

# Wedding Breakfast

## THREE COURSE MENU £48 PER HEAD

SELECT TWO OPTIONS PER COURSE  
DISHES CAN BE MADE GF OR VE UPON REQUEST

### STARTERS

Chef's Soup & Homemade Bread Roll (GF & VE)

Creamy Garlic Mushroom Bruschetta (V)

Classic Tomato & Basil Bruschetta (V)

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

Prawn Cocktail Served with Brown Bread

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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 + £2.50

Mushroom & Stilton Wellington | Roast Potatoes | Maple Glazed Carrots & Parsnips | Seasonal Greens (V)

Herb Crusted Salmon | Crushed New Potatoes | Tenderstem Broccoli & Lemon Caper Butter (GF) + £3.50

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)

Lemon Tart with Crème Chantilly (V)

Eton Mess

Cheese Board with Crackers (V)

*In the instance we cannot provide the exact food item, we will strive to offer a similar alternative.*

*We make every effort to provide alternatives for special diets but cannot guarantee that ingredients do not contain or have been contaminated by certain allergens. We will not assume any liability for adverse reactions to food consumed. A list of all allergens contained in our ingredients is available on request.*