



GOLF

WEDDINGS

CONFERENCES

RESTAURANT AND BAR

FUNCTIONS



BORINGDON PARK
GOLF CLUB

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Wedding Breakfast Introduction



On your Wedding day everything must be perfect and we aim to provide a Wedding Breakfast that is just that, a meal that your guests will talk about and remember for years to come.

On the following pages you will find our Wedding Breakfast Menus which are purely a suggestion, if you would like to discuss your individual requirements, please ask as anything is possible.

Selection of Menu

We ask you to browse through our range of menus and make the following selections if using:

Menu One

One starter, one main course and one dessert, plus a vegetarian option if required.

Menu Two

Two starters, two main courses and two desserts, plus a vegetarian option if required

Menu Three

Three starters, one intermediate, three main courses and three desserts, plus a vegetarian option if required.

Children's Menu (Under 12s)

We can provide a children's portion of the main wedding breakfast menu for under 12s at half price. Alternatives to the main can be provided, please ask for options available.

Special Dietary Requirements

If any of your guests have special dietary requirement or food allergies, we ask that you notify us when booking your menu choices, so that we can cater for their needs.

Prices

Menu One	Price per person
Saturday	£38.00
Monday to Thursday	£32.00
Sunday & Friday	£35.50

Menu Two	Price per person
Saturday	£42.50
Monday to Thursday	£36.50
Sunday & Friday	£39.50

Menu Three	Price per person
Saturday	£47.00
Monday to Thursday	£41.00
Sunday & Friday	£44.50

Room Hire
From £100.00

Ceremony Room Hire Charge
Monday- Sunday £300

Minimum Spend of £4,000 on food is required on any Saturday between April 1st and September 30th.



Wedding Breakfast Menu One



Starters

Home Made Soup of your Choice

Chicken Liver Parfait

Homemade tomato chutney, toasted brioche

Garlic Tiger Prawns

Spring onion, ginger & dressed leaves

Baked Field Mushroom (V)

Filled with creamed leek & chive, herb crust, baby leaf salad

Caramelized Red Onion, Goats Cheese & Spinach Tart

Herb oil

Main Course

Roasted Pork Loin Medallions of West Country Pork

Apple, pear & sage chutney, roast gravy

Oven Baked Fillet of Cod

Wrapped in parma ham, pesto cream

Roast Chicken

Pork, apricot & thyme farce, smoked bacon, roast gravy

Roasted Topside of West Country Beef

Yorkshire pudding, roast gravy

Vegetarian Mains

Wild Mushroom & Fresh Parmesan Risotto

Saffron oil, micro rocket

Butternut Squash & Goats Cheese Ravioli

Buttered spinach, chive beurre blanc

Served with a panache of seasonal vegetables & potatoes

Desserts

Profiteroles

Vanilla seed chantilly cream, warm chocolate sauce

Steamed Sticky Toffee Pudding

Butter Scotch Sauce, thunder & lightning ice cream

Lemon Grass Crème Brulee

Orange almond biscuit

Warm Bramley Apple & Mixed Berry Crumble

Homemade custard

Coffee & Chocolate Mints

N.B. Vegetarian and special dietary requirements are catered for upon request, either individually or as a complete menu planning service. Should you require advice regarding individual dish contents or allergies please feel free to enquire.

Wedding Breakfast Menu Two

Starters

Home Made Soup of your Choice

Chicken Liver Parfait

Homemade tomato chutney, toasted brioche

Garlic Tiger Prawns

Spring onion, ginger & dressed leaves

Baked Field Mushroom (V)

Filled with creamed leek & chive, herb crust, baby leaf salad

Goats Cheese, Caramelized Red Onion, & Spinach Tart

Herb oil

Cajun Chicken Caesar Salad

Fresh parmesan, pancetta, garlic croutons

Confit of Duck Leg

Butterbean cassoulet, port jus

Chicken, Leek & Parma Ham Terrine

Herb salad, tarragon oil

Main Course

Tenderloin of Pork

Wrapped in parma ham & basil, spiced apple, cider jus

Oven Baked Fillet of Cod

Wrapped in parma ham, pesto cream

Roast Chicken

Pork, apricot & herb farce, wrapped in smoked bacon, roast gravy

Roasted Rib of West Country Beef

Yorkshire pudding, Shallot & thyme jus

Roasted Saddle of Lamb

Pork, apricot & herb farce, red currant jus

Fillet of Salmon

Tagliatelle of vegetables, spinach cream

Chicken Boudin

Smoked salmon & watercress mousse, chive butter sauce

Vegetarian Mains

Wild Mushroom & Fresh Parmesan Risotto

Saffron oil, micro rocket

Butternut Squash & Goats Cheese Ravioli

Buttered spinach, chive beurre blanc

Served with a panache of seasonal vegetables & potatoes

Desserts

Profiteroles

Vanilla seed chantilly cream, warm chocolate sauce

Steamed Sticky Toffee Pudding

Butter Scotch Sauce, thunder & lightning ice cream

Lemon Grass Crème Brulee

Almond biscuits

Warm Bramley Apple & Mixed Berry Crumble

Homemade custard

Passion Fruit Panna Cotta

Strawberries, vanilla cream

Chocolate & Cointreau Truffle Torte

Confit orange, clotted cream

Poached Pear & Almond Tart

Bourbon vanilla ice cream

Raspberry Bavarios

Raspberry compote, shortbread biscuit,

Coffee & Chocolate Mints

Coffee & Petit Fours

N.B. Vegetarian and special dietary requirements are catered for upon request.



