

Wedding Breakfast Three Course Menu

Select two starters, three mains & two desserts (please take into account any dietary requirements when making your selection)

Starters

Lightly Spiced Butternut Squash and Coconut Soup with Homemade Bread (VE)

Oriental Duck Salad Crispy Duck with Bean Shoots, Spring Onion, English Watercress, Radish and Sesame (GF*)

Home Cured Gin and Maple Scotch Salmon with Buttermilk Pancakes and Crème Fraiche
Goats Cheese Soufflé with Poached Pears, Walnut and Roquette Salad with Basaltic Glaze (V)

Tartlet Of Mozzarella and Plum Tomato with Pesto and Roquette (V)

Sri Lankan Fish Cakes with Sweet Chilli Dip

Croquette of Chicken on Caesar Salad

Mains

Traditional Scotch Sirloin with Yorkshire Pudding, Watercress and Red Wine Gravy (Min 20)

Pan Roasted Sea Bass Fillet with Warm Salad of New Potato and Chorizo

Grilled Chicken Breast with Pancetta and Mushroom Jus with Fondant Potato

Wild Mushroom Pie with Creamed Potato Wilted Spinach and Lemon Butter Sauce (V)

Roast Rump of Welsh Lamb with Dauphinois, Roast Vegetables and Thyme Infused Jus

(£5.00pp supplement)

Seared Salmon, With Crushed New Potato Cake, Wilted Greens and Sorrel Sauce

Desserts

Pistachio And Griottines Creme Brûlée with Shortbread Biscuit (N)

Chocolate Brownie with Pistachio Ice Cream and Warm Black Cherries (N*)

Vanilla Cheesecake with Caramel Sauce

Banana Tarte Tatin with Salted Caramel Ice Cream

Baked Lemon Tart with Fresh Raspberries and Raspberry Coulis

(VE) Suitable for Vegans

(V) Suitable for Vegetarians

(N) Contains Nuts

(GF) Suitable for Gluten Free

(*) Option Available