

Trunkwell Mansion House
"the wedding Breakfast"

Menus

Start

Soup

*Roasted vine tomato, country vegetable,
Thai chicken & coconut, French onion*

Trio of melon

*Served with seasonal berries and red
fruit coulis*

The Trunkwell smoked chicken Caesar

*Crisp romaine lettuce topped with
smoked chicken breast parmesan
croutons and Caesar dressing*

Bacon Dolcelatte & baby leaf salad

*Pousse & ruby chard with sun blushed
tomatoes pine nuts and crumbled
Dolcelatte with creamed Dolcelatte
dressing*

Tomato mozzarella

*Vine tomatoes baby mozzarella and leaf
garnish with basil oil & balsamic*

Smoked Duck salad *

*Fanned duck breast with orange salad
& tangerine vinaigrette*

Scottish smoked salmon *

*Smoked salmon with dill mustard
mayonnaise lemon and soda bread*

***Goat's cheese & tomato tartlet with
thyme***

*Set on a bed of dressed leaves with
balsamic vinaigrette*

Forestiere pate

*Pork and chicken liver pate served with
rocket salad & Melba toast finished
with Cumberland sauce*



Prawn cocktail

*Served on shredded iceberg with lemon
cucumber & Marie rose sauce*

Parma ham & melon

*Sweet charantais melon & Parma ham
garnished with herb salad*

Soy sealed fillet of beef *

Served rare with Thai salad & wasabi

Asparagus Hollandaise *

*Tender asparagus spears with
hollandaise sauce and toasted brioche*

Leek & gruyere Tart

*Served on a bed of dressed leaves with a
truffle vinaigrette*

Greek salad

*Tomato, cucumber feta cheese, olives
and parsley served with hoummus &
warm pitta bread*

***Crab & coconut salad with mango
salsa ****

*White crab meat bound with coconut &
lime served with tropical salsa*

***Smoked mackerel pate with
horseradish ****

*Rich creamed Pate presented with
watercress salad and Melba toast*

Roast vegetable bruchetta

*Toasted Italian bread topped with
tomato & roasted Mediterranean
vegetables finished with balsamic glaze
& parmesan*

Main

Roast free range chicken with sage & onion stuffing bread sauce & roast gravy

Served with roast & new potatoes

Roast Corn-fed chicken supreme with champagne butter sauce

Served with roast & new potatoes

Stuffed supreme of chicken with asparagus mousse and wild mushroom sauce

Served with roast & new potatoes

Supreme of chicken filled with bacon & herb mousse finished with saffron butter sauce

Served with roast & new potatoes

Thai spiced chicken with kaffir lime and coconut sauce

Served with rice & Thai salad, s

*Rack of lamb with mash & rosemary jus**

Three bone best end rack Finished with redcurrants & Madeira

*Braised shank of Lamb with Madeira jus**

Served on a bed of mashed potato

*Roast fillet of beef with peppercorn sauce **

Served with roast & new potatoes

*Roast sirloin of beef with Yorkshire pudding roast gravy **

Served with roast & new potatoes

*Slow roast Gressingham duck with sage stuffing and brandy orange sauce **

Served with roast & new potatoes

*Chinese duck with hoi sin **

Served with noodles, pak choi and shiitake mushrooms

"Sausage & mash"

Finished with white onion sauce



Roast loin of pork with apricot stuffing apple sauce and sage gravy

Served with roast & new potatoes

Grilled salmon with lemon butter sauce watercress

Served with new potatoes

Salmon fishcakes

Served on a bed of spinach with sorrel sauce

Vegetarian

Individual cashew & carrot nut roast

Finished with caramelised onion & white sauce

Roast Mediterranean vegetable tart topped with mozzarella

Wild mushroom risotto

Finished with chives cream & parmesan

Spinach & nutmeg tart

With crushed new potatoes fetta & chives

Desserts

White and dark chocolate mousse

With chocolate sauce and white
chocolate straw

Fresh strawberries

Served with Devon clotted cream and
scones

Raspberry torte

Finished with raspberry coulis and fresh
raspberries garnished with white
chocolate

Grandma's sticky toffee pudding

Finished with butterscotch sauce

Deep filled lemon tart

With raspberry coulis

Tropical cheesecake

Finished with mango & raspberry
coulis

Chocolate pyramid *

Chocolate mousse encased in a slid
chocolate pyramid Served with
tangerine chocolate orange sauce

Profiteroles

Served with dark chocolate sauce

Panna Cotta

Finished with raspberry coulis
Or liquorice

French apple tart

Served with crème anglaise

Bread & butter pudding

Made with brioche & served with
double cream

Exotic fruit salad

With lime & crème fraiche

Banana & caramel mousse

With toffee sauce



Warm blueberry muffin

Served with blueberries and bourbon
vanilla ice-cream

Warm chocolate tart

Served with dark chocolate sauce &
pouring cream

Crème brulee

Served with butter biscuits and fresh
raspberries

Blackberry and apple crumble

Served with custard

White chocolate box with melting raspberry centre *

Finished with raspberries & white
chocolate straw

Lemon possett

Served in a glass with butter biscuits

Summer pudding

With summer berries & crème fraiches

Opera gateau *

Served with coffee and white chocolate
ice cream

***Subject to small supplement**