



Wedding Breakfast

3-Course Wedding Breakfast

Starters

Smoked salmon and prawn cocktail - Marie Rose sauce
Chicken liver parfait, red onion chutney, toasted sour dough
Chargrilled chicken, Caesar salad crisp, romaine lettuce, Caesar dressing...
croutons, parmesan shavings
Little pot of potted pork, sticky apple, toasted sour dough
Chilled fan of melon seasonal berries, coulis
Goats cheese, caramelised onion tart, dressed leaf

Soups

Leek and potato
Cream of mushroom
Tomato and basil
Cream of vegetable
Home made baked fresh bread roll

Main Course

Pot roast free range chicken breast, baby onions, bacon bits, button mushrooms...
red wine jus and chive pomme puree
Roast leg of English lamb, dauphinoise potato, and lamb jus
Roast topside of beef, Yorkshire pudding and roast jus
Roast loin of Lincolnshire pork, stuffing, crackling, apple compote, and roast jus
Roast fillet of Scottish salmon, brown shrimp crust and chowder cream
Rich layered vegetable bake, feta cheese, roast cherry tomato and pesto dressing (V)
Wild Mushroom and spinach pasta, garlic, cream, chives and parmesan shavings (V)

All main course served with pomme puree, pomme chateau
and seasonal vegetables





CONTINUED

Desserts

Chocolate Truffle torte and Tia Maria cream
Baked vanilla cheesecake, butterscotch sauce
Classic crème brulee, biscuit tuille
Panna cotta, seasonal berries
Lemon posset, lemon biscuit and sherbet

