



THE CLASSIC WEDDING
BREAKFAST

Price:£65.00

Elegant, timeless and beautifully presented, our Classic Wedding Breakfast combines refined flavours with exceptional service. Designed for couples looking for a traditional wedding meal with a modern twist.

CANAPÉS

- Smoked Salmon Blini – Dill crème fraîche and salmon roe.
- Confit Duck Crostini – Orange gel and micro herbs.
- Roast Beef Yorkshire Pudding – Horseradish cream.
- Goats' Cheese & Beetroot Tartlet (V) – Candied walnut.
- Truffle Parmesan Gougère (V) – Light choux pastry with mature Parmesan.

STARTER

Heritage Tomato & Burrata Salad

Creamy burrata, colourful heritage tomatoes, basil oil and aged balsamic.

MAIN COURSE

Pan-Roasted Chicken Supreme

Served with dauphinoise potatoes, seasonal vegetables and a white wine & tarragon cream sauce.

Vegetarian Option

Wild Mushroom & Truffle Risotto

Finished with aged Parmesan, fresh herbs and crispy wild mushrooms.

DESSERT

Choose from:

- Classic Italian Tiramisu
- Lemon Meringue Tart
- Dark Chocolate Delice with Raspberry Coulis

Every plated menu is prepared to order using premium seasonal ingredients and can be tailored to accommodate all dietary requirements.