



# W E D D I N G   B R E A K F A S T M E N U



One Course £23, Two Courses £27, Three Courses £30

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## S T A R T E R

### HOMEMADE SOUP

served with a warm crusty bread roll & butter.

### DUO OF SALMON MOUSSE

served with a leaf and herb salad & toasted en crouste

### HARISSA & LIME KING PRAWN COCKTAIL

served with buttered brown bread, leaf & herb salad, wedge of lemon

### CHICKEN PARFAIT WITH REDCURRENT SPICED CORDIAL

served with a leaf & herb salad & melba toast

### PALMA HAM AND MELON

served with a leaf & herb salad with raspberry & balsamic glaze

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## M A I N

### ROASTED LAMB RUMP

rosemary infused fondant potato, seasonal vegetables & a red wine jus

### BAKED HERB CRUSTED COD LOIN

buttered crushed new potatoes, seasonal vegetables. Finished with beurre blanc

### CHICKEN SUPREME

lyonnaise potatoes, seasonal vegetables & champagne sauce

### BUTCHERS CUMBERLAND SAUSAGE RING

creamed mashed potatoes, seasonal vegetables & caramelised onion gravy

### SALMON FILLET WITH HOLLANDAISE

crushed buttered new potatoes & seasonal vegetables

### ROASTED SIRLOIN OF BEEF & YORKSHIRE PUDDING

garlic & thyme roasted potatoes, seasonal vegetables & gravy

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## D E S S E R T

### RASPBERRY & WHITE CHOCOLATE ROULADE

macerated fresh berries

### TART AU CITRON

chantilly cream

### PROFITEROLES

chocolate sauce

### HAZELNUT, PRALINE CRUNCHBALL CHEESECAKE

vanilla bean ice cream

### STICKY TOFFEE PUDDING

toffee sauce & vanilla bean ice cream

### APPLE STREUSEL

custard

Select a set menu of Two dishes from each course.

Additional choices 2.50 per person supplement.

Vegetarian & Vegan options available upon request.