

# Wedding Breakfast Menu Choices

## *Inclusive Starters*

- Slow roast tomato soup, basil pesto, cream
- Butternut squash soup, sage & onion, crème fraîche
- White onion & cider soup, cheddar cheese crouton
- Sweet potato, chilli, coriander & coconut cream soup
- Chestnut mushroom & celeriac soup, truffle oil
- Smoked haddock & potato chowder, chive cream
- Rustic butterbean, tomato & chorizo soup
  
- Crispy breaded brie, pear & walnut salad, cranberry relish
- Pimms marinated melon, raspberry sorbet, mint dressing
- Ham hock & pea terrine, pickled red onion salad, mustard dressing

## *Upgraded Starters*

- Prawn & crayfish cocktail, bloody Mary sauce, rustic bread (£1.00pp supplement)
- Smoked salmon plate, black pepper cream cheese, capers & shallots (£2.00pp supplement)
- Smoked duck, radish & sesame seed salad, pickled ginger & lime salad. (£1.00pp supplement)

## *Inclusive Main Courses*

*Served with a selection of seasonal vegetables & potatoes*

- Roast chicken supreme, red onion & thyme stuffing, roast chicken gravy
- Honey roast loin of pork, sea salt crackling, sage & onion stuffing, apple sauce
- Slow cooked brisket of beef, local ale, and caramelised onion gravy
- Seared Salmon Fillet, crispy leeks, Champagne sauce.
- Asparagus & creamed leek tartlet, herb sauce.
- Mediterranean vegetable & goats cheese wellington, basil cream sauce
- Wild mushroom gnocchi, cream sauce, rocket pesto
- Beetroot & blue cheese risotto, candied walnuts, thyme

### *Contemporary Main Courses with a twist*

- Fish & Chips, beer battered cod, chips, pea puree, and malt vinegar
- Sausage & mash, trio of sausages, buttered mash, crispy shallot rings, balsamic jus
- Stone baked homemade Pizza, with your choice of toppings
- The Slider Collection, trio of mini burgers, bacon, chilli, cheese, chips & slaw
- Steak & Doombur ale pie, wholegrain mustard mash, spring greens, gravy

### *Upgraded Main Courses*

- Prosciutto wrapped chicken breast, mushroom & tarragon sauce (£2.00pp supplement)
- Duo of pork, roast fillet & slow cooked belly, crispy sage & cider jus. (£2.00pp supplement)
- Roast rump of lamb, pistachio crust, port wine sauce. (£7.00pp supplement)
- Roast sirloin of beef, Yorkshire pudding, creamed horseradish. (£7.00pp supplement)
- Pan fried sea bass, sea salt & rosemary potatoes, red pepper butter. (£2.00pp supplement)
- Grilled cod loin, mussels, peas, lemon beurre blanc (£2.00pp supplement)

### *Inclusive Desserts*

- Glazed lemon tart, raspberry & mint compote.
- Sticky toffee pudding, with stickier toffee sauce
- Chocolate orange profiteroles, orange cream, filled, dark chocolate
- French apple flan, vanilla ice cream, dusted with cinnamon sugar
- Individual apple, pear & walnut crumble, vanilla custard.
- Chocolate ganache torte, salted caramel, toffee popcorn
- Warm chocolate brownie, cappuccino ice cream
- Baked vanilla New York cheesecake, apple & blackberry compote

### *Upgraded Desserts*

- Selection of cheeses, biscuits, celery & chutney (£3.00pp supplement)
- Chef's signature chocolate tasting plate (£2.50pp supplement)