



THE CAVENDISH HOTEL
EASTBOURNE, UK

Gold Wedding Breakfast Menu

To create your own bespoke menu please choose 3 starters - 3 main courses & 3 desserts.

Starters

Homemade Soup

Sliced Honeydew Melon served with a Prawn and Chervil Salad (GF, DF)

Smoked Bacon and Chicken Salad bound in a Tarragon Mayonnaise (G.F)

Traditional Caesar Salad (G.F) (Vegan)

Oak Smoked Salmon set on a Toasted Garlic Croute with a Pickled Cucumber Salad (can be GF)

Main Courses

served with Potatoes and Fresh Market Vegetables

Sliced Roast Sirloin of Beef served with Yorkshire Pudding (G.F, DF)

Roast Leg of Lamb served with Roasted Root Vegetables (GF, DF)

Pan-Fried Rib Eye Steak served with a Cracked Black Pepper Sauce (GF, DF)

Seared Fillet of Beef Topped with a Shitake Mushroom and Herb Farce

Baked Salmon filled with Creamed Leeks wrapped in Filo Pastry

Fish and Vegetarian Mains

Griddled Mediterranean Sole Fillet served with New Potatoes, Steam Vegetables and Roasted Tomato Sauce (GF)(DF)

Seared Back of Salmon set on a Saffron Mash with a Lemon and Dill Hollandaise served with Seasonal Vegetables (GF)

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

Chocolate fudge cake with chocolate sauce

Lemon tart with Passion Fruit Coulis

White chocolate & raspberry cheesecake with Berry coulis

Bread and Butter Pudding served Warm Coated in a Sweet Marmalade Glaze

Cheese Course

A Selection of Mature Cheddar, Brie and Stilton with Celery, Grapes, and Biscuits

Tea, Coffee & Mints

@£62.95 / pers.

Gold Wedding
Evening Buffet Menu

10 items

Lime and Sweet Chilli Chicken Wings served with a honey and ginger dipping sauce.

Cajun Spiced Potato Wedges with sour cream, chives & black pepper (V)(Vegan)

Fresh Baton Vegetables served with a spiced avocado dip (V)(Vegan)

*Baby Mozzarella and Pan-Fried Cherry Tomato Skewers marinated with fresh basil & olive oil
(V)*

Cajun Spiced Salmon Kebabs with sweet peppers

Assorted Mini Savoury Quiches with a pesto dressing (V)

Mini Baked Shepherds Pies with a mint glaze

Desserts:

Selection of Mini Sweet Desserts served with a warm chocolate sauce.

Sliced Fresh Fruit Platter with a fruit yoghurt dressing.(Vegan)

Selection of Mini Muffins dusted with icing sugar.

@£23.95 / pers