



ALL CATERED FOR

Wedding Breakfast Menu

Starters

Chicken liver and thyme pate, crispy shallots, toasted sourdough and red onion chutney
Griddled asparagus wrapped in parma ham, free range poached egg, sunblushed tomato and chive hollandaise

Thai king prawn and crab risotto, garlic, coriander and coconut, mini poppadum
Crispy duck spring roll, pak choi, spring onion and ginger noodle rosti, hoi-sin dressing
Panko breaded goats cheese, red pepper, baby plum tomato salad, homemade basil pesto
Oak smoked salmon and crayfish tartare with lemon and capers, tortilla ribbons, avocado vinaigrette

Mains

Fillet steak topped with a portabella mushroom, sunblushed tomato and stilton glaze, dauphinoise potatoes, crispy shallots, madeira jus

Chicken breast wrapped in parma ham, stuffed with truffled mushrooms and French brie, fondant potato, tarragon cream sauce

Crispy duck leg, creamed savoy cabbage, chorizo, thyme and slow roasted red onion mash, red wine jus

Oven roasted fillet of cod, lemon and parsley crust, asparagus, garden pea, roasted red pepper and parmesan risotto

Vegetarian moussaka, lentil salsa, spinach and ricotta cheese sauce

Garlic roasted field mushroom, thyme infused tomato confit, sugar snaps and Roquefort cheese risotto

Sweets

Baked double chocolate cheesecake, chocolate honeycomb filled brandy snap, anglaise sauce

Lemon and raspberry posset, homemade shortbread biscuit

Classic bramley apple and plum crumble, clotted cream ice cream

Warm chocolate banana bread, filled with a rich Belgium chocolate ganache, caramelised bananas, peanut butter

Cheeseboard filled with a selection of local cheeses and carr's water biscuits, locally sourced grapes, homemade apple and red onion chutney (£3 supplement p/p)

£47+VAT per person