

## 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.