

## 3 Course Wedding Breakfast Menu

### Starters

Sharing Boards for the Whole Table to Enjoy

Charcuterie, mixed olives, artichokes, humus, artisan breads, roasted vegetables, balsamic onions, pickled chillies and shaved pecorino

Seared Scallop (supplement £1.00 + VAT per person)

Chorizo, pea purée, pickled shallot and micro-cress salad

Confit Mojito Salmon

Fennel and radish pickled slaw

Baked Fillet of Cod

On an Asian salad with a warm Thai dressing and coriander oil

Asparagus and Cheddar Terrine (v)

Quail egg, oven-dried tomatoes, watercress and wholegrain mustard mayonnaise

Gin and Pink Peppercorn Salmon

Samphire, asparagus, pink grapefruit

Heirloom Tomatoes

With watermelon, feta, crispy ham and mint oil

Smoked Salmon (supplement £1.00 + VAT per person)

Pickled cucumber, horseradish cream and caviar

Smoked Chicken and Pea Tian

Pickled cucumber, pea shoots, sourdough crisp and tarragon oil

Tuscan Summer Vegetable Salad (v)

Chargrilled peppers, artichoke, courgettes & balsamic silverskin onions, celeriac purée, chive & garlic aioli with a rocket pesto

Baked Goats Cheese (v)

Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Burrata with a Chunky Salsa Verde (v)

Garnished with summer pea shoots

Wild Mushroom Pâté (ve)

Pickled shallot salad, sourdough crisp

Vegan Baked Camembert (ve)

With rosemary, thyme and garlic served with crusty bread

Beetroot Cured Carrots (ve)

Summer salad and a horseradish dressing

Heirloom Tomatoes (ve)

With watermelon, vegan feta and mint oil



## Mains Courses

### Roasted Guinea Fowl

Pea purée, crushed new potatoes, a medley of peas, soya beans and asparagus, creamy tarragon and masala sauce

### Roasted Breast and Confit Leg of Gressingham Duck

Potato gratin, tenderstem broccoli, carrot purée, buttered curly kale and jus

### Roast Sirloin of Beef (£1.50 + VAT per head supplement)

Cauliflower cheese purée, dauphinoise potatoes, a medley of asparagus, green beans and peas, red wine reduction

### Fillet of Beef (£3.00 + VAT per head supplement)

Celeriac cream, asparagus, baby carrot and pea shoots & a watercress oil served with bowls of hot baby new potatoes with butter and parsley and jugs of jus

### Pan Fried Breast of Chicken

Pea purée, bacon and baby onion fricassée, crushed new potatoes and a wild mushroom & tarragon jus

### Herb Crusted Rump of Lamb (£1.00 + VAT per head supplement)

Dauphinoise potatoes, celeriac purée, spinach & minted soya beans, rosemary roasted garlic lemon jus

### Slow Braised Belly of Pork

Sautéed French beans, spinach, parmesan and parsley gnocchi, carrot purée, pork reduction

### Fillet of Salmon

Artichoke purée, a salad of new potatoes, sugar snaps, tomatoes and pea shoots with a lemon dressing

### Baked Cod Fillet

Crushed peas, rosti potato, warm tartare sauce

### Caramelised Shallot and Squash Tarte Tatin (ve)

Mashed potato, tenderstem broccoli, red pepper coulis

### Miso and Harissa Baked Aubergine (ve)

Soy infused bok choy, roasted vegetable cous cous

### Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse and pumpkin crisps

### Beetroot Wellington (ve)

Soused wild mushrooms, baby carrots and edamame beans, mashed potato, sweet n sour purée



## Desserts

Salted Caramel Chocolate Mousse  
Berry compote and mint

Treacle Tart  
Lemon curd, vanilla mascarpone

Eton Mess  
Crushed meringue, double cream and strawberries and honeycomb crumbs

Vanilla Crème Brûlée  
Amaretto roasted apricots

Sticky Toffee Pudding  
Caramel sauce, cream

Sicilian Lemon Posset  
Biscotti, caramel, raspberry, honey cress

Passionfruit Cheesecake  
Ginger crumb and raspberry coulis

Caramelised Salted White Chocolate Mousse  
Rhubarb compote

Coconut and Exotic Fruit Salad (ve)  
Passionfruit coulis and vegan meringues



Land of Sticky - served to tables for guests to share  
(£1.00 + VAT supplement per person)

(Choose 5)

Chocolate brownies  
Profiteroles filled with whipped cream  
Tiramisu  
Chocolate mousse  
Lemon posset  
Rhubarb crumble sundae  
Treacle tart  
Mini strawberry cheesecakes  
Crème brûlée  
Mini apple tart  
Lemon meringue tartlets  
Eton mess  
Chocolate ganache slices



## To Finish

Continental Blend Coffee from a station  
A selection of teas and infusions (decaffeinated options available)