

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

