



W E D D I N G B R E A K F A S T M E N U S

B R O N Z E P A C K A G E £ 4 0 P E R P E R S O N

S T A R T E R

BLOODY MARY PRAWN COCKTAIL
BABY GEM LETTUCE, BROWN BLOOMER BREAD

BUTTERNUT SQUASH
CHILLI AND LIME RISOTTO

CHICKEN LIVER PARFAIT
BRANDY BUTTER, TOASTED SOURDOUGH

M A I N

CHICKEN
STUFFED WITH CHORIZO AND TARRAGON, PARMA HAM,
DAUPHINOISE, MADEIRA JUS

SMOKED HADDOCK
COLCANNON MASH, SPINACH, MUSTARD CREAM

CELERIAC STEAK
PUY LENTILS, WALNUT AND CAPER DRESSING

D E S S E R T

CHOCOLATE MOUSSE
CHANTILLY CREAM AND SESAME SEED BRITTLE

LEMON POSSET
SERVED WITH RASPBERRIES

STICKY TOFFEE PUDDING
SERVED WITH CLOTTED CREAM AND ICE-CREAM



W E D D I N G B R E A K F A S T M E N U S

S I L V E R P A C K A G E
£ 5 0 P E R P E R S O N

S T A R T E R

SMOKED SALMON
AVOCADO MAYO, PICKLED CUCUMBER

GOATS CHEESE
BEETROOT TART, ROCKET AND BALSAMIC

HAM HOCK
PEA AND RISOTTO

M A I N

CONFIT DUCK LEG
PANCETTA, THREE BEAN CASSOULET

PAN FRIED SALMON
PANCETTA, CABBAGE RAGU

BUTTERNUT SQUASH
SPINACH, GNOCCHI

D E S S E R T

CHOCOLATE DELICE
CHANTILY CREAM

TARTE CITRON
CHANTILY CREAM

CREME BRULEE
HOBNOB BISCUIT



W E D D I N G B R E A K F A S T
M E N U S

G O L D P A C K A G E
£ 6 0 P E R P E R S O N

S T A R T E R

CRAB
RAVIOLI

WILD MUSHROOM
POTATO CAKE, TRUFFLE AND CHIVE CREAM

PARSLEY RISOTTO
GUINEA FOWL

M A I N

BEEF WELLINGTON
DAUPHINOISE, BORDELAISE SAUCE

WILD LINE CAUGHT SEABASS
MUSSELS, SAFFRON POTATO CAKE, SAMPHIRE, BOUILLABAISSE
SAUCE

ROASTED VEGETABLE WELLINGTON
FONDANT POTATO, GRILLED ASPARAGUS

D E S S E R T

CHOCOLATE FONDANT
SERVED WITH VANILLA ICE CREAM

STRAWBERRY MILLE FEUILLE

RUM AND RAISIN PANNACOTTA
