



THE CAVENDISH HOTEL  
EASTBOURNE, UK

## *Bronze Wedding Breakfast Menu Options 2024*

*To create your own bespoke menu please choose 1 starter - 1 main courses & 1 desserts.*

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### *Starters*

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*Homemade Soup* served with a freshly baked bread roll. (GF)  
*Fan of Seasonal Melon* served with a Compote of Woodland Berries (GF)(DF)(Vegan)  
*Traditional Caesar Salad* (GF, DF)  
*Tomato, Mozzarella and Red Onion Salad*  
*Smooth Chicken and Liver Pork Pate*

### *Main Course*

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*Traditional Roast Chicken* flavoured with Fresh Thyme and Lemon (GF, DF)  
*Traditional Roast Breast of Turkey* served with all the Trimmings. (GF, DF)  
*Baked Breast of Chicken* wrapped in Smoked Streaky Bacon (GF,DF)  
*Baked Loin of Pork* topped with an Apricot and Herb Stuffing

### *Fish and Vegetarian Mains*

*Griddled Mediterranean Sole Fillet* served with New Potatoes, Steam Vegetables  
and Roasted Tomato Sauce (GF)(DF)  
*Stroganoff of Mushrooms and Courgettes* set in a Crisp Flour Basket with Saffron Rice  
garnished with Mange Tout and Baby Corn (V)  
*Char Grilled Vegetables* set on a bed of Savoury Cous Cous  
and drizzled with a spilt Balsamic and Garlic Dressing with Caramelised Shallots (DF)(V)(Vegan)

### *Desserts*

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*Chocolate Fudge Cake*  
with Chocolate Sauce and Fresh Strawberries  
*Raspberry & white chocolate cheesecake* with fruit coulis  
*Sticky Toffee Pudding*  
served with vanilla ice cream & caramel sauce.

**Bronze Wedding Breakfast – @£42.00 pp**

*Evening Finger Buffet @ 4 items*

*Lime and Sweet Chilli Chicken Wings Served with Honey and Ginger Dipping Sauce (GF, DF)*

*Breaded Mini Lobster Tails with Homemade Tartare Sauce*

*Cajun Spiced Potato Wedges with Sour Cream, Chives and Black Pepper (V)(GF)(DF)*

*Fresh Baton Vegetables Served with a Spiced Avocado Dip (V)(GF)(DF)*

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*Profiteroles drizzled with Chocolate Sauce*

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**Bronze Wedding Evening Buffet 4 items / person@ £15.95pp**