



## Wedding Breakfast Menu

### Starters

**Seasonal soup (V)**, with a homemade roll

**Wild mushrooms with garlic (V)**, a mix of seasonal mushrooms sautéed in garlic, finished with sour cream and served on a chunky slice of toasted brioche

**Salad Nicoise**, French beans and freshly griddled tuna served as a refreshing and elegant starter

**Smoked duck & orange salad**, slices of smoked duck breast arranged on a bed of rocket salad with orange segments, drizzled with an orange dressing

**Venison game terrine**, served with cranberry & port sauce

### Main Courses

**Oven roasted fillet of salmon**, served on a fricassee of tiger prawns and leeks

**Sun-kissed chicken**, chicken breast stuffed with sun dried tomatoes and garlic, wrapped in parma ham and served with a red pesto and crème fraîche sauce

**Roasted herbed rack of lamb**, succulent racks of lamb smothered with a herb crust, oven roasted then sliced, served with garlic mashed potato and a drizzle of redcurrant and port sauce

**Pork Calvados**, generous slivers of pork fillet, sautéed with mushrooms and apples, flamed with Calvados and finished with a drizzle of cream

**Beef wellington**, beef fillet smothered in mushroom pate and encased in a light flaky pastry, served with a red wine sauce (*£3.25 supplement*)

**Ricotta & tomato lasagne (V)**, layers of ricotta cheese and rich tomato sauce topped with a Parmesan cheese crust

### Sweets

**Crème brulee**, an individual creamy dessert finished with cracked sugar topping

**Chocolate truffle torte**, a deliciously rich dessert of chocolate ganache and rum topped with a sprinkling of amaretti biscuits

**Sticky toffee pudding**, a popular combination of dates and toffee served with lashings of toffee sauce and cream

**Raspberry meringue roulade**, a soft meringue rolled around whipped cream and fresh raspberries, topped with flaked almonds

**Tart au citron**, a traditional French dessert of a smooth, tangy lemon filling in an all butter pastry case

**Assiette of desserts**, a selection of three individual complimentary portions of desserts (*£2.00 supplement*)

**Cheese board**, a selection of English and continental cheeses served with biscuits (*£7.50 supplement per person*)

Coffee and Tea

with mints (*£1.20 supplement*)

with truffles (*£1.70 supplement*)

from £59.50 per person

Please select up to two options from each category and a vegetarian dish if required.

This is an example menu, giving you an idea of what we are able to provide which is by no means exhaustive. Our catering manager would be more than happy to arrange a meeting with you to discuss requirements for your special day.

The above prices are all inclusive of VAT and are applicable for all functions taking place up to the 30th September 2019.