

VALLUM

WEDDINGS

LUXURY BARN AND TIPI VENUE

BESPOKE WEDDING BREAKFAST SAMPLE MENU

Our bespoke wedding breakfast menus are *thoughtfully* crafted to celebrate *your day, your way*. From timeless classics to inventive culinary delights, each menu is tailored to your tastes and theme. Every dish is prepared with care, passion, and flair - because we believe your wedding feast should be as unforgettable as the moment you say "I do."

Each of the menu options are curated based on your selected package and specific requirements. Take inspiration from some ideas below.

— CANAPÉ STARTERS —

Rarebit
Marinated Courgette & Feta Crostini
Parma Ham, Rocket Pesto & Parmesan Crostini
Roasted Squash & Za'atar Toast
Tempura Cauliflower & Curry Mayo
Hot Smoked Salmon Blini
Lamb Kofta & Tzatziki
Mini Yorkies, Roast Beef with Horseradish Cream

— MAIN COURSE —

Premium Roasts served on Feasting Boards:

North Acomb Beef
North Acomb Pork and Crackling
Roasted Chicken
Slow Roasted Shoulder Of Lamb
Roasted Salmon

*All served with minted baby potatoes,
seasonal vegetables and gravy or a selection
of Ottolenghi-style salads.*

— PUDDING —

Eton Mess
Sticky Toffee Pudding
Trio of Desserts

We understand that every couple has their own unique tastes and traditions. If there's something special you've been dreaming of just let us know! Our team will work *closely with you to create the perfect dish that reflects your personal style and story*. Your celebration deserves nothing less than exactly what you've imagined.