

Wedding Breakfast

PLEASE CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT

STARTERS

- Roulade of chicken, pistachio and golden raisins, smoked pancetta and shallot dressing, crisp ciabatta toast
- Beetroot and whipped feta cheese, pickled candy beets, parsley oil and pinenuts
- Coldwater prawn and Marie rose cocktail, crisp iceberg lettuce, fresh lemon, and buttered granary bread
- Roasted sweet potato soup, herb Greek yoghurt and sage croutons

MAINS

- Roast breast of free-range chicken chasseur, dauphinoise potatoes, baby mushrooms and a rich tomato and tarragon jus
- Braised beef and ale topped with puff pastry, parsley creamed potato, tender stem broccoli and slow cooked carrots
- Baked fillet of bass with soy and ginger, sesame egg noodles and baby bok choy with five spiced cashew nuts
- Fennel, courgette and lemon risotto, vine tomatoes and dill oil

DESSERTS

- Sticky toffee pudding with caramel and chocolate sauce
- Eton mess with rich vanilla whipped cream, meringue pieces, finished with berry coulis and a meringue kiss
- Double chocolate brownie served warm with hazelnut ice cream, double cream, and honeycomb
- Traditional baked vanilla rice pudding served warm with raspberry compote, caramelised sugar glaze, fresh raspberries

*Vegetarian, vegan, gluten free and other dietary requirements are catered for separately

