

YARLINGTON BARN

Traditional Wedding Breakfast

The Luxury Wedding Breakfast Menu

The wedding breakfast at Yarlington Barn offers a refined yet relaxed dining experience. An elegant, waitress-served three-course menu showcases beautifully prepared dishes made with quality local ingredients, bringing together elevated flavours that complement the barn's rustic charm. It's the perfect way for your guests to gather, unwind, and enjoy exceptional food as your celebrations begin.

Please select one starter, one main course, and one dessert for your guests.

REFINED STARTERS

Greek Salad with Feta & Parma Ham

A sophisticated interpretation of a classic: marinated tomatoes, crisp cucumber, olives, and creamy feta, finished with delicate Parma ham. (Vegetarian option available.)

Melon Trio with Parma Ham

A beautifully presented trio of seasonal melon, paired with Parma ham, berry compote, and tender watercress. (Vegetarian option available.)

Heritage Tomato & Coastal Cheese Tart

Warm, buttery pastry filled with heritage tomatoes and coastal cheese, complemented by a red onion, basil & walnut pesto.

Pork & Pistachio Terrine

A refined terrine of pork and pistachio, served with house-made piccalilli, rocket leaves, and toasted pine nuts.

Baked Goat's Cheese Crouton

Creamy baked goat's cheese on a crisp pastry base, accompanied by an apple & walnut dressed salad and spiced onion chutney.

Smoked Salmon Pâté

A silky smoked salmon pâté with a delicate red pepper dressing, served alongside artisan sourdough.

Seasonal Vegetable Velouté

A smooth, elegant vegetable soup crafted from seasonal produce, paired with a warm cheddar scone.

Ham Hock Terrine

Tender ham hock terrine with house-made piccalilli, pea shoots, and toasted walnuts.

Spinach & Parmesan Roulade

A light roulade filled with Mediterranean roasted vegetables, served with dressed leaves and a tomato, cucumber & basil salsa.

EXQUISITE MAIN COURSES

Chicken Supreme Wrapped in Parma Ham

Succulent chicken breast encased in Parma ham, finished with a velvety white wine & tarragon sauce. Served with roast or new potatoes and seasonal vegetables.

Rolled Leg of Lamb

Garlic- and rosemary-infused lamb, slow-roasted and served with a rich red wine & balsamic jus, accompanied by roast or new potatoes and seasonal vegetables.

Slow-Braised Beef

Tender slices of slow-cooked beef in a mushroom & Dijon cream enriched with crème fraîche. Served with roast or new potatoes and seasonal vegetables.

Lemon, Bacon & Leek Chicken

Chicken breast gently roasted in a fragrant lemon, bacon & leek sauce, paired with roast or new potatoes and seasonal vegetables.

Brixham Poached Salmon

A delicately poached fillet finished with a smooth herb & watercress sauce, served with roast or new potatoes and seasonal vegetables.

Moroccan Lamb Tagine

A luxurious, aromatic tagine of lamb with herby chickpea couscous, toasted almonds, coriander coleslaw, and a tomato & mozzarella salad.

LUXURY VEGETARIAN & VEGAN DISHES

Wild Mushroom Roulade

A savoury roulade of wild mushrooms with a creamy tomato & basil sauce, served with roast or new potatoes and seasonal vegetables.

Filo Strudel

Crisp filo pastry filled with ricotta, herbs, cream cheese, leeks, and walnuts, finished with a delicate white wine sauce. Served with roast or new potatoes and seasonal vegetables.

Butternut Squash Wellington

Golden puff pastry filled with butternut squash, red peppers, spinach, and sage, accompanied by roast or new potatoes and seasonal vegetables.

Aubergine & Feta Cheesecake

A refined savoury cheesecake served with herby couscous.

DECADENT DESSERTS

Chocolate Meringue Roulade

Light meringue rolled with rich chocolate, served with a velvety chocolate sauce and seasonal berries.

Dark Chocolate Torte

A luxurious chocolate tart paired with a silky white chocolate sauce and seasonal fruit compote.

Classic Lemon Tart

A crisp pastry tart filled with bright, silky lemon custard, served with whipped cream and berry compote.

Sicilian Lemon Cheesecake

A refreshing, elegant cheesecake topped with whipped cream and berry compote.

CHILDREN'S MENU (UNDER 10 YEARS)

Designed for little VIPs with big appetites.

Choose Your Main Adventure

Cottage Pie Clouds

Fluffy potato topping over a cosy, savoury beef filling - warm, comforting, and perfect for hungry explorers.

Golden Chicken Goujon Treasures

Crispy, tender chicken pieces ready for dipping, crunching, and enjoying.

Mini Meatball Heroes

Juicy meatballs packed with flavour - ideal for tiny taste adventurers.

All children's mains are served with potatoes and colourful seasonal vegetables to keep energy levels high for dancing, playing, and celebrating.

Sweet Treat Finale

Ice Cream Magic Scoop

A scoop of creamy ice cream to finish - simple, delicious, and guaranteed smiles.