

Wedding Breakfast Menu

£35/head

To Start

Hot-Smoked Mackerel **GF**

apple purée, pickled celeriac, horseradish cream

Mac & Cheese Bites **V**

truffled aioli, shaved parmesan

Exmoor Venison Tartare

onion purée, pickled shallots, capers, croutons

GF option

Salted Cod Loin **GF**

potato & grain mustard velouté

VG & GF option on request

Main Course

Roast Plaice **GF**

oyster mushrooms, pancetta, red wine sauce

Roast Rib of Beef **GF**

aligot, watercress salad, sauce Bordelaise

Onion Squash Caponata **GF**

sherry-soaked raisins, mint yoghurt

VG option

Organic Chicken Breast **GF**

Jerusalem artichoke risotto, onion purée, tarragon oil

Desserts

All V

Dark Chocolate Mousse **GF**

poached pear, smoked salt

Popcorn Panna Cotta

caramelised banana, toffee sponge

GF option

Fig Tart Fine

vanilla ice cream, port reduction

VG & GF options

Cheese Selection

artisan crackers, house chutney, celery, grapes

GF option