



Wedding Breakfast: Set Menu

Option B

Starter

Salmon tartare, cucumber ribbon, chicory soda bread and caviar
Chicken, apricot and pistachio terrine wrapped in serrano ham with red onion marmalade
Sautéed woodland mushrooms in a light pastry box, roasted egg and a truffle butter foam (v)

Main

Yorkshire pasture slow cooked ox cheeks, creamed potato, baby leeks and fresh horseradish
Escalope of salmon with fish velouté risotto, potato scales and dill
Sautéed free-range chicken breast, bread and tarragon pudding baby carrots and roasted chicken
jus

Dessert

Chocolate pavé
Cherry and almond tart with caramel ice cream
Rum and raisin crème caramel

Coffee and chocolates.

*All mains served with seasonal vegetables

All wedding menus are served with a selection of freshly made handmade bread rolls.