherry tomatoes, olives and walnuts
- Mediterranean vegetable and spinach mille feuille served with a tomato and basil sauce
- Served with a selection of seasonal vegetables and potatoes*

To finish

- Tropical fruit salad
- Rich dark chocolate tart with white chocolate sauce
- French style apple flan with an English custard sauce
- Cappuccino mousse torte with amaretti cream
- A selection of English and continental cheese with biscuits and chef's plum and apple chutney



Coffee or tea with chocolate mints

Walnut Tree Inn, 21 Station Road, Blisworth, Northants NN7 3DS
01604 859551 • www.walnut-tree.co.uk

Wedding Menus



WEDDING MENU 3 • £34.50pp

To start

Broccoli and Stilton soup garnished with toasted almonds

Beef tomato, fresh mozzarella and black olive salad
with a fresh basil pesto

Trio of salmon (gravadlax, poached & oak smoked)
with a honey & mustard dressing

Duck liver and apricot pate served with Melba toast
and red onion marmalade

Chilled asparagus wrapped in Parma ham
served with hollandaise sauce

Intermediate course

Chilled prawn salad with a
lemon and dill mayonnaise dressing

Lemon, orange, blackcurrant or champagne sorbet

Chilled melon with orange and lemon sauce

Main course

Poached supreme of corn fed chicken filled
with a roasted red pepper mousse and
served with a basil butter sauce

Roast paupiette of beef filled with a wild mushroom
and roast garlic stuffing and served with a rich red wine sauce

Pan-fried noisettes of lamb served with a
fresh redcurrant and mint syrup

Baked supreme of salmon topped with a lemon and lime crust
and served with a spinach butter sauce

Cherry tomato, basil and goats cheese filo pastry tart served on
roasted butternut squash with a balsamic glaze

*Served with a selection of seasonal
vegetables and potatoes*

To finish

Fresh strawberries served with Chantilly cream

Raspberry and white chocolate mousse torte
with a red berry coulis

Baked vanilla cheesecake served
with a fruits of the forest compote

A selection of English and continental cheeses with biscuits,
grapes, celery and chef's plum and apple chutney



Coffee or Tea with truffles

CHILDREN'S MENU • £8.50pp

Main course

Chicken fillets in breadcrumbs with hand
cut chips and peas or beans

To finish

Ice Cream