

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

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