BORINGDON PARK
GOLF CLUB

Wedding Breakfast Menu Three Part One



Starters

Home Made Soup of your Choice

Chicken Liver Parfait

Homemade tomato chutney, toasted brioche

Garlic Tiger Prawns

Spring onion, ginger & dressed leaves

Baked Field Mushroom (V)

Filled with creamed leek & chive, herb crust, baby leaf salad

Paupiette of Sole

Salmon & dill mousse, leek tagliatelle, white wine chive butter sauce

Goats Cheese, Caramelized Red Onion, & Spinach Tart

Herb oil

Cajun Chicken Caesar Salad

Fresh parmesan, pancetta, garlic croutons

Confit of Duck Leg

Butterbean cassoulet, port jus

Chicken, Leek & Parma Ham Terrine

Herb salad, tarragon oil

Salmon & Asparagus Tart

Soft poached egg, glazed hollandaise

Intermediate

Wild Mushroom Cappuccino (V)

White truffle oil & chive foam

Chicken Consommé

Chicken dumplings, vegetable salad

Sorbet

Lemon, raspberry or mango

Please see additional sheets

Wedding Breakfast Menu Three Part Two



Main Course

Tenderloin of Pork

Wrapped in parma ham & basil, spiced apple, cider jus

Best End of Lamb

Spiced puy lentil & vegetable broth, redcurrant & rosemary jus

Roast Chicken

Pork, apricot & herb farce, wrapped in smoked bacon, roast gravy

Roasted Rib of West Country Beef Yorkshire pudding, Shallot & thyme jus

Roasted Saddle of Lamb

Pork, apricot & herb farce, red currant jus

Fillet of Salmon

Tagliatelle of vegetables, spinach cream

Chicken Boudin

Smoked salmon & watercress mousse, chive butter sauce

Fillet of Beef Medallions

Three peppercorn & brandy sauce

Roasted Sea bass

Spinach & leek ragout, saffron cream

Roast Topside of West Country Beef

Smoked salmon & watercress mousse, chive butter sauce

Oven Baked Fillet of Cod

Wrapped in parma ham, pesto cream

Roasted Pork loin Medallions

Apple & pear chutney, shallot & sage roast gravy

Vegetarian Mains

Wild Mushroom & Fresh Parmesan Risotto

Saffron oil, micro rocket

Butternut Squash & Goats Cheese Ravioli

Buttered spinach, chive beurre blanc

Potato & Celeriac Rosti

Vegetable ragout, roasted pimento sauce

Served with a panache of seasonal vegetables & potatoes

Please see additional sheets

Wedding Breakfast Menu Three Part Three



Desserts

Profiteroles

Vanilla seed chantilly cream, warm chocolate sauce

Fresh Fruit Pavlova

Vanilla seed chantilly cream, fruit coulis

Steamed Sticky Toffee Pudding

Butter Scotch Sauce, thunder & lightning ice cream

Lemon Grass Crème Brulee

Almond biscuits

Warm Bramley Apple & Mixed Berry Crumble

Homemade custard

Passion Fruit Panna Cotta

Strawberries, vanilla cream

Chocolate & Cointreau Truffle Torte

Confit orange, clotted cream

Poached Pear & Almond Tart

Bourbon vanilla ice cream

Raspberry Bavarios

Raspberry compote, shortbread biscuit



Lemon, Lime & Mascarpone Cheesecake

Blackberry syrup

Fresh Fruit Salad

Brandy snap basket, clotted cream, fruit coulis

Selection of West Country Cheese

Savoury biscuits, tomato chutney, grapes

Coffee & Chocolate Mints or Coffee & Petit Fours

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Please see additional sheets

Wedding Breakfast Drinks Menu



Arrival

Orange Juice
£1.65 per person

Red, white or rose wine (175ml)
£4.00 per person

Bucks Fizz
£3.55 Per Person

Pimms & Lemonade
£4.15 per person

Bottled Beers
£3.60 per person

Cocktails & Spirits available on request



Wedding Breakfast
½ Bottle of Wine From
£7.50 per person

Toast
Sparkling Wine
£3.85 per person

Champagne From
£7.00 per person



Package

Drinks packages can be tailored to suit your individual requirements, please speak with one of our members of staff for further details.

