



3 - Course Wedding Breakfast - Included in most packages

Price:£57.00

*Menu subject to change in content and price point. Sample menu, for illustration purposes only. Available at selected venues/events. Please contact us directly to confirm availability and price.

Starters:

Toasted Pant-Ys-Gawn goat's cheese, heritage beetroot, dressed leaves, pine nuts and vinaigrette dressing
(V) Pressed ham hock and leek terrine, piccalilli flavours, toasted sourdough

Sicilian smoked haddock, capers and pecorino fishcake, dressed leaves, smoked paprika aioli
Roast tomato and red pepper soup, parmesan crostini (V) Smoked duck salad, torched peach, mango salsa

Hot smoked salmon, Cajun brown shrimp, grilled asparagus, crispy Burford Brown egg
Juniper-cured Wild Venison carpaccio, pickled cranberries, parmesan shavings, wild rocket

Organic chicken liver parfait, red onion marmalade, toasted bread
Home-cured beetroot and juniper salmon gravadlax, pickled cucumber, heritage beets

Vegan starters

Spiced sweet potato wedges, fragrant tabbouleh salad Caramelised cauliflower, rhubarb, pink grapefruit, fresh herbs

Vegan mushroom & quinoa - stuffed Portobello

Mains:

Rump of lamb, carrot puree, dauphinoise potatoes, heritage carrots, tenderstem broccoli, herb-roasted plum tomato, rich lamb jus (£3 supplement)

Fillets of seabass, saffron and courgette risotto, sauce vierge Roast chicken breast, dauphinoise potato, carrot puree, tenderstem broccoli, herb-roasted plum tomatoes, herby chicken & thyme jus

Crispy breadcrumb pork belly & black pudding, squash puree, dauphinoise potato, tenderstem broccoli, heritage carrots, creamy cider sauce

Braised beef cheek, pomme puree, Cavolo Nero, heritage carrots and a rich red wine jus

Pan-fried cod, West Indies chickpea curry, capers and spring onion potato cake, crispy Burford Brown egg
Confit duck leg, squash puree, tenderstem broccoli, potato confit, heritage carrots, blueberry sauce

Pumpkin and ricotta tortellini, rich basil, tomato and pine nuts sauce (V)

Luca's Events

Vegan Mains

Teriyaki roasted courgette, walnuts, spiced squash bon bon, poppadum crisps, courgette & basil puree
Grilled aubergine and Asturian chickpea "lasagna", wild rocket and aged Pedro Ximenez reduction

Charred purple sprouting broccoli, , spiced bean bon bon, grilled peach, poppadum crisps, tarragon oil

Desserts:

White chocolate and vanilla panna cotta, berries and cherry liquor compote
Chocolate panettone bread and butter pudding, homemade vanilla custard

Sticky toffee pudding, whiskey toffee sauce, vanilla ice cream Chantilly Tart au Citron, lemon sorbet
Traditional Italian tiramisu
Key lime meringue tart, lemon sorbet

Tangy orange and passion fruit cheesecake, passion fruit ice cream
Chocolate fondant, salted butter caramel, clotted cream ice cream

Cheese board – a selection of local and continental cheeses, celery, grapes, artisan chutney, breads and crackers

Vegan Desserts

Apple & blackberry crumble, vegan custard
Chocolate and raspberry tart, raspberry sorbet
Vegan sticky toffee pudding, toffee sauce, vegan vanilla ice cream
Belgian chocolate brownie, fresh berries, raspberry sorbet

Tea, coffee

