



WEDDING BREAKFAST

STARTERS

Roasted Peppered Mackerel, horseradish
sauce, fine bean and potato salad, with
cherry tomato salsa (GF, DF)

Roasted Tomato and Red Pepper Soup with
Sourdough Bread (V)

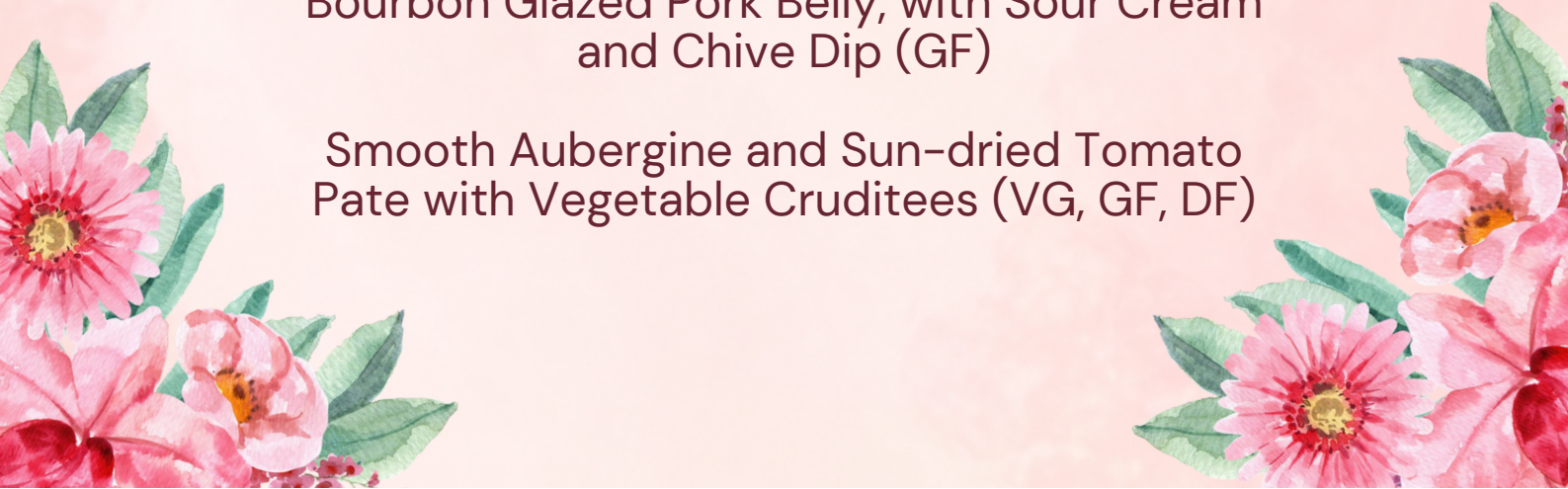
Ham Hock Terrine, Toasted Brioche and
Homemade Casa Apple Chutney

Homemade Chicken Liver Pate, Red Currant
Jelly, Cornichons and Melba Toast

Marinated Duck Salad, Oragne Segments,
Pomegranate Seeds with Hoisin Dressing
(GF)

Bourbon Glazed Pork Belly, with Sour Cream
and Chive Dip (GF)

Smooth Aubergine and Sun-dried Tomato
Pate with Vegetable Cruditees (VG, GF, DF)





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MAINS

Roasted Suckling Piglet with Crackling, Homemade Apple Sauce, Duck Fat Roasted Potatoes and Red Wine Jus, Served with Seasonal Vegetables (GF)

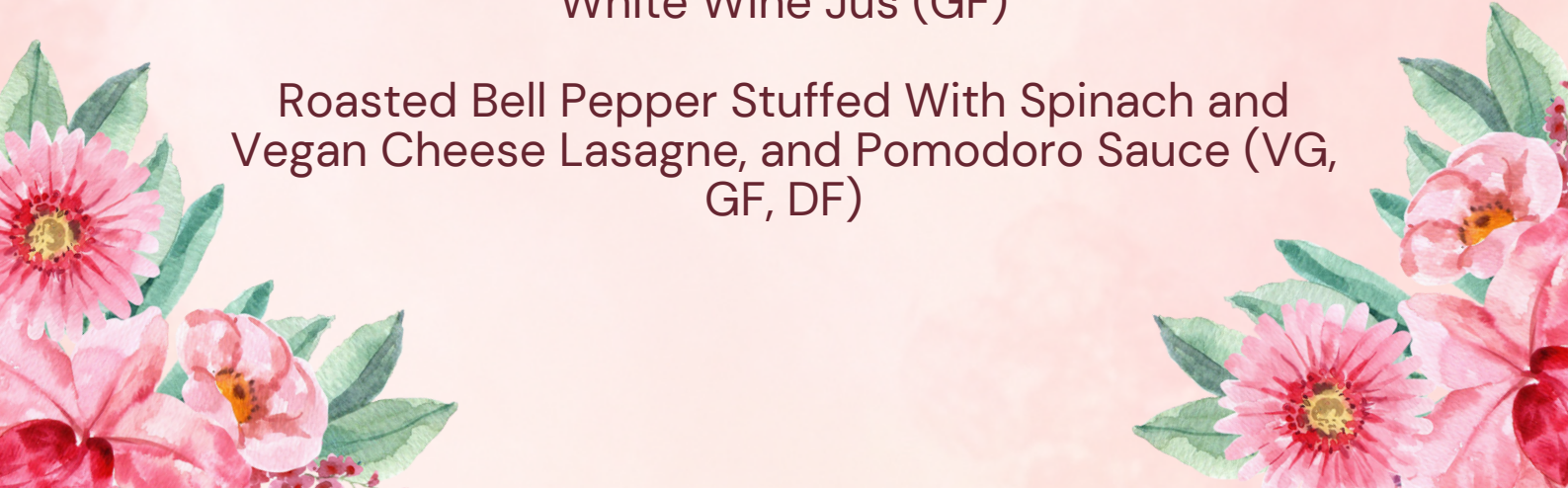
Slow Cooked Beef Brisket, Mixed Vegetables, Rich Roasting Gravy and Rosemary Roasted Potatoes

Seared Fillet of Sea Bream, Warm Salad of Piccolo Tomato, Potatoes, Courgette and Watercress with a Mint and Pea Puree (GF)

Braised Lamb Shoulder, Rosemary Roasted Potatoes, Honey Roasted Parsnips, Carrots and Celeriac with Red Wine Jus (GF)

Roasted Chicken Breast with Sage Stuffing, Duck Fat Roasted Potatoes, Mixed Vegetables and White Wine Jus (GF)

Roasted Bell Pepper Stuffed With Spinach and Vegan Cheese Lasagne, and Pomodoro Sauce (VG, GF, DF)





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DESSERTS

Blackcurrant Cheesecake

Sticky Toffee Pudding, Salted Toffee Sauce and
Vanilla Ice Cream

Italian Tiramisu

Sticky Sicilian Orange and Chocolate Cake

Fresh Lemon Tart, Fresh Raspberries and
Homemade Coulis

Coconut and Mango Pannacotta with Peach
and Mango Compote (VG, GF, DF)





WEDDING BREAKFAST

CHILDREN'S MENU

STARTERS

Soup of the Day (GF)

Mini Garlic Bread (V)

MAINS

Homemade Chicken Goujons, with Skinny
Chips and Fresh Garden Salad

Homemade Fish Fingers, with Skinny Chips and
Green Peas

DESSERTS

Traditional Ice Cream Sundae (GF, V)

Chocolate Brownie and Vanilla Ice Cream (GF)

