

THREE COURSE WEDDING BREAKFAST

STARTERS

Meat

Chicken liver parfait, woodfired plums & melba toast
Smoked pork belly bites, pickled chilli, spring onion
Chicken & avocado mousse, miso glaze, blue cheese brûlée
Ox cheek terrine with parmesan foam, truffle parmesan crisps

Vegetarian

Soup of the moment with mini loaves
Goats cheese arancini, pickled pear chutney, candied walnut
Marmite butter mushrooms, toasted sourdough
Crispy duck egg, asparagus, watercress aioli

Fish

Traditional prawn cocktail
Beetroot & vodka cured salmon, horseradish cream, melba toast
Grilled sardine, tomato & red pepper salsa
Smoked trout & horseradish pate, watercress gel

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MAINS

Meat

Chorizo & mozzarella stuffed chicken, potato rosti, prosciutto,
tenderstem broccoli, harissa jus

Roasted duck breast, pea puree, pearl barley friccasse, pickled
apple

Herb crusted lamb rump, dauphinois, fine beans, tomato fondue,
red wine jus

Roasted pork belly, pomme puree, charred leak, apple chutney,
cider sauce

Vegetarian

Ash baked celeriac, heirloom tomato salsa, roasted tomato &
scorched pepper sauce

Butternut squash wellington, pomme puree, tenderstem broccoli,
red wine jus

Roasted beets, coconut yoghurt, pickled cucumber & chilli salsa
Pea & mint risotto, pea fritter, coconut & dill yogurt

Fish

Roasted salmon, crushed new potato, confit tomato sauce, roasted
beets & spinach

Seabass, sauteed potato, roasted fennel & leek, beurre blanc

Thai spiced fishcakes, mango & chilli salad, soy hollandaise

Seafood bouillabaisse, saffron potato

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D E S S E R T

Crème Brûlée, served with biscotti

Tarte Au Citron, with raspberry sorbet

Sticky Toffee Pudding with butterscotch sauce and clotted cream,
or ice cream

Berry Parfait, honeycomb and chocolate bark

Strawberry Cheesecake with berry compote

Eton Mess, homemade shortbread

Pear and Almond Tart with Chocolate Ice Cream

Apple Tarte Tatin with cinnamon chantilly

Chocolate Brownie with ice cream