Our drinks menu options are listed below, however they are purely suggestions and almost anything is possible, please speak to one of our members of staff to discuss your individual requirements.

Wedding Traditional Afternoon Tea Menu



Array of Sandwiches

Prawn Marie Rose & Cucumber

Honey Roast Ham & Mature Cheddar

Free Range Egg & Micro Water Cress

Scottish Smoked Salmon & Cream Cheese

Roast West Country Beef, Horseradish & Rocket

Scones

Warm Plain & Sultana Scones, Devon Clotted Cream, Strawberry Preserve



Array of Cakes

Meringues, Éclairs, Macaroons

Carrot Cake

Chocolate & Almond Brownie

Mini Fruit Meringues

Coffee & Chocolate Éclairs

Assorted Macaroons

Selection of Teas

Traditional

Herbal



£17.95 Per Person

Wedding Finger Buffet Menu One



Menu One

£13.95 Per Person

Savoury

Selection of Sandwiches

Paté and Freshly Baked Baguettes

Cajun Chicken Wings

Nacho's and Dips

Jacket Wedges with Chilli Dip

Vegetable Crudités with a Selection of Dips

Homemade Pizza

Sweets

Chocolate Eclairs

Wedding Finger Buffet Menu Two



Menu Two

£15.95 Per Person

Savoury

Selection of Sandwiches

Homemade Quiches

Fish Goujons, Chips, Tartar Sauce

Gala Pie and Chutney

Meat, Cheese and Onion Cocktail Pasties

Nacho's and Dips

Vegetable Spring Rolls with Soy and Honey Dressing

Jacket Wedges with Chilli Dip

Vegetable Crudités with a Selection of Dips

Selection of Homemade Pizza's

BBQ Chicken Drumsticks

Chicken Satay, Peanut Sauce

Sweets

Fresh Fruit Platter

Strawberry Tart

Wedding Finger Buffet Menu Three



Menu Three

Savoury

Selection Of Sandwiches

Homemade Quiches

Fish Goujons, Chips, Tartar Sauce

Gala Pie and Chutney

Paté and Freshly Baked Baguettes

Cajun Chicken Wings

Meat, Cheese and Onion Cocktail Pasties

Nacho's and Dip

Vegetable Spring Rolls with Soy and Honey Dressing

Jacket Wedges with Chilli Dip

Vegetable Crudités with a Selection of Dips

Selection of Homemade Pizza's

BBQ Chicken Drumsticks

Chicken Satay, Peanut Sauce

Sweets

Fresh Fruit Kebabs

Strawberry Tart

Chocolate Éclairs

£17.95 Per Person

Wedding BBQ Menu One



BBQ Buffet 1

4oz Beef Burger in a Bun, Onions & Cheese

£15.95 per person

Cajun Marinated Chicken

Local Pork Sausage

Barbeque Spare Ribs

Corn On The Cob

Served with

Selection of Relishes

Chefs Choice of 3 Salads

New Potatoes or Chips

Bread Roll & Butter

Mayonnaise & Chilli Dip



Wedding BBQ Menu Two



BBQ Buffet 2

£18.95 per person

Marinated Minute Steaks or Leg of Lamb Steaks

Cajun Marinated Chicken

Local Pork Sausages

Coriander and Lime Salmon Fillets

Barbeque Spare Ribs

Prawn Skewers with Sweet Chilli

Corn on the Cob

Served with

Selection of relishes

Chefs Choice of 3 Salads

½ Jackets or New Potatoes or Chips

Bread Roll & Butter

Mayonnaise, Chilli Dip & Black Pepper Sauce

Bread Roll & Butter

Wedding BBQ Menu Hog Roast



Hog Roast

Hog Roast, Apple Sauce, Stuffing and Buttered Floured White Bap

£18.95 per person

Mixed Salad Leaves

Coleslaw

Cous Cous & Marinated Tomato

Potato & Chive Salad

Curried Rice Salad

Pasta & Roasted Vegetable Salad

Tomato, Red Onion & Feta Salad

Selection of Sauces

Our Hog Roast can be served on the Patio Terrace and can be eaten on The View Balcony overlooking Plymouth Sound

(Minimum Catering of 80 Guests)

Canape's



Tempura Prawn, Sweet Chilli Dip

Chicken Liver Parfait Barquette, Homemade
Tomato Chutney

Chive Cream Cheese, Toasted Ciabatta, Black
Olive Tapenade (V)

Goats Cheese, Cranberry Jam, Oat Thin (V)

Caesar Salad Rolls



Pork Pate En Croute, Homemade Tomato
Chutney

Shredded Ham Hock, Toasted Brioche, Caper
Mayonnaise

Smoked Applewood Beignets (V)

Honeydew Melon & Parma Ham

Devilled Egg En Croute



£3.50 Choice of 3

£4.50 Choice of 5

£6.00 Choice of 6