

WEDDING BREAKFAST

Please select one starter, one main course and one 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

HAMPDEN DRINKS PACKAGE

A glass of Prosecco or Pimm's
Half bottle of house wine
Prosecco toast drink

EVENING BUFFET

Please select four items from the list below to create your evening buffet. Additional items are charged at £2.50 per item.

Selection of fresh sandwiches
Soft flour tortilla wraps with a selection of fillings
Scotch eggs
Cocktail sausage rolls
Mini pork pies with chutney
Chicken Caesar salad leaves
Crispy coconut prawns with sweet chilli dipping sauce
Selection of dim sum
Stuffed jalapenos
Tandoori chicken skewers
Handmade roast tomato and basil tart
Classic bruchetta
Crudités and dips
Mini vegetable spring rolls
Cajun spiced deep fried mushrooms
Potato wedges
Chunky chips
Tortilla chips with sour cream and salsa
Crisps and nuts
Selection of tea pastries

ADDITIONAL GUESTS

Wedding guest: £150 per person
Evening guest: £20 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.