

The Wedding Breakfast - Four Seasons Selector

Our Chef has created a variety of culinary dishes specially designed to delight your guests. At Eastwood Park we prepare our dishes using the finest fresh ingredients - sourced from our estate and locally - to create mouth-watering cuisine of the highest quality.

Please create your own special menu by selecting one choice of Starter, Main Course and Dessert from the following dishes. It is possible to substitute dishes from another menu, but please note that this will affect the price. All menus are accompanied by our Chef's selection of vegetables and potatoes and also include freshly brewed coffee with mixed chocolates.

Spring & Summer Collection

Ruby Menu

Warmed Somerset brie wedges set on mixed leaves with redcurrant chutney v
...
Prawn salad bound in a lemon and paprika mayonnaise and lambs leaf lettuce v
...
A trio of seasonal melon in ginger and lime on dressed baby leaves ve

Grilled chicken breast fillet on a bed of field mushrooms with a white wine cream sauce
...
Roast topside Hereford Beef with Yorkshire pudding and roast gravy
...
Roast bell pepper stuffed with savory rice accompanied with a sweet tomato sauce ve

Gloucestershire strawberry short cake with raspberry coulis
...
Passion fruit bavarois with a tagliatelle of tropical fruit with mango and Malibu
...
Rich dark chocolate cheesecake with rich pod vanilla ice cream

Sapphire Menu

Chicken liver pate with red onion marmalade and rustic bread
...
Buffalo Mozzarella and rosemary roasted tomato drizzled with basil and balsamic dressing ve
...
Smoked salmon and smoked mackerel with nantaise salad and horseradish cream v

Roast Gloucester old spot pork loin with chive mash roast apple and a sweet mustard sauce
...
Seared sirloin steak, boulangère potatoes in a rich red wine jus with roasted hazelnuts

...

Roast vegetable filo parcel with sweet pepper coulis v

...

A rich dark chocolate mousse with white chocolate sauce

...

Apple and calvados tart with cream anglaise

...

Lemon meringue cheesecake with lime syrup

Emerald Menu

Crown of Galia Melon with cassis sorbet v

...

A plate of continental meats with dressed mixed leaves and toasted ciabatta

...

Kiln smoked salmon terrine with cucumber, chive and spring onion salad v

...

Pan fried duck breast with leek mash potato in a peppercorn sauce

...

Chicken breast fillet stuffed with Roquefort cheese wrapped with prosciutto and served in a rich port sauce

...

Wild mushroom risotto with chargrilled asparagus and sage dressing ve

...

Traditional crème brulee with raspberries

...

Brandy snap baskets filled with mixed berries and Chantilly cream

...

A white chocolate strawberry and raspberry charlotte with raspberry coulis