

# WEDDING BREAKFAST MENU





# STARTERS

# Goats Cheese Panna Cotta

rocket, pickled shiitake, garlic croûtes 435.5kcal

## Pork Kromeski

Caramelised brae burn puree, celeriac remoulade 565kml

Seasonal Soup (v) available for vegan 66kcal

# Potted Shrimp

Homemade crumpet, cucumber and asparagus salad 365kcal (£2 per person supplement)

# Chicken & Wild Mushroom Terrine

Bagna cauda, poached grapes 262kcal

#### Smoked Salmon

Crème fraiche, fresh herbs, crispy quail egg 239kgal

#### Crab Salad

Lime, coriander, apple, toasted sour dough 837kcal (£3 per person supplement)

Goats Curd (v) available for vegan

Fig and apple salad, candid walnuts 439kcal

Beetroot Terrine (v) available for vegan Ginger, ricotta, sesame, carrot 68kal

#### V - Vegetarian

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. On average an adult needs to consume 2000 calories per day.

## MAINS

# Free Range Chicken Breast

Fondant potato, creamed cabbage and bacon, fine beans, baby glazed onions 630kgl

# Roast Guinea Fowl

Wilted greens, wild mushroom and barley, charred leeks, truffle 411kal

# Pave Beef

Watercress, boulangère potatoes, young carrots, red wine sauce. Horseradish hollandaise on the table 770km2l

# Slow Roast Rump of Lamb

Herb crusted confit potato, roast aubergine, tomato concasse 477kgal

#### Stone Bass

Saffron poached potato, tender stem broccoli, and chorizo cassoulet 684kal

# Roast Duck Breast

Pommes Anna, kale, sweet and sour shallot, cherry jam 1142kcal

# Fillet of Beef

Rosti potato, glazed short rib, buttered spinach, young leeks 799kcal (£5 per person supplement)

#### Risotto (v)

Wild mushroom, mascarpone, poached egg, truffle 1238kgal

Quinoa, Carrot & Orange Emulsion (v) available for vegan

Roasted Pepper, Pine Nut and Goats Cheese Wellington (v) available for vegan

Rocket, and aged balsamic 991kcal

Thyme and Shallot Tart (v) available for vegan Hazelnuts, barkham blue, bitter leaves 635kcal

# DESSERTS

# Tropical Fruit Pavlova (v)

Vanilla cream, yoghurt sorbet 355kcal

# Black Forest Delice (v)

Griottines, black cherry ice cream 361kal

# Honeycomb Cheesecake (v)

Banana and lime ice cream 584.3kcal

# Milk Chocolate, Raspberries, Honeycomb,

Confit Lemon (v) available for vegan 584kcal

# Opera Cake (v)

Sugared walnuts, passion fruit sorbet 482kcal

# Sticky Toffee Pudding (v)

Pecan butterscotch sauce, vanilla ice cream 903kcal

#### Tiramisu (v)

Bitter chocolate ganache, espresso granita, Amaretti biscuit 525kal

Baked Coconut Rice (v) available for vegan Cherry jam, cinnamon croutons 893kcal

# **CHEESE BOARDS**

£6.00 per person for 3 cheese selection 526kcal

£8.00 per person for 4 cheese selection 639kcal

Selection of handpicked seasonal French and English cheeses, fruit jelly, white grapes, celery, biscuits - country style bread