

Wedding Breakfast

THREE COURSE MENU £48 PER HEAD

STARTERS

Chef's Soup & Homemade Bread Roll

Ham Hock & Parsley Terrine Served with Homemade Piccalilli & Toast

Heritage Tomato, Mozzarella & Basil Salad (V + GF)

Oak Smoked Salmon with Pickled Cucumber & Horseradish Cream (GF)

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MAIN COURSES

28 Day Aged Roast Sirloin of Beef | Duck Fat Roast Potatoes | Honey Glazed Carrots & Parsnips | Seasonal Greens | Yorkshire Pudding

Sweet Potato & Lentil Wellington | Roast Potatoes | Maple Glazed Carrots & Parsnips | Seasonal Greens (V)

Herb Crusted Salmon | Crushed New Potatoes | Tenderstem Broccoli & Lemon Caper Butter (GF)

Slow Roasted Shoulder of Lamb | Dauphinoise Potatoes | Seasonal Greens (GF)

Roasted Chicken Supreme | Fondant Potatoes | Buttered Kale (GF)

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DESSERTS

Chef's Fruit Crumble Tartlet with Crème Anglaise (V)

Homemade Double Chocolate Brownie | Chocolate Sauce | Vanilla Bean Ice-Cream (V)

Baked Alaska with Raspberry Coulis (V)

Lemon Tart with Crème Chantilly (V)

Cheese Board with Crackers (V)

Menu

