



Sample Wedding Breakfast Menu

(Part of Package)

Price:£82.00

Starters

- Leek and potato soup - topped with crispy peppered croutons (v/vegan/gf/df)
- Fantail of honeydew melon - served with a seasonal berry compote (v/vegan/gf/df)
- Tomato and pancetta tart - with peppered rocket salad
- Locally sourced goats cheese - with poached pear and ripe melon salad (v/gf)
- Smoked chicken and russet apple - with sultanas and walnut dressing (gf)
- Smoked fish pate - served with salad leaves, horseradish cream and sour dough bread
- Tomato and tarragon soup (v/vegan/gf/df)

Mains

- Roast chicken breast topped with wild mushroom and thyme sauce (gf)
- Fillet of salmon with white wine and fine herb veloute (gf)
- Roast loin of free range roast pork, apple sauce and roast gravy (gf/df)
- Chicken breast wrapped in bacon served with pommery mustard sauce (gf)
- Herb crusted scottish salmon with vine tomatoes and chive butter (gf)

Desserts

- Rich chocolate tart - with vanilla chantilly cream and chocolate sauce
- Raspberry and vanilla cheesecake - with tangy raspberry puree and chantilly cream
- Sharp lemon tart - with raspberry puree and creme fraiche
- Alphonse mango cheesecake - with passion fruit coulis
- Warm cherry bakewell
- Colourful fresh fruit salad - with chantilly cream (gf)
- Fresh fruit pavlova - with fresh cream/coconut cream and fruit (gf/df)