

Wedding Breakfast

With a tempting selection of wedding breakfasts we leave nothing to the imagination when it comes to food.

Wedding couples will be required to select one starter, one main & one dessert for all guests

Here at The Windmill Village Hotel we cater for all dietary requirements Not forgetting the children...With our Children's Wedding Breakfast tailored for every child's taste.

Carvery Package

Low Season £22.50 per person - High Season £25.50 per person

Starters

Roasted Tomato Soup, roasted garlic croutons
Chicken Caesar Salad, sweet bacon, croutons
Grilled Goats Cheese, roasted beetroot,
pickled cucumber, walnuts
Poached Salmon, dill and chives, pickled cucumber, watercress

Mains

Roast Breast of Turkey, sage and onion stuffing, chipolata sausage
Traditional Roast Beef, Yorkshire pudding
-Pan Seared Seabass, samphire, sautéed potatoes, salsa verde
Potato and Parmesan Gnocchi, roasted butternut squash, goats cheese

Desserts

Spiced Apple and Blackcurrant Crumble, vanilla ice cream
Classic Lemon Tart, ginger mascarpone
Rich Dark Chocolate Ganache, biscuit based, coffee sauce
Chocolate Brownie, caramel, chocolate ice cream

Silver Package

Low Season £25.50 per person - High Season £28.50 per person

Starters

Chilled Galia of Melon, strawberry compote, fresh mint
Leek & Potato Soup, straw potatoes
Confit of Chicken Terrine, braised Mediterranean vegetables, olive bread
Prawn & Sweet Potato Salad, roasted pepper coulis

Mains

Roast Breast of Chicken, sage and onion stuffing, chipolata sausage in bacon
Honey Roast Loin of Pork, roast apples, madeira cream sauce
Roast Topside of Beef, thyme Yorkshire pudding, rich red wine sauce
Baked Fillet of Scotch Salmon, hollandaise sauce, lemon
Penne Pasta, broccoli, mushrooms, tomato garlic cream sauce, parmesan
Baked Beef Tomato, ratatouille, mozzarella, rocket and parmesan salad

Desserts

Warm Belgian Apple Tart, vanilla custard
Traditional Tiramisu, amaretti biscuits
Peach Melba Trifle, almond tuille
Upside Down Caramel Cheesecake, raspberry compote

Gold Package

Low Season £27.50 per person - High Season £30.50 per person

Starters

- Roast Tomato Soup, rosemary
- Roast Tomato and Mozzarella Tart, parmesan and rocket salad
- Chicken and Roast Pepper Terrine, bacon, tomato dressing
- Salmon and Prawn Fishcake, tarragon hollandaise sauce, lemon dressed leaves

Mains

- Thyme Roast Breast of Chicken, game chips, watercress, red wine sauce
- Roast Loin of Pork, red onion and port chutney, calvados cream sauce
 - Braised Blade of Scottish Beef, roasted onion, red wine sauce
 - Pan Seared Fillet of Sea Bass, spaghetti of courgettes, coriander and tomato fondue
- Confit of Roasted Mediterranean Vegetables, herb mash, mozzarella cheese, roasted red pepper sauce
- Roasted Vegetable Goat's Cheese Gateaux, cherry tomatoes

Desserts

- Classic Lemon Tart, mascarpone cream, toasted almonds
- Profiteroles fresh, vanilla cream, Belgian chocolate sauce
- Strawberry Cheesecake, Chantilly cream, wild berry coulis
- Trio of Chocolate Mousse, berry compote

Diamond Package

Low Season £29.50 per person - High Season £33.50 per person

Starters

- Cream of Cauliflower Soup, straw potatoes
- Breaded Goats Cheese, beetroot puree, apple and walnut salad
- Tian of Smoked Chicken, salad of crisps leaves, pine nuts, balsamic dressing
- Terrine of Salmon & Dill, lemon & coriander dressed salad

Mains

- Honey Roasted Duck Breast, caramelized plum, port and redcurrant jus
 - Strip Loin of Beef, thyme Yorkshire pudding, rich red wine jus
 - Roast Leg of Welsh Lamb, red onion & thyme stuffing
- Supreme Scotch Salmon, chive beurre blanc, caper & tomato chutney
 - Butternut Spinach & Ricotta Filo Parcels, tomato & chilli compote
 - Baked Rice Cake, rich tomato compote, white bean puree
- Meat dishes – roast chateaux potatoes, seasonal vegetables
- Fish dishes – parsley new potatoes, steamed seasonal vegetables

Desserts

- Chocolate and Hazelnut Mousse, mango jelly, short bread biscuit
 - Vanilla Panacotta, hazelnut praline
- White and Dark Chocolate Parfait, balsamic strawberry, vanilla mascarpone
 - Lemon Posset, orange and ginger shortbread biscuit

Children's Package

£14.25 per child

Starters

- Tomato Soup
- Cheesy Garlic, tomato dip
- Macaroni Cheese

Mains

- Cheese & Tomato Pizza, chips
- Breaded Chicken Strips, chips and beans
- Roast chicken, vegetables, potatoes
- Burger & Chips

Desserts

- Mixed Ice Cream
- Banana Split
- Chocolate Fudge Cake, ice cream

Low Season: October – March

High Season: April - September

Canapés & Drinks

Enhance your drinks reception by offering your guests a selection of canapés from the list below:

3 Items £5.95 per person 5 Items £8.95 per person

- Cream Cheese & Chive, wholemeal crisp, roast peppers
- Smooth Chicken Liver Parfait, red onion marmalade en croute
- Savoury Chive Choux Bun, prawns, tomato mayonnaise
 - Duck Spring Roll, sweet chilli dip
- Scotch Smoked Salmon, horseradish cream & chives
 - Spiced Salmon Brochette, crème fraiche
- Mediterranean Lamb Kofta, roasted pepper dip
- Mini Lamb & Vegetable Samosa, mint yoghurt dip
 - Chicken Tikka Kebab, minted yoghurt
- Cumberland Sausage, bacon, mustard mayonnaise
 - Halloumi Brochette, mixed peppers, coriander
 - Lemon and Herb Marinated Chicken Brochette
 - Prawn Toast, oyster sauce dip
- Traditional Mini 'Bangers & Mash', grain mustard

Drinks Packages

In addition to the perfect setting, we offer a tempting range of drinks packages to complement your day.

Silver Drinks Package £17.95 per person

- A glass of bucks fizz on arrival
- Half a bottle of house wine per person with your wedding breakfast
 - A glass of sparkling wine for your toast

Gold Drinks Package £19.95 per person

- A choice of either glass of sparkling wine or Pimms & lemonade on arrival
- Half a bottle of house wine per person with your wedding breakfast
 - A glass of sparkling wine for your toast

Diamond Drinks Package £22.95 per person

- A choice of either kir royal or champagne on arrival
- Half a bottle of house wine per person with your wedding breakfast
 - Glass of champagne or pink sparkling wine for your toast