



## WEDDING BREAKFAST

A pre order is required. Please ask your guests to choose from the menu below

### STARTERS

**Cured Scottish Salmon in lime and dill,**  
horseradish cream and blini (DF\*) (GF\*)

**Baked goat cheese tart,** red onion marmalade,  
walnuts and mixed leaves (V)

**Pressed ham hock and chicken terrine,** pear  
chutney, pickled vegetables (DF\*) (GF\*)

**Marinated tiger prawn,** crushed avocado, crispy  
Parma ham, spicy Bloody Mary (optional)  
(DF\*) (GF\*)

### MAINS

**Roasted salmon fillet,** green vegetables, ginger  
and soy vinaigrette (DF\*) (GF\*)

**Roasted Devonshire red corn-fed chicken breast,**  
chicory tart, lentils (DF\*) (GF\*)

**Moroccan marinated rump of lamb,** Bubble and  
Squeak, olive and thyme sauce (DF\*) (GF\*)

**Spinach tagliatelle,** wild mushrooms, flaked  
almonds (V) (GF\*)

### PUDDINGