

## WEDDING BREAKFAST

Please select one starter, one main course and dessert to create your wedding breakfast.

### Starter

Red lentil, sweet potato and coconut soup, garnished with toasted coconut and fresh coriander

Slow roasted tomato and cheddar tartlet with classic pesto and herb

### Main

Roast breast of chicken served with a classic bread sauce and green vegetable medley

Scottish fillet of salmon with sesame and pistachio crumb, fennel and leek l'étuvée, crushed new potatoes, honey roast pepper and tarragon coulis

Squash ravioli served with a chardonnay and sage reduction and parmesan crisp

Pink peppercorn crusted Portobello mushroom, filled with rocket, ricotta and balsamic

### Dessert

Eton Mess

The Abbey's famous warm chocolate brownie with vanilla ice cream

Tea, coffee and mints

## MISBOURNE DRINKS PACKAGE

A glass of Bucks fizz  
Half bottle of house wine  
Sparkling wine toast drink

## EVENING SNACKS

### Silver 1

Bacon or egg rolls  
Chips  
Dips and Sauces

### Silver 2

Jumbo hot dog and fried onions  
(vegetarian sausages available)  
Chips, dips and sauces

## ADDITIONAL GUESTS

Wedding guest: £80 per person  
Evening guest: £10 per person

Memorable weddings happen at Missenden Abbey.

Contact one of our Wedding Co-ordinators on 01494 866811 to start planning your dream day.

All bookings are subject to our terms and conditions.