WEDDING BREAKFAST MENU

TO START

Roast Plum Tomato, Confit Garlic & Basil Soup (VG)

Sweet Chilli Roast Chicken, Mango Salad & Poppadom

Sweet Potato, Smoked Paprika Soup with Spring Onion Crème Fraiche

Chicken Liver & Brandy Pate, Raisin Chutney & Brioche Fingers

Curried Parsnip & Coriander Soup with Turmeric Oil (VG)

Smoked Salmon, Grated Egg White, Yolk, Gherkin, Shallots & Sour Cream

Leek & Potato Soup with Chive Scones

Sauté Creamy Garlic Mushrooms on Toasted Ciabatta

Prawn Cocktail, Baby Gems, Pickled Cucumber Ribbons with Bloody Mary Sauce

Minestrone Soup

Peppered Mackerel & Spring Onion Fish Cake with Tomato & Chilli Jam

Tomato & Avocado Bruschetta with Shaved Faux Feta & Herb Dressing (VG)

MAINS

Slow Roasted Belly Pork, Buttered Mash & Scrumpy Sauce
Oven Roast Chicken Breast, Potato Fondant, Wild Mushroom & Tarragon Sauce
Roast Sirloin of Beef, Chateau Potatoes, Yorkshire Pudding & Pan Gravy
Seared Honey & Black Pepper Salmon, Thai Rice Cake, Plum & Ginger Dressing
Slow Braised Lamb Shank, Buttered Mash, Rosemary & Red Currant Gravy
Sun Blushed Tomato & Wood Roasted Pepper Arancini & Romesco Sauce
Chick Pea & Lentil Dhal, Seared Tofu & Coriander Dressing (VG)
Katsu Aubergine, Tikka Sauce & Braised Rice (VG)

All served with a selection of market vegetables.

DESSERTS

Bramley Apple Crumble Tart, Butter Toffee Ice Cream & Cinder Toffee

Blueberry & Lemon Brioche Butter Pudding, Blueberry Compote, Whipped Lemon Curd Cream

Raspberry & Lime Cheesecake with Raspberry Sorbet

Warm Treacle Tart with Clotted Cream Ice Cream

Irish Cream Filled Profiteroles & Toffee Sauce

Lemon Posset, Mini Meringues, Lemon Curd & Sorbet

Steamed Syrup & Orange Sponge with Vanilla Custard

Dark Chocolate & Biscoff Brownie with Vanilla Ice Cream

Espresso Coffee & Cashew Nut Tiramisu (VG)

Szechuan Pepper Roasted Pineapple, Toasted Coconut & Coconut Sorbet (VG)

£49.50 + VAT

^{*} Dietary requirements can be catered for upon request.

^{**}Prices are subject to increase.