

WEDDING BREAKFAST MENU

*Each meat or fish based dish has a paired Vegan /
Vegetarian option.*

Please select a pair for your guests to choose from.

TO START

Chicken Kiev Bonbon, Rosemary Oil, Celeriac & Pear Velouté
or

Sweet Potato & Smoked Chilli Bonbon, Rosemary Oil,
Celeriac & Pear Velouté (VE)

Grilled Asparagus, Confit Tomatoes,
Crispy Prosciutto & Bearnaise Sauce
or

Grilled Asparagus, Confit Tomatoes, Black Olive Crumble &
Tarragon Emulsion (VE)

Citrus Cured Salmon
Horseradish, Watercress Emulsion & Pickled Shallot
or

Heirloom Tomato,
Horseradish, Watercress Emulsion & Pickled Shallot (VE)

Ham Hock & Pea Terrine, Burnt Apple Puree,
Grain Mustard & Soft Herb Salad
or

Grilled Vegetable Terrine, Basil Pesto & Soft Herbs (VE)

Beef Carpaccio,
Parmesan Bechamel, Roast Onion Jam & Lavosh Cracker
or

Heritage Beetroot, Parmesan Bechamel,
Roast Onion Jam & Lavosh Cracker (V)

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MAIN COURSES

Corn-Fed Chicken Breast, Buttery Mashed Potato,
Garden Peas, Woodland Mushroom & Pea Shoots

or

Twice Baked Cheese Soufflé
Garden Peas, Woodland Mushroom & Pea Shoots (V)

Slow Roast Lamb Rump,
Parsnip Purée, Cumin Spiced Chantenay Carrots & Puy Lentils

or

Potato Gnocchi & Truffle, Parsnip Purée,
Cumin Spiced Chantenay Carrots & Puy Lentils (VE)

Supreme of Salmon, Tarragon & Citrus, Braised Black Rice,
Butternut Squash Purée, Confit Root Vegetables

or

Salt Baked Jerusalem Artichoke, Braised Black Rice, Butternut
Squash Purée, Confit Root Vegetables (VE)

Slow Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes,
Green Beans, Parsnips & Pan Jus

or

Pumpkin, Shiitake & Spinach Wellington,
Yorkshire Pudding, Roast Potatoes, Green Beans & Parsnips (V)

Braised Pork Belly, Roast Apples,
Carrot Purée, Charred Cauliflower & Cider Jus

or

Harissa Butternut Squash, Roast Apples,
Carrot Purée & Charred Cauliflower

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DESSERTS

Carrot Cake
Whipped Cream Cheese & Sultanas

Double Chocolate Baked Brownie
Poached Pear, Vanilla Ice Cream & Chocolate Glaze

Light Bread & Butter Pudding
with Golden Raisins

White Chocolate Parfait
Mixed Berry Compote

Pineapple Cheesecake
Coconut Granola (VG)

CHEESE

Selection of three English and Continental Cheeses
with Grapes, Crackers & Chutney

+£30 per board (serves four)

COFFEE & PETITS FOURS