



THREE-COURSE WEDDING BREAKFAST

STARTERS

Ham hock terrine

served with homemade piccalilli

Chicken liver pâté

served with apple and walnut chutney and crunchy bread

Hot smoked salmon

served with new potato and dill salad, pea shoots and beetroot caviar

Chilli and lime marinated king prawns

served with mango salsa and watercress

Trio of crispy pesto and mozzarella arancini

served with Provençale sauce (vegan option available)

Puff pastry and asparagus tower

served with goat's cheese and red onion confit (vegan option available)

MAIN COURSES

Lemon and thyme roasted chicken supreme

served with roasted baby potatoes, roasted broccoli and a thyme jus

Roasted fillet of beef

served with baby vine tomatoes, roasted baby carrots, tenderstem broccoli, Dauphinoise potatoes and red wine jus (supplement applies)

Poached salmon fillet

served with buttered baby potatoes and asparagus in a prosecco cream sauce

Herb-crusted cod loin fillet

served with fragrant mint purée and homemade chunky chips

Creamy mushroom Wellington

served with roasted cherry tomatoes and seasonal vegetables (vegan option available)

Tomato, mascarpone and spinach gnocchi

topped with parmesan and fresh basil leaves

DESSERTS (vegan options available)

Rich chocolate tart

served with white chocolate cream and berry coulis

Lemon mousse

served with a heart-shaped shortbread

Apricot and almond tart

served with Chantilly cream

Seasonal fruit crumble

served with crème anglaise

Chocolate and hazelnut brownie

served with white chocolate cream

