3-Course Wedding Breakfast Menu

Choose a Starter, a Main and a Dessert



Starters

- Chestnut Mushroom, Thyme and Truffle Soup
- Smoked Salmon, Cream Cheese, Lemon and Chive Roulade with Cucumber Jam.
- Chicken Liver and Bacon Pate with a Balsamic and Red Wine reduction on toast.

Mains

- Pan-seared Chicken Breast, Potato Fondant, Fine Beans and a caramelised Red Onion Jus.
- Classic Beef Bourguignon served with roasted new Potatoes with Herbs and Spinach.
- Smoked Haddock, Potato Fish Cake, creamed Leeks with poached Egg and streaky Bacon.
- Roast Butternut Squash, crushed Potatoes, Chestnut Mushrooms, Celeriac purée & Pistou

Desserts

- Lemon & Orange Posset with Ginger Biscuit crumb
- Poached Pear with White Wine syrup, served with Vanilla Ice-Cream
- Dark Chocolate & Amaretto Tart with candied Pecans & Chantilly Cream
- Cheese Plate : Brie, Cheddar & Blue Cheese served with Fig Chutney and Crackers (+£2pp)

Please tell us about any allergies or dietary requirements before ordering, and please note that we use a wide range of ingredients and prepare most of our food on-site, so while we aim to be as accurate as possible with the information we provide, we cannot guarantee that our food is free of unintentional allergens.