



Whether you are looking for a feast, an informal dinner or a spot of fine dining, Our Executive Chef here at Alexander House & Utopia Spa, Mark Budd, has created the following tasty menus for your Wedding.



Our wide variety of menus are all designed around seasonal and locally sourced produce, however if you require, we would be delighted to create a bespoke menu to meet your specific requirements.



Alexander House Wedding Breakfast Menus

'A Bridal Song' & 'To a Star'

Smoked salmon and trout tartar, crème fraiche and caviar
Tomato and goats cheese gallet, roquette and aged balsamic
Seasonal volute or consommé of your choice
Cantaloupe melon, Serrano ham and aged balsamic
Pillows of smoked salmon, sour cream and chive dressing
Potted duck terrine, pistachio and truffle dressing
Shellfish bisque, tarragon and brandy Chantilly
Tomato consommé, seasonal vegetables
Warm quenelle of smoked salmon, champagne sauce
Feuillette of wild mushrooms and poached quail eggs, chive butter

Herb crusted lamb gratin potatoes, buttered beans
Cotswold white chicken, glazed button onions, Alsace cabbage
Salmon and halibut en croute, herb butter sauce and seasonal vegetables
Sea bass, braised baby leeks, champagne, tomato and chive dressing
Pot roast guinea fowl, celeriac and truffle mille fille, sauternes roasting jus.
Roast rump of lamb, hot pot potatoes and braised red cabbage.
Fillet of Angus beef wellington, fondant potatoes and glazed beans
(£8 supplement)

Seasonal fruit or Bailey's Brulee, vanilla short bread
Warm Sussex apple cake, butterscotch sauce
Rich Chocolate tart, milk ice cream
Terrine of berries, champagne jelly, fruit coulis
Banana and chocolate parfait, caramelized bananas
Plated selection of British and French cheeses

'Wedded Souls'

Smoked salmon and trout tartar, crème fraiche and caviar
Tomato and goats cheese gallet, roquette and aged balsamic
Seasonal volute or consommé of your choice
Cantaloupe melon, Serrano ham and aged balsamic
Pillows of smoked salmon, sour cream and chive dressing
Potted duck terrine, pistachio and truffle dressing
Shellfish bisque, tarragon and brandy Chantilly
Tomato consommé, seasonal vegetables
Warm quenelle of smoked salmon, champagne sauce
Feuillette of wild mushrooms and poached quail eggs, chive butter

Raspberry and pink champagne sorbet
Sole soufflé, lobster and champagne sauce
Roast scallops, citrus sauce and basil
Tomato consommé, seasonal vegetables
Warm terrine of salmon, shellfish and chive volute

Herb crusted lamb gratin potatoes, buttered beans
Cotswold white chicken, glazed button onions, Alsace cabbage
Salmon and halibut en croute, herb butter sauce and seasonal vegetables
Sea bass, braised baby leeks, champagne, tomato and chive dressing
Pot roast guinea fowl, celeriac and truffle mille feuille, sauternes roasting jus.
Roast rump of lamb, hot pot potatoes and braised red cabbage.
Fillet of Angus beef wellington, fondant potatoes and glazed beans
(£8 supplement)

Seasonal fruit or Bailey's Brulee, vanilla short bread
Warm Sussex apple cake, butterscotch sauce
Rich Chocolate tart, milk ice cream
Terrine of berries, champagne jelly, fruit coulis
Banana and chocolate parfait, caramelized bananas
Plated selection of British and French cheeses

'Beauty's Halo'

Please choose one of the following menus

MENU 1

Brixham Crab and Mango cocktail

**

Pillows of Smoked Salmon, Sour Cream and Caviar dressing

**

Pink Champagne Sorbet

**

Rosette of Lamb, Vine Tomato Compote,
Pomme Rosti

**

Rich Chocolate Tart aux Pommes,
Mascarpone and Hazelnuts

**

Coffee et petit fours

MENU 2

Lobster pannacotta, langoustine broth

**

Serrano ham, chantaise melon and aged balsamic

**

Warm quenel of Smoked Salmon, pink Champagne Veloute

**

Breast of white Chicken, Alsace cabbage and Fois Gras

**

Deep filled Lemon Tart, Raspberry compote

**

Coffee et petit fours

MENU 3

Diver Scallop and Minted Pea mousse

**

Ballontine of Scottish Salmon, soft herbs and crème fraiche

**

Vine Tomato Consommé

**

Tornado of Scottish Beef "Rossini"

**

Terrine of berries, Champagne Jelly, Jersey clotted cream

**

Coffee et petit fours

MENU 4

Vine Tomato Consommé

**

Sole soufflé, Lobster and Champagne sauce

**

Best end of lamb, Gratin Potatoes, Tomato and Basil jus

**

Iced Nougat glaze, Exotic Fruits

**

Selection of British Cheeses

**

Coffee et petit fours

Add a Cheese Course to your menu for an additional £10.00 per person

Selection of cheeses

Red wine spiced pear

Warm batons of blue cheese

Welsh rarebit

Alexander House Buffet Menus

(Minimum 30 Guests)

Classic Menu £22.00 per person

Honey and Truffle Glazed White Chicken
Homemade Alexander House Burgers
Sussex Sausages served with Onion Marmalade

SALAD SELECTION

Warm New Potatoes, Acidulated Chive Vinaigrette
Alexander House Mixed Salad
Caesar Salad and Garlic Croutons
Crème fraiche Coleslaw

Luxury menu £25.00 per person

Honey and Truffle Glazed White Chicken
Sole Goujons, Lobster Béarnaise
Homemade Alexander House Burgers
Sussex Sausages served with Onion Marmalade

SALAD SELECTION

Warm New Potatoes, Acidulated Chive Vinaigrette
Alexander House Mixed Salad
Caesar Salad and Garlic Croutons
Tuna Nicoise

Selection of British and French cheeses from the board
Freshly baked bread

Deluxe Menu

£30.00 per person

Freshly baked assorted Breads and Rolls

Potted Morecombe bay shrimps
Warm new Potatoes, acidulated chive vinaigrette
Alexander house mixed salad
Caesar salad and garlic croutons
Tuna Niçoise

Scottish smoked salmon
Sirloin of local beef, horseradish Chantilly
Honey glazed York ham
Rosemary and goose fat roast potatoes

Board of British and French cheeses
Tart au citron, mascarpone
Assorted choux buns

Best of British Buffet Table

£50 per person

Warm new Potatoes, Acidulated Chive Vinaigrette
Alexander House Mixed Salad
Caesar salad and Garlic Croutons
Asparagus and new forest mushrooms

Scotch Eggs and Piccalilli
Potted Shrimps
Scottish Roast Beef, Horseradish Mousse
London Smoked Salmon

Lancashire hot pot, glazed potato crust
Cold sliced honey glazed York ham
Cauliflower cheese

Selection of Cheeses from the British Isles
Warm Orchard Apple Pie and Devon Clotted Cream
“Eton Mess” in glasses