

£45 Wedding Breakfast Menu Starters

Salmon

Hot and Cold Smoked Salmon, Dill Creme Fraiche, Pickled Cucumber, Walnuts (N)

Truffle and Parmesan Croquettes

Sweetcorn, Slow Cooked Tomatoes, Pickled Mushrooms, Port and Truffle Dressing

Ham Hock Terrine

Smoked Ham Hock Pressing, Parma Ham, Picallili, Quail's Egg

Mackerel

Soused and Torched Mackerel, Smoked Mackerel, Olive Tapenade, Pickled Shallots, Rye Bread, Cherry Tomato

Main Courses

Free Range Chicken and Chorizo

"En Croute", Creamed Potatoes, Savoy Cabbage, Cauliflower Purée

Beef Shin

Slow Cooked Beef, Dauphinoise Potato, Parsnip Purée, Honey Roasted Carrots and Parsnips

Sea Trout

Crab Risotto, Broccoli, Crispy Mussels, Lemon Purée

Parmesan Gnocchi

Wild Mushrooms, Vegetarian Parmesan, Pesto, Spinach (V)

Desserts

Treacle Tart

Clotted Cream Ice Cream, Orange

Passion Fruit Creme Brulée

Coconut Sable, Mango Sorbet

White Chocolate Brownie

Brownie, Raspberry Sorbet, Cookie Crumb, Toasted Hazelnuts (N)

Sticky Toffee Pudding

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

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

