

WEDDING BREAKFAST

Hand pick and create your own event menu
from our favourite party dishes:

Pre Order Requirements:

3,3,3 for groups of up to 50

2,2,2 for groups up to 80

1,1,1 for groups over 80

STARTERS

Pressing of Smoked and Corn-Fed Chicken,
Pickled Walnut, Celery, Brioche
[SD,C,M,G,N,E]

Buffalo Mozzarella, Port Marinated Figs,
Artichoke Hearts, Salsa Rossa
[SD,M,C]

Bresaola, Shaved Pecorino,
Caper Berries, Wild Rocket
[SD,M]

Truffled Cauliflower Soup,
Salsa Verde, Croutons VE
[C]

Goat's Cheese, Heritage Beetroot,
Truffle Honey Dressing
[SD,M]

Smoked Salmon, Herb Crème Fraiche,
Warm Blini, Keta
[F,M,G]

Heirloom Tomatoes, Compressed Cucumber,
Red Onion, Balsamic Glaze, Mizuna Leaf VE
[SD]

MAINS

Corn-Fed Chicken Breast
fondant potato, tenderstem broccoli, chicken butter sauce
[SD,M]

Salmon Fillet
potato, sautéed spinach, baby turnips, chive butter sauce sauce
[M,F]

Cauliflower Steak
butter bean purée, chimichurri, pea tendrils VE

Lamb Chump
creamy mash, aubergine purée, braised fennel,
tomato and olive sauce VE (*£5 supplement per person*)
[M,SD]

Sea Bass Fillet
saffron risotto, tomato & basil dressing (*£5 supplement per person*)
[F,M]

Burrata and Black Truffle Tortellini
preserved lemon, soft herbs (*£5 supplement per person*)
[G,SD,M]

Fillet of Beef
horseradish mash, pearl onion, red wine sauce (*£10 supplement per person*)
[M,SD,Mu]

DESSERTS

Baked Cheesecake
strawberry sorbet, balsamic
[M,SD,E]

Almond Panna Cotta
seasonal fruit compote VE
[N]

Passion Fruit Meringue
mango sorbet, crème chantilly
[E,M]

Chocolate Layer Cake
salted caramel ice cream, honeycomb
[G,M,E]

Exotic Fruit Plate
coconut sorbet VE

Sticky Toffee Pudding
caramel sauce, vanilla ice cream
[E,M]

English Cheese Selection
quince paste, crackers *(supplement £5 per person)*
[M,C,G,SD]

Tea and Coffee