

Bronze

STARTERS

SOUP OF THE DAY (PLEASE ASK THE CHEF)

Homemade Soda Bread

CHICKEN LIVER PARFAIT

Red Onion Purée, Crispy Onions, Fennel Seed Cracker

SMOKED MACKEREL PATE

Pickled and Charred Cucumber, Horseradish Cream

MAINS

ROASTED CHICKEN SUPREME

Grain Mustard Mash, Wild Mushroom Cream Sauce,
Tenderstem Broccoli

PAN FRIED HAKE FILLET

Herb Crushed New Potatoes, Braised Leek, Caper and Lemon Butter

BUTTERNUT SQUASH AND SPINACH RISOTTO

Butternut Squash Crisps, Basil Pesto

DESSERTS

ETON MESS

Mixed Berries, Vanilla Cream, Meringue

CHOCOLATE BROWNIE

Salted Caramel Parfait, Caramelised White Chocolate

VANILLA CRÈME BRÛLÉE

Shortbread



Silver

STARTERS

GOATS CHEESE ARANCINI

Spinach Cream Sauce, Pickled Carrot

CONFIT CHICKEN AND BLACK PUDDING TERRINE

Celeriac Remoulade, Homemade Soda Bread

BEETROOT AND GIN CURED SALMON

Pickled Mustard, Beetroot Cracker, Horseradish Cream

SALT COD FISHCAKE

Braised Lettuce, Pea and Bacon Cream Sauce

MAINS

SLOW COOKED FEATHER BLADE OF BEEF

Grain Mustard Mash, Braised Onions, Pancetta, Red Wine Jus

GRILLED SALMON FILLET

Lemon and Prawn Risotto, Tomato Fondue

CELERIAC WELLINGTON

Celeriac Puree, Chargrilled Tenderstem, Gremolata

CHARGRILLED PORK TENDERLOIN

Fondant Potato, Wild Mushroom Sauce, Grilled Field Mushroom

DESSERTS

WARM PEAR AND ALMOND TART

Lemon Chantilly Cream, Lemon Gel

STRAWBERRY AND WHITE CHOCOLATE PANNA COTTA

Strawberry Sponge, Pistachio

CHOCOLATE DELICE

Cherry Gel, Hazelnut Chantilly, Florentine

IOW CHEESE AND BISCUITS

Grapes, Homemade Chutney, Crackers

£6.50 Supplement



Gold

STARTERS

GOATS CHEESE PARFAIT

Harissa, Poached IOW Tomatoes, Basil Cracker

CRISPY SHREDDED DUCK

Orange, Watercress, Bean Sprouts, Puffed Rice, Miso Plum Sauce

IOW CRAB MEAT

Brown Crab Mayo, Crispy Potato Terrine, Pickled Fennel, Herb Salad

CHARGRILLED ASPARAGUS

Crispy Hen's Egg, Pea Mousse, Pea Salsa

HOT SMOKED SALMON

Lemon and Caviar Sauce, Sea Herbs

MAINS

PAN FRIED HALIBUT

Chicken Velouté, Braised Fennel, Saffron Potatoes, Sea Herbs

ROAST SIRLOIN OF BEEF

Horseradish Potato Rosti, Braised Feather Blade, Stuffed Onion,
Truffle Jus

IOW MUSHROOM RAVIOLI

Mushroom Consommé, Truffle, Toasted Pine Nuts

WILD SEASBASS FILLET

Tempura Courgette Flower, Scallop Mousse, Fennel Velouté

CHARGRILLED VENISON LOIN

Braised Venison Ragu, Pappardelle Pasta

DESSERTS

IOW VODKA AND CHOCOLATE TORTE

Earl Grey Cream, Hazelnuts

ROASTED ORANGE CHOUX BUN

Ginger Crème Pat, Orange and Granola Salad

BANANA AND WHITE CHOCOLATE SOUFFLE

Salted Caramel Parfait, Milk Crisp

BLACKBERRY AND YOGURT PANNA COTTA

Honeycomb, Blackberry Tuille

IOW CHEESE AND BISCUITS

Grapes, Homemade Chutneys, Crackers

£6.50 Supplement



Bespoke Wedding Breakfast

Tailored Menu

If you're interested in exploring different dining options, whether you're looking for a simple dish or a more elaborate 7-course tasting experience, please feel free to ask your wedding coordinator and they'll be happy to arrange a consultation with our executive chef Mike Carley to discuss the perfect menu for your special day.



Wedding Breakfast Menus

2025-2026

PRICING	Off Peak	Peak	Children
TAILORED	TAILORED	TAILORED	TAILORED
Bronze	£50	£55	£30
Silver	£55	£60	£35
Gold	£65	£70	£40

The above prices are per person and based on a minimum of 30 and maximum of 90 people.

If you have any dietary requirements, our wedding coordinator will be happy to discuss these with you.

We offer a complimentary wedding breakfast tasting 8 weeks prior to your wedding day.



Canapes

The Birdham's Wedding Canapé Selection

CHICKEN LIVER PARFAIT
Red Onion Purée, Crostini

CAULIFLOWER CHEESE CUPS
Parmesan Crumb

CRAB ON CHIPS
Crab Meat, Potato Terrine, Pickled Fennel

MAC AND CHEESE CROQUETTE
Truffle Mayo

CRISPY PORK BELLY
Sticky Soy and Sesame

BEETROOT DEVEILED EGG
Paprika Mayo

CURED SALMON
Soda Bread, Beetroot Gel

CRISPY POLENTA
Beetroot Hummus

STICKY BEEF CROQUETTE
Harissa Mayo

All Priced at £2.50 each

Bespoke Package Deal
Glass of Prosecco and 1 canapé £7pp



The Last Bite

The Birdham's Last Bite Menu

SERVED BETWEEN 11PM – 12PM

CRISPY BACON, FLOURED BAP

BUTCHERS' SAUSAGES, FLOURED BAP

4OZ BEEF SLIDERS, SWISS CHEESE, BURGER RELISH

CAJUN CHICKEN SLIDERS, SWISS CHEESE, PAPRIKA MAYO

ALL £6PP

Grill Menu

The Birdham's Wedding Grill Menu

HOG ROAST

(MIN 50 GUESTS) £20PP

SERVED WITH FLOUR BAPS, STUFFING, CRACKLING AND APPLE SAUCE.

HOG ROAST ADDITIONAL ITEMS £3PP

POTATO SALAD, GARLIC MAYO, PARSLEY AND SPRING ONION

RED CABBAGE SLAW

LOW TOMATO AND BASIL SALAD

FETA AND OLIVE SALAD

BBQ MENU £30PP

OUR OWN 6oz BEEF BURGER

HOMEMADE BUTCHERS PORK SAUSAGES

CAJUN CHICKEN BREAST

BBQ PRAWN AND GARLIC SKEWERS

ADD ADDITIONAL ITEMS FOR £3PP

POTATO SALAD, GARLIC MAYO, PARSLEY AND SPRING ONION

RED CABBAGE SLAW

LOW TOMATO AND BASIL SALAD

FETA AND OLIVE SALAD

CORN ON THE COB

