

## Wedding Breakfast Menu

Please choose 2 starters, 2 mains and 2 desserts plus a vegetarian option for your guests

### Starters

- Poacher's terrine, mushroom marmalade, baby gem and sourdough
- Long Clawson stilton, broccoli and almond tart, with pipperrade dressing (v)
- Smoked salmon, asparagus and crème fraiche pillow, candy beetroot and green apple
- Salad of spiced duck with pickled carrots and peas, duck ham, dijon dressing and rocket **(+£1.50pp)**
- Plum tomato, smoked mozzarella and avocado, BBQ tomato jus and pine nuts
- Cod and chorizo fishcakes, charred courgette salad and crayfish gribiche
- Foie gras ficelle, pancetta, caraway crisp and a peach dressing **(+£2.50pp)**
- Salt baked heritage carrots, whipped goats cheese, carrot crisps, herbs and almonds (v)
- Walnut crusted crottin, beetroot, apple and rocket salad (v)
- Salad of Hensons salt beef, pickled shallots, kholrabi, and cauliflower **(+£2.00pp)**

### Soups

- Roasted field mushroom, chevre bon-bon and shallot rings (v)
- Tomato and lemongrass veloute, basil and sorrel oil (v)
- Chilled gazpacho, with charred cucumber (v)
- Spring pea and gem lettuce, pancetta and radicchio pesto
- Roasted celeriac, almond and white truffle (v)
- Jerusalem artichoke, with Kent truffle and quails egg (v) **(+£2.00pp)**
- Lobster and San marzano tomato bisque **(+£3.25pp)**
- French onion, rarebit toasts **(+£1.50pp)**
- Brown Windsor soup, with puffed barley
- Leek and sweet corn veloute with shrimp toasts **(+£1.50pp)**

## Mains

Spiced lamb rump, glazed shallots, parmesan mash, green beans, roast tomato yoghurt and rosemary sauce

Roasted corn fed chicken filled with a tarragon and ginger mousse, parmesan croquettes and roasted roots

Roasted Cornish monkfish wrapped in basil and bacon, new potato, artichoke, tomato and a lemon sauce **(+£1.50pp)**

Wild mushroom and broccoli gnocchi with carrot pearls and fontina (v)

Sirloin of English beef, celeriac fondant, spiced carrots, and a forestiere sauce **(+£1.50pp)**

Pave of Atlantic cod, cannellini and mussell stew, Iberico ham & a cauliflower cheese sauce

Fillet of beef, goose fat fondant, spiced carrots, ox cheek and port sauce **(+£4.00pp)**

Wild Cornish bass, slow cooked potatoes, roast fennel hearts, pine nut orzo and Provencal confetti **(+£3.00pp)**

Centre rack of lamb, spelt crusted Lyonnais potato, braised cabbage, root vegetables

Globe artichoke en-croute filled with lemon goats curd, green vegetable chowder and pickled ginger dressing

## Desserts

Chocolate and orange tranche cake, passion fruit, banana and praline

Apple tart tatin, vanilla ice-cream, cinnamon and apple sauce

Mixed fruit and prosecco jelly, cider sylabub and raspberry crumble

Strawberry and peach soaked baba, strawberry sorbet, crushed mint and sable **(+£1.00pp)**

Warm Bakewell tart, griotines in kirsch and almond custard

Lemon tart, stem ginger yoghurt, pine nut praline and verbena

Eton mess, toasted almonds, pistachios and strawberry caramel

Pear and ginger beer cheesecake, apple jus and macadamia nuts

Chocolate fondant, pistachio ice-cream and toasted marshmallow **(+£1.00pp)**

Selection of British and French cheese, celery, fruit breadstick and quince jam **(+£4.00pp)**

\*Please note some dishes require an additional supplement per person if chosen