

## Wedding Breakfast Menu

**Spring/Summer** April-September

£39.50 per head

Choose 3 of each course | Up to 56 guests

*We use seasonal ingredients in our dishes to provide the best quality options for our menus. However, there may be times when these products are not available and we will replace them with an item of the same quality.*

### To Start

Charred Mackerel **GF**

*celeriac remoulade, watercress*

Cornish Crab & Leek Tartlet

*fennel & vanilla purée*

Charred Peach & Burrata **V, GF**

*hazelnut, orange*

**VG option** (whipped vegan feta)

Chicken Liver Parfait

*house focaccia, cornichons, homemade butter*

**GF option**

Ham Hock Croquette

*piccalilli, parmesan*

**GF option**

### Main Course

Beef Wellington **+£2.50ph**

*king oyster mushroom, potato fondant, red wine jus*

Corn-Fed Chicken Supreme **GF**

*smoked chorizo & chickpea stew, salsa verde, preserved lemon*

Roast Cod\*

*pan-fried potato gnocchi, crab sauce, celeriac remoulade*

**GF option**

\*We work closely with a sustainable fishery; supply does vary and we may have to offer an alternative of equivalent quality.

Spring Pea Risotto **V, GF**

*sorrel salsa verde, summer truffle, grana padano, crispy capers*

Crispy Artichoke Flower **VG, GF**

*ratatouille, sunflower seed pesto*

**V** vegetarian | **VG** vegan | **GF** gluten free

## Desserts

### All V

Chocolate Delice **GF**

*caramel, hazelnut, miso ice cream*

Poached Pear Frangipane Tart

*blackberry sorbet, hazelnut praline*

Seasonal Fruit Pavlova **GF**

*vanilla mascarpone*

Brioche Bread & Butter Pudding

*rum & raisin ice cream*

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

*mandarin sorbet*

Cheese Selection **+£1.50**

*artisan crackers, house chutney, celery, grapes*

**GF option**