

Wedding Breakfast Menu

Please choose the same starter, main course and dessert for all your guests.

Your choice of seasonal soup (our Chef will be delighted to suggest some options)

Chicken liver parfait, homemade chutney, toasted granary bread

Melon plate with fresh fruits and compote (v)

Ham hock and parsley terrine, mustard and honey dressing

Classic prawn cocktail, brown bread and butter

Brie and caramelised shallot tart, dressed leaves (v)

and

Bacon-wrapped breast of chicken, sauté potatoes, shallot and red wine jus

Traditional roast pork and apple sauce, classic accompaniments

Steamed fillet of salmon, crushed baby potatoes, light beurre blanc

Baked fillet of cod, baby potatoes, chive cream sauce

Mediterranean vegetable linguini, rocket leaves (v)

Mushroom and spinach gnocchi, dressed rocket leaves (v)

(All served with seasonal vegetables)

followed by

Mango and coconut pavlova, passion fruit cream

Bailey's Crème Brûlée, homemade cranberry biscotti

Strawberry and vanilla cheesecake, strawberry compote

Sticky toffee pudding, salted toffee sauce, vanilla ice cream

Chocolate orange mousse, fruit coulis

Lemon meringue tart, red berry coulis

and

Fresh filter coffee and tea with chocolate truffles

If you require information regarding the presence of allergens in any of our food or drink, please ask a member of the team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.