



DELAPRÉ ABBEY

wedding menu



STARTERS

Smoked Mackerel Pate, Horseradish Crème Fraiche, Crostini, Beetroot Chutney

Smoked Salmon & Prawn Salad, Mari Rose Sauce, Cucumber Ribbons, Fresh Lemon

Cured Fillet of Salmon with Mustard & Dill, Avocado, Shallot & Caper Dressing

Pressed Ham Hock & Leek Terrine, homemade Piccalilli, Mustard Mayonnaise, Pea Shoots

Classic Caesar Salad, Cos Lettuce, Aged Parmesan, Croutons, Garlic Anchovies

Pressed Terrine of Chicken & Celeriac Remoulade, Hazelnut & Endive Salad

Salad Caprese, sliced Plum Tomatoes, Mozzarella, Basil Pesto, Parmesan, Rocket & Balsamic dressing

Roasted Vine Tomato Soup, Pesto, Croutons & Fresh Basil

English Ale & White Onion soup, Cheddar Crouton & Homemade Breads

Pea Soup, Mint Crème Fraiche, Homemade Breads



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MAINS

Roast free range Chicken, Savoy Cabbage & Bacon,
Rosemary Fondant, Heritage Carrots, Tarragon Sauce
£25

Slow Cooked Pork Belly, Mustard Mash, Red Cabbage,
Honey & Spiced Apples £26

Slow Roasted Sirloin of Beef, Crushed Potatoes, Salsa
Verde, Seasonal Greens £28

Roast Loin of Rare Breed Pork, Potato Gratin, Green
Beans, Onion Confit, Sherry Vinegar Sauce £28

Pan Fried Chicken Breast, Ratatouille Vegetables,
Caramelised Fennel, Red Pepper & Dill Sauce £25

Braised Shoulder of Lamb, Potato & Rosemary Terrine,
Grilled Broccoli, Minted Lamb Sauce, Goats Curd, Olive
£29

Fillet of Salmon, Buttered Spinach, Crab Cake, Grilled
Spring Onion, Herb Butter Sauce £28

Glazed Chicken Wellington, Mushrooms & Parma Ham,
Seasonal Vegetables, Celeriac Puree, Roast Chicken
Jus £26

Roast Butternut Squash Risotto, Fresh Tomato & Chilli
Sauce, Rocket & Parmesan Salad

Baked Field Mushrooms, Ragout, Feta, Mint & Pine Nuts,
Fondant Potato

Caramelised Onion Puff Pastry Tart, Creamed Potato,
Asparagus, Onion Ketchup

Pea Frittata, Crème Fraiche, Herb Roasted Potatoes,
Grilled Broccoli



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DESSERTS

Seasonal Fruit, Eton Mess

Vanilla Cheesecake, Seasonal Berry
Compote, Raspberry Coulis

Rich Chocolate Delice, Raspberry &
Crème Fraiche, Chocolate Soil

Salted Caramel Profiteroles, Chocolate
Sauce

Seasonal Fruit Crumble, English
Custard

Glazed Crème Brule, Apple Compote,
Cinnamon, White Chocolate
Shortbread

Set 3 Course Meal Based on the Main
Course Price, Vegetarians will be
charged at the same price as the other
chosen main