

WEDDING BREAKFAST

One Course £24.99. Two courses £29.99. Three courses £34.99.

SELECT ONE STARTER, ONE MAIN AND ONE DESSERT FOR YOUR GUESTS.

Additional choices £3.50 per person

STARTER COURSE:

Homemade Soup, (v)

served with a warm crusty bread roll & butter

British Duck Liver Parfait with Orange & Cointreau Glaze,

served with leaf and herb salad, fruity pickle, toasted ciabatta en croute, drizzled with a citrus vinaigrette

Homemade Ham Hock, Pork & Herb terrine,

Served with a leaf & herb salad, toasted ciabatta en croute, drizzled with a vinaigrette

Scottish Smoked Salmon,

Served with apple slaw, buttered brown bread, leaf & herb salad, capers, wedge of lemon, drizzled with lemon vinaigrette

Melon & Parma Ham

Served with a leaf & herb salad, drizzle with balsamic vinegar glaze.

MAIN COURSE:

All main courses are served with seasonal vegetables to your table.

Roasted Chicken Breast with pancetta, Champagne sauce. Thyme & garlic roasted potatoes.

Slow braised beef Bourguignon, buttered mashed potato with bacon lardons, onions & mushrooms.

Slow roasted belly of pork creamed mashed potato, apple puree & crispy crackling. Calvados sauce.

Cumberland sausage rings, creamed mashed potato, caramelised onions & cider gravy.

Grilled salmon fillet, crushed buttered herbed new potatoes & fish velouté

Wild Mushroom & Brandy Sauce Strudel, buttered mashed potato & brandy cream sauce (v)

Vegetable Lasagne, buttered mashed potatoes & tomato sauce (v)

DESSERT COURSE:

Lemon & Lime Posset,

Served with homemade citrus shortbread & lemon sorbet.

Warm Chocolate Brownie,

Served with vanilla bean ice cream & chocolate sauce.

Raspberry & White Chocolate Delight

Served with vanilla bean ice cream, lacerated berries & chocolate pencil.

Sticky Toffee Pudding,

Served with vanilla bean ice cream & toffee sauce.

Caramel Apple Pie

Served with a warm custard sauce.

TEA/COFFEE & CHOCOLATES