

\$45 WEDDING BREAKFAST MENU

Starters

Smoked Haddock

Haddock and Potato Terrine, Pickled Quail Egg, Crispy Shallot

Velouté

Roasted Tomato, Chilli and Basil, Mozzarela Beignet, Basil Oil (V)

Ham Hock

Smoked Ham Hock and Foie Gras Pressing, Compressed Melon, Ginger Bread

Confit Duck

Warm Duck Leg, Spiced Lentil Salad, Peanuts, Corriander (N)

Main Courses

Corn Fed Chicken and Mushroom

"En Croute", Creamed Potato, Savoy Cabbage, Mushroom Purée

Pollock

Crispy Potato Cake, Bacon, Baby Gem, Peas

Rolled Lamb Shoulder

Shallot Puree, Dauphinoise Potatoes, Roasted Carrots

Butternut Squash

Pearl Barley Risotto, Pecorino Croquette, Roast Butternut Squash (V)

Desserts

Pear and Almond

Pear and Frangipane Tart, Amaretto Ice Cream, Butterscotch (N)

Whisky Crème Brulée

Oat and Honey Biscuits, Raspberry Sorbet

Chocolate and Orange

Dark Chocolate and Orange Custard, Blood Orange Sorbet, Candied Orange, Cocoa Crumb

Peanut Butter Parfait

Bitter Chocolate Sorbet, Chocolate Cookie Crumb (N)

Please choose a starter, main and dessert that will be served to all your guests. Vegetarians and Dietary Requirements will be catered for accordingly.