



WEDDING BREAKFAST MENU

STARTERS

Pressed Ham Hock Terrine
Piccalilli gel, toasted sourdough

Soup of Choice (V)
with brioche roll

Tempura Prawn Cocktail
Baby gem, Marie rose sauce

Asparagus & Crispy Hens Egg (V)
Truffle Emulsion

Chicken Caesar Salad
*Traditional dressing, croutons,
shaved parmesan*

MAINS

Glazed Pork Tenderloin
*Dauphinoise potatoes, seasonal veg,
red wine jus*

Chicken Supreme
*Fondant potato, buttered
greens, thyme jus*

Mushroom & Truffle
Risotto
Parmesan crisp

Pan-fried Salmon Fillet
*Crushed saffron potatoes, broccolini &
lemon butter sauce*

Butternut Wellington (VE)
*Roast potatoes, seasonal veg,
veggie jus*

DESSERT

Lemon Posset
Almond shortbread, berry coulis

Sticky Toffee Pudding
*Butterscotch sauce,
madagascan vanilla ice cream*

White Chocolate & Orange Tart
Chantilly cream, raspberry coulis