



WEDDING BREAKFAST



CANAPÉS

Choose THREE from the following:

BRIE & CRANBERRY FILO TARTS

MINI YORKSHIRE PUDDING

Roast beef and horseradish.

SMOKED SALMON

Lemon and dill tartlet.

TOMATO, GARLIC & BASIL BRUSCHETTA

GOAT'S CHEESE & CARAMELISED ONION TARTLET

CHEDDAR & ROSEMARY SABLE

Onion purée.

PIGS CHEEK CROQUETTE

Mango salsa.

PORK & BLACK PUDDING SAUSAGE ROLL



STARTERS

CHOICE OF SOUP *to be discussed with head chef.*

Choose TWO from the following:

PESTO ARANCINI

Ajo blanco, basil oil, rocket, cold pressed rapeseed oil.

KATSU COD CHEEK

Pickled ginger, spiced crumb, coriander.

SALT BAKED BEETROOT TARTARE

Whipped ricotta, parsley, black garlic.

CHICKEN LIVER PARFAIT TART

Stilton, toasted brioche, raisin, pickled shallot.

PORK & BLACK PUDDING TERRINE

Pickle juice, capers, rye cracker.



MAINS

Choose TWO from the following:

TREACLE CURED BEEF FEATHERBLADE

Fondant potato, glazed carrot, kale, celeriac purée, red wine jus.

ROASTED CHICKEN BREAST

Confit leg, pommes mousseline, tarragon, Chantenay carrots, rocket.

PAN FRIED COLEY

Confit new potatoes, fennel, lemongrass sauce, nori.

HONEY GLAZED PORK BELLY

Red lentils, brandy macerated prunes, granola, new potatoes.

Choose ONE from the following:

SQUASH & BLUE CHEESE GNOCCHI

Peas, grilled lettuce, raisins.

MIXED VEGETABLE WELLINGTON

Carrot, greens, fondant potato, red wine jus.



DESSERTS

Served as an assiette with a scoop of vanilla ice cream.

Choose TWO from the following:

PECKS RUM & RAISIN CHEESECAKE

BABY GUINNESS BROWNIE

CRÈME BRULÉE Shortbread

LEMON CURD CHEESECAKE

Burnt lemon gel

PLUM & ALMOND TART

Clotted cream

BLACK FOREST DELICE