

MENU



wedding breakfast menus

Please select one item from starter, main and dessert from your chosen wedding breakfast menu package together with vegetarian options.

£30 per person

starter

- Caramelised red onion and goat's cheese tart with leaf salad and balsamic dressing **v**
- Cream of tomato and basil soup with ciabatta croutons **v**
- Pate de Campagne with pear & ginger relish

main

- Pan-fried chicken breast with dauphinoise potatoes, redcurrant and red wine jus
- Roast rump of lamb on rustic flageolet puree with wilted spinach, glazed shallots and red wine jus
- Seared salmon with braised fennel, potato rosti and chive beurre blanc
- Cream leek, potato and fennel crumble with a Stilton cream foam **v**

dessert

- Creme brulee served with pecan nut shortbread **v**
- Rhubarb, apple and ginger crumble, with clotted cream **v**
- Classic glazed lemon tart, with mascarpone and raspberry garnish **v**

- Freshly brewed coffee and petit fours

£36.50 per person

starter

- Ham hock terrine with parsley, spiced apple & ginger relish with herb leaves
- Smoked salmon and dill terrine with lime dressing, cherry tomato confit
- Cream of leek, potato and baby spinach soup **v**

main

- Pan-fried supreme of chicken filled with herb mousse, lemon thyme sauce, roast new potatoes
- Roast sirloin of beef, with herbed Yorkshire puddings, rich roast gravy, carrot slow poached in thyme and honey with roast potatoes
- Sea bream fillet, with chorizo mash, mange tout and a sun-blushed tomato salsa
- Rocket, sunblush tomato & Roquefort tart with endive & herb salad & balsamic oil **v**

dessert

- Pear and ginger cheesecake **v**
- Belgian chocolate truffle torte with white chocolate sauce **v**
- Sticky toffee pudding, with fresh dates and creme Anglaise **v**

- Freshly brewed coffee and petit fours

£42.50 per person

starter

- Goats cheese en crouete with roasted beetroot, caramelised leeks, warm walnut dressing **v**
- Shallot and plum tomato tarte tatin, with aged balsamic and basil oil **v**
- Spiced apple & parsnip soup with toasted almonds **v**

main

- Rolled loin of lamb with mint pesto sauce, parsley mash, spinach and roasted thyme garnish
- Pan fried duck breast, crushed sweet potato, wilted greens & hoi sin sauce
- Fillet of sea bass, with roasted Mediterranean vegetables, saffron potatoes and a tomato butter sauce
- Wild mushroom and pine nut pithivier, with watercress butter sauce **v**

dessert

- White chocolate and raspberry tart with clotted cream **v**
- Warm apricot & frangipane tart with creme Anglaise **v**
- Creme Catalan with orange and Cointreau compote **v**

- Freshly brewed coffee and petit fours

£48.50 per person

starter

- Assiette of salmon: smoked, cured and a tartar with a citrus salad
- Chicken and wild mushroom parfait with spiced plum chutney, mixed baby leaf, herb crostini
- Tart of caramelised shallots and sun-blushed tomatoes with glazed brie and tossed leaves with a balsamic reduction **v**

main

- Corn-fed chicken supreme, roasted with thyme, bubble 'n' squeak potato cake, wilted baby greens, crispy pancetta and a shallot gravy
- Fillet of beef with a Dorset blue rarebit, cepe puree and mange tout accompanied with a red wine jus
- Steamed fillet of lemon sole, with spinach and creme fraiche mousse, served with chive cream sauce
- Gorgonzola and sage polenta, with a spiced continental bean cassoulet **v**

dessert

- Chocolate marquise with roast hazelnut cream and white chocolate sauce **v**
- Dark chocolate and cherry torte with cinnamon Chantilly cream **v**
- Assiette of desserts - chocolate truffle torte, lemon posset and vanilla pod ice cream **v**

- Freshly brewed coffee and petit fours

Hiring the Clifton Pavilion

For exclusive use of the Clifton Pavilion for a Saturday wedding, the hire charge is £1,950 including VAT. A 25% discount will apply to the hire charge for all other days of the week.

Vegetarian dishes and items marked with a **v** may include dairy products. Children's menus available (under 12 years) Please inform us of any special dietary requirements your guests may have.

ALL PRICES ARE QUOTED INCLUSIVE OF VAT

drinks packages

To complement your chosen wedding menu we would recommend the following drinks packages.

The Cellar package comprises of two glasses of sparkling wine on arrival, half a bottle of house wine with the meal and one glass of sparkling wine for the toasts.

The drinks packages start from £21 per person.

Cellar (£21)

Sparkling wine	– Deakin Estate Brut
House red	– Branch Creek Shiraz
House white	– Branch Creek Semillion Chardonnay

If you would like to upgrade your wine choices we can recommend the following packages

Vintage (additional £7.00 per person)

Sparkling wine	– Prosecco Valdobbiadene Brut Reserva
White	– Pinot Grigio Conti Rossi
Red	– Rioja Crianza Castillo di Clavjo

Connoisseur (additional £13.00 per person)

Champagne	– De Nauroy Brut
White	– Spy Valley, Sauvignon Blanc
Red	– Madfish Pinot Noir, Margaret River

Or choose your own bespoke package from our extensive wine list available on request.

www.bristolzoo.org.uk

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JBN: 8051

The following options may be added to enhance your day:

A glass of Champagne on arrival	£6.75
Cheese course before or after dessert	from £5.00 per person
Sorbet served after the starter	£4.00 per person
Dessert wine	from £4.50 per glass
Port and brandy	from £5 per glass

Evening parties

We have a selection of buffet and barbecue menus that you may wish to consider for your evening party. Our Events Team will be happy to discuss these with you.

To arrange an appointment to view the Clifton Pavilion and discuss your wedding arrangements with our Events Team please call us on 0117 923 8332 or email milburns@bristolzoo.org.uk.

milburns



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