

Wedding Breakfast Menu - Spring/Summer

£37.50 per head

Choose 3 of each course

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
horseradish, pickled salad, Rye crouton

GF option

Cornish Crab & Leek Tartlet
fennel & vanilla purée

Tenderstem Broccoli **V, GF**
hazelnut, whipped goats cheese, pickled raisins, walnut dressing

VG option

Smoked Chicken Terrine **GF**
roast leek, parsley sauce

Braised Pig Cheek **GF**
sweetcorn velouté, paprika popcorn

Main Course

Beef Wellington **+£2.50ph**
king oyster mushroom, potato fondant, red wine jus

Corn-fed Chicken Supreme **GF**
'nduja risotto, charred onions

Roast Cod Loin
braised oxtail, chive gnocchi, carrot purée

GF option

Heritage Tomato Risotto **V, GF**
mint emulsion, confit tomatoes, shaved vegetarian parmesan

Miso-Glazed Carrot **VG, GF**
braised butter beans, carrot top & sunflower seed pesto, spring tempura

Desserts

Roasted Strawberry & Crème Fraîche Ice Cream **V, GF**
meringue, white chocolate ganache, black pepper

Chocolate Delice **V, GF**
caramel, hazelnut, miso ice cream

Summer Pudding
crème anglais

***Contains gelatin**

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

Cheese Selection **V +£1.50**
artisan crackers, house chutney, celery, grapes
GF option