



Wedding Breakfast menu

Starters

Roasted Peppered Mackerel

horseradish sauce, fine bean and potato salad with cherry tomato salsa

Buffalo Burrata with Candy & Golden Beetroot
toasted pine nuts and homemade pesto (v)

Lemon Sole Stuffed with Salmon Mouseline
warm vegetable salad, parsley and dill veloute

Ham Hock Terrine

toasted brioche, homemade Casa Apple Chutney

Homemade Chicken Liver Pate

redcurrant jelly, cornichons and toast Melba

Roast Beetroot and Stilton Salad

sunflower seeds and Orange (v)

Marinated Duck Salad

orange segments, Pomegranate seeds with Hoisin dressing

Bourbon Glazed Pork Belly

with sour cream and chive dip



Main Course

Roasted Suckling Piglet with Crackling
homemade apple sauce, duck fat roasted potatoes and red wine jus served with
seasonal vegetables

Cannon of Beef Fillet Wrapped in Wild Mushroom & Sage stuffing with Filo Pastry,
French beans, mixed vegetables with rosti potato and port jus

Seared Fillet of Sea Bream, Warm Salad of Piccolo Tomato
potato, courgette and watercress with a mint and baby pea puree

Braised Lamb Shoulder
thyme and rosemary scented sautéed potatoes, Honey roasted parsnips, carrots and
celeriac with red wine jus

Roasted Breast of Chicken with Sage Stuffing
fondant potato, mixed vegetables and white wine jus

Steamed Stone Bass with a Warm Radish, Candy Beetroot & Baby Potato salad,
lemon grass and coconut sauce

Roasted Bell Pepper Stuffed with Spinach & Ricotta Lasagna,
Pomodoro sauce(v)

Roasted Aubergine and Malfatti Pasta Gratin
tomato sauce, aged parmesan and Béchamel (v)



Puddings

White Chocolate and Caramel Parfait
brandied cherries

Sticky Toffee Pudding
salted toffee sauce & Vanilla Ice cream

Apple Sponge Pudding
milk ice cream & glazed custard

Valrohna Chocolate Mousse
candied orange segments


Mango & Passionfruit Bavaroise
lemon thyme syrup

Traditional Baked Alaska

Semifreddo of Strawberries and White Chocolate

Fresh Lemon Tart
fresh raspberries and homemade coulis

Freshly Brewed Coffee and Tea, Petit Fours



Please choose three options including a vegetarian option from each course to create a set menu for your guests. We can provide an alternative menu for any dietary requirements on request. Food Allergies and In-tolerance: Before you order your food and drinks please speak to our team if you would like to know more about our ingredients.