

Wedding Breakfast Menu

W  H

Starters

Roasted butternut squash soup, mixed seeds, sumac, crème fraîche

Celeriac Soup, apple cider, truffle cream

Goat's cheese and truffle ravioli, cauliflower preparations, confit tomatoes, black olive

Pressed cubes of ham hock, grain mustard, sweet pickles, croûte

Smoked salmon Ballotine, pickled cucumber and fennel, lemon sherry dressing, granary croûte

Spiced duck leg, oriental vegetable, coriander, noodle salad, hoi sin reduction, crispy pancake

Tian of avocado, Whitby bay crab cocktail, sweet pepper gazpacho

Salt 'n' pepper squid tempura, roast belly pork, sweet chilli sauce

Smooth chicken liver parfait, chutney, warm brioche

*Seared scallops & asparagus, lemon grass, butter sauce

*£7.50 Supplement per person



Main Course

Scottish salmon fillet, tarragon potatoes, tender stem broccoli, baby carrot, dill butter

Corn fed chicken breast, thyme fondant potato, crisp pancetta, confit carrot purée, seasonal vegetables, Café au Lait

Chicken breast, tagliatelle, mushroom Velouté, wild mushrooms & spinach

Rosemary and thyme infused pork rib, salt baked celeriac, dauphinoise potato, crisp sage, seasonal vegetables, red wine jus

Sticky beef cheek, slice of rare sirloin, horseradish mash, roasted herb seasonal vegetables

Lamb rump, leek and potato boulangere, roasted asparagus, mint infused red wine jus, seasonal vegetables

*Braised oxtail & mini fillet of Vale of Clwyd beef, roasted shallots, red wine jus, truffle creamed potato, seasonal vegetables

*Fillet of beef, suet pudding, butterbean purée, seasonal vegetables, Madeira jus

*Fillet of beef, pepper sauce, fondant potato, tri colour beetroot, seasonal vegetables

*Fillet of beef, Béarnaise sauce, Lyonnaise potatoes, garden salad, confit tomato dressing

*£7.50 supplement per person



Dessert

Bailey's bread & butter pudding, salted caramel ice cream

Rippled Italian meringue, whipped cream, seasonal berries, fruit & prosecco jellies, basil sugar

Individual Lemon meringue pie

Apple calvados cheesecake, date puree, vanilla anglaise

Millionaires delice shortbread crumb

Chocolate & cherry torte, white chocolate ganache

Pear & Walnut frangipane Tart

Sticky toffee pudding salted caramel sauce, sesame brittle, clotted cream ice cream

Strawberry & Basil Cheese cake

