

Wedding  
BREAKFAST



**Canapés**

Duck liver parfait, shallot jam, onion croute

Lobster scampi & sea buckthorn

Broccoli, stilton & walnut parcels

Gougère, sheep's curd, carrot & black garlic

Wild mushroom arancini with truffle aioli

Mini Yorkshire pudding, roasted beef sirloin, horseradish emulsion & roquette

Teriyaki glazed sesame salmon

Beetroot tartlet, goat's cheese & honey mousse, balsamic

**Starters**

Terrine of chicken, and ham with Kohlrabi slaw

Slow roasted Roscoff onion in wagyu beef fat, ox cheek and soft herbs (GF)

Salt baked carrots, orange, pine nuts and fermented garlic (GF on Request)

Heritage tomato, pickled red onion and English buffalo mozzarella (V)(GF)

Beetroot tartar, tarragon mustard and goats curd (V)(GF)

Crab and mooli rolls, sea buckthorn and spiced cabbage cracker

Lightly cured organic salmon, fennel, and seaweed creme fraiche

Asparagus, hens egg and hollandaise

(GF) Gluten Free (V) Suitable for Vegetarians (VE) Suitable for Vegans

*Full Allergen Matrix for each dish is available on request.*



## Mains

- Organic chicken breast, bacon, peas and grilled baby gem
- Rump of lamb, braised fennel and tomato (GF on request) (Supplement applies)
- Slow cooked pork belly, mustard mash and grilled broccoli
- Beef wellington, celeriac and bordelaise sauce (Supplement applies)
- Baked halibut, broad bean and morel mushroom risotto (Supplement applies)
- Haddock rarebit, potato and leek rosti, with smoked anchovy salsa
- Globe artichoke, spinach, poached duck egg and crispy potato (V)
- Cauliflower steak, golden raisin and rocket pesto (VE)(NG)

## Desserts

- Single origin 64% chocolate, tonka bean and passion fruit (V)
- Sticky toffee pudding, and burnt milk ice cream (V)(GF on request)
- Blackberry Bakewell tart, nut butter crumble and vanilla cream (V)
- Apple crumble, elderflower and golden raisin tart with custard (V)
- Orange and rhubarb fool (V)(GF on request)
- Chocolate, salted caramel and peanut bar (V)
- 3 British artisan cheeses board, homemade chutney and biscuits (V on request) (Supplement applies)



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