

THREE COURSE WEDDING BREAKFAST

TO BEGIN

Chicken liver parfait with pickled plums, melba toast

Pressing of pork belly with apple terrine

Prawn cocktail, served traditionally

*Hot chicken and bacon salad with a honey mustard dressing
on a bed of rocket*

Seasonal vegetable soup with homemade bread

*Goats cheese mousse, beetroot, crystallised walnuts, and
watercress*

*Smoked salmon mousse 'cannelloni', watercress and fennel
wafer*

Wild mushrooms in madeira sauce on toasted bread

*Traditional salmon gravadlax with rye bread and cream
cheese*

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MAIN EVENT

Pan fried chicken breast, hasselback potatoes, rainbow carrots, spring onion, tarragon & white wine sauce

Slow cooked pork belly, fondant potatoes, burnt apple puree, kale, madeira jus

Roasted lamb rump served with dauphinoise potatoes, fine green beans, cherry tomatoes, and rosemary jus

Salmon en croute served with pomme puree, spinach, and sorrel sauce

Pan seared pave of salmon, sorrel & white wine sauce, new potatoes, panache of vegetables

Thai Style Fishcakes, sweet chilli sauce, green mango, mouli, fennel and red onion

Spinach and ricotta cannelloni, fresh tomato sauce, parmigiano reggiano

Risotto with roasted mediterranean vegetables or wild mushroom with truffle

Roasted vegetable arancini, rocket, parmesan and confit cherry tomatoes with balsamic glaze

Roasted and lightly curried celeriac, broccoli, rainbow carrots, parsnip and apple puree, quinoa

T H R E E C O U R S E
W E D D I N G B R E A K F A S T

F I N A L C O U R S E

Eton mess, homemade shortbread

Creme brulee, pistachio biscotti

Tarte au citron, served with raspberry sorbet

Strawberry cheesecake, served with berry compote

Pear & almond tart, with Purbeck Chocolate Ice Cream

Chocolate brownie, with Purbeck dairy ice cream

*Sticky toffee pudding, with butterscotch sauce and clotted
cream, or ice cream*