

Wedding Breakfast Buffet Menu

£29.95 per head, £32.95 per head with sweet bites

Four Savoury Platters - Three Sides - Three Sweet Bites

Served self-service (no guest limit) or family style (up to 56 guests)

Savoury Platters - choose 4

Charcuterie Plate

mixed cured meats, house pickles

Pea & Courgette Fritters **VG, GF**

Romesco sauce

Lemon & Garlic Roast Chicken **GF**

tarragon aioli

Crispy Filo-Wrapped Halloumi **V**

hot honey, chipotle

Roast Beef Topside **+£1.50**

watercress, horseradish, Yorkshire pudding

GF option

Home-Cured Sea Trout Gravlax Smörgåsbord

pickled cucumber, dill, horseradish crème fraîche, rye bread

Roast Seasonal Vegetable Lasagna **V**

Black Bomber cheddar, pomodoro sauce

VG option

Roast Vegetable Antipasti **V, GF**

bocconcini, house pickles

VG option

Treacle-Glazed Gammon **GF**

salsa verde

BBQ Pork Ribs **GF**

apple & fennel slaw

Sides - choose 3

Tear & Share Flatbreads **VG**

hummus

Focaccia **VG**

oil, balsamic

Roast Beetroot & Goats Cheese Salad **V, GF**

orange vinaigrette

New Potato Salad **VG, GF**

grain mustard dressing

Giant Couscous, Chickpea, Roasted Squash Salad **VG**

pomegranate molasses, mint

Roasted New Potatoes **VG, GF**

chimichurri

Sweet Bites - choose 3

All V

Baked White Chocolate and Raspberry Ripple Cheesecake

Black Forest Brownies **GF**

Cinnamon Sugar Churros

miso caramel sauce

Orange & Almond Polenta Drizzle Cake **VG, GF**