

ROYAL WEDDING CELEBRATION AT THE WEEKAPAUG INN
MAY 19, 2018

MORNING
530-800AM

(*NORMAL A LA CARTE BREAKFAST AVAILABLE 700AM-1030AM)

EMPIRACLE BREAKFAST BUFFET

*SELECTION OF FRESH BAKED PASTRIES AND MUFFINS
ARTISANAL JAMS AND PRESERVES
LINCOLNSHIRE SAUSAGES
BACK BACON
SPINACH AND MUSHROOM QUICHE
CRISPY HASH BROWN POTATOES
SELECTION OF FRESH SEASONAL FRUITS
HOMEMADE GRANOLA
LOCALLY MADE FRUIT YOGURT*

FROM THE KITCHEN CHOICE OF:

*EGGS ANY STYLE
OATMEAL SOUFFLÉ WITH RUM SOAKED RAISINS*

LUNCH

FEATURING OUR BRITISH PUB POP UP MENU

AFTERNOON TEA
330-500PM

SWEETS

*LINDSOR COOKIES, RASPBERRY JAM
LEMON CURD TARTS AND TOASTED MERINGUE
MINIATURE MACARONS
FAT RASCALS
CLOTTED CREAM*

SAVORY TREATS

*HAM AND CHEESE BISCUITS, MINI CHIVE BISCUITS, WHITE CHEDDAR, RED PEPPER JELLY
CUCUMBER CUPS WITH LOCAL CRAB SALAD, MICRO RADISHES
MINIATURE QUICHE LORRAINE IN CRISPY FILO SHELLS
SMOKED SALMON AND RYE SANDWICHES, DILL CREAM CHEESE, PICKLED RED ONION,
WATERCRESS
TUNA SALAD WITH APPLES, WALNUT, BIBB LETTUCE ON SOURDOUG*

DINNER – THE RESTAURANT

3 COURSE MENU SPECIAL:

1ST COURSE SHARED FAMILY STYLE

A PRINCESS START

**(PRINCESS MEGHAN'S FAVORITE FOODS AND APPETIZERS)*

LOCAL KALE SALAD, LEMON-THYME VINAIGRETTE, SHAVED EASTER EGG RADISHES, PINE NUTS, AND PARMESAN CRISPS

*"GRANDMA MARKLE'S" APPLE BUTTER TOAST
GRILLED CIABATTA, WHIPPED RICOTTA, TOASTED ALMONDS*

ENTREES (*CHOICE OF*)

BEEF WELLINGTON

LOCAL GRASS FED BEEF FILET MIGNON, SWISS CHARD, WILD MUSHROOMS, CRISPY PUFF PASTRY, ROAST BABY CARROTS, GRILLED ASPARAGUS, SUNCHOKES, MUSHROOM DEMI GLACE

HARVEST VEGETABLES

DAILY INSPIRED PREPARATIONS OF LOCAL AND SEASONAL VEGETABLES

DAY BOAT FLUKE

ROMESCO, CHARRED SNOW PEAS, CAPERBERRIES, OVEN ROASTED TOMATO, ROAST SPRING ONIONS, LEMON, MARCONA ALMONDS

ORGANIC HUDSON CHICKEN

PAN ROASTED BREAST, HOUSE MADE CHICKEN APPLE SAUSAGE, HARVEST GRAINS, SAUTÉED PEA LEAVES, MEYER LEMON PAN JUS

DESSERT SHARED FAMILY STYLE

ROYAL WEDDING CAKE

LEMON AND ELDERFLOWER CAKE, BUTTERCREAM ICING

ETON MESS

CRUSHED MERINGUE, HAND WHIPPED CHANTILLY, FRESH STRAWBERRIES

GARDEN ROOM POP UP

"DEWAR'S PUB & ALE"

STARTERS

CUMBARLAND SCOTCH EGG

WATERCRESS SALAD, PICKLED RED ONION, GRILLED RAMP AIOLI

14

FRIED PICKLES

SRIRACHA CHILI AND ROAST GARLIC AIOLI

10

CHEDDAR ALE SOUP

GRILLED TOAST POINT

12

BRITISH CHEESE PLATE

*SELECTION OF BRITISH SMALL FARM CHEDDARS AND BLUES, CROSTINI, CRACKERS, SEASONAL PRESERVES,
SPICED WALNUTS*

18

ENTREES

LOCAL HADDOCK FISH AND CHIPS

PUB FRIES, PICKLE, HOUSE TARTAR SAUCE

22

SAUSAGE AND MASH

*HOMEMADE PORK AND SAGE SAUSAGES, WHIPPED NEW POTATOES, BAKED BEANS AND GRAVY, CRISPY BABY
LEEKS*

24

SHEPPARD'S PIE

*GROUND LOCAL LAMB AND GRASS FED BEEF, CARROTS, SPRING PEAS, ROAST MUSHROOMS, BORDOLAISE
GRAVY, GRATINEE POTATOES*

28

PUB BURGER

*LOCAL GRASS FED BEEF, SMOKED CHEDDAR, BIBB LETTUCE, TOMATO,
WHISKEY CARAMELIZED ONIONS; SERVED WITH CHOICE OF PUB FRIES OR SIDE SALAD*

21

GLOUCESTER CHEDDAR MACARONI AND CHEESE

HOMEMADE MACARONI PASTA, SEASONED BREAD CRUMBS

18

STEAK FRITES

GRILLED RIB EYE STEAK, PUB FRIES, YORKSHIRE PUDDING, BEEF JUS

32

ROAST HERBED CHICKEN

ROAST BABY CARROTS, SPRING VEGETABLES, FINGERLING POTATOES, LEMON-HERB PAN JUS

29

DESSERT 10

BREAD PUDDING

*JAMESON SOAKED RAISINS, CHARRED CINNAMON CHANTILLY, CARAMEL
ROYAL WEDDING CAKE*

LEMON AND ELDERFLOWER CAKE, BUTTERCREAM ICING

ETON MESS

CRUSHED MERINGUE, HAND WHIPPED CHANTILLY, FRESH STRAWBERRIES