

Wedding Breakfast Menus

Grand Pier

Homemade Soup

Traditional Beer Battered Fish,
served with Chips, Garden Peas &
Homemade Tartare Sauce

Trio of Desserts:
Mini Cheesecake, Mini Pavlova
& Profiteroles with Chocolate Sauce

Filter Coffee with Grand Pier Fudge

Organza

Smoked Salmon Roulade with
a Chili & Lime dressing

Oven Baked Corn-fed Chicken
Chardonnay, Smoked Bacon
& White Grape Sauce

Raspberry & Vanilla Crème Brulee,
Hand Made Biscuits

Filter Coffee with Grand Pier Fudge

Silk

Cheddar Cheese Souffle served with
Rocket & a Balsamic Drizzle

Marinated Rump of Lamb in Red Wine
with a Rosemary & Redcurrant Jus

White Chocolate Cheesecake
with Red Berry Coulis

Filter Coffee with Grand Pier Fudge

Lace

Asparagus and Prosciutto Salad

Oven Baked Fillet of Salmon
with Roast Tomatoes on the Vine,
& a Classic Hollandaise Sauce

Individual Raspberry Pavlova
with Red Berry Coulis

Filter Coffee with Grand Pier Fudge

Drinks Packages

Silver

Includes (per table):
3 bottles of wine
5 bottles of beer
1 bottle of still water
1 bottle of sparkling water

Gold

Includes (per table):
5 bottles of wine
1 bottle of still water
1 bottle of sparkling water

Canapé Selection

Various homemade canapés
available including:

Smoked Salmon Canapés

Fish and Chip Bites

King Prawn and
Cucumber Rounds

Tempura King Prawns
with Sweet Chilli Sauce

Skewered Marinated Olives
and Feta Cheese

Rare Beef and
Yorkshire Pudding Bites

Mini Burgers

Chili Belly Pork Bites

Evening Buffet Menus

Party Buffet

Selection of filled Sandwiches

Mini Goats Cheese and
Red Onion Tartlet

Sausage Rolls

Chicken Chunks

Garlic Bread

Chips

Deluxe Buffet

Bruschetta Selection

Honey & Mustard Coated Sausages

Mini Chicken and Bacon Pies

Chilli Cod Goujons

Duck Rolls

Sea Salt and Cracked Black Pepper
Potato Skins served with
a Selection of Dips

Local Buffet

Choice of three main dishes
and four salad dishes.

Menu served with
local rustic breads.

Main Dishes:

Wiltshire Honey Roasted Gammon

Pepper Crusted Topside of
Somerset Beef

Succulent Breast of Turkey

Somerset Roasted Pork

Poached Fillet of Salmon

Selection of Homemade Quiche

Local Cheese Board Selection

Salad Dishes:

Mixed Leaf

Tomato & Red Onion with
a Dill Dressing

Freshly Made Crunchy Coleslaw

Potato Salad with Wholegrain

Mustard Crème Fraiche

Pasta Salad

Pesto Rice

Package Upgrades

Ceremony Room Hire
£500.00

The Tiffany Room
£750.00

DJ Disco
£280.00

Chair Covers & Bows
£3.50 each

Balloon Decorations
From £6.50

Invitations
£1.20 each

For more information contact our Events team
on 01934 646 155 or email weddings@grandpier.co.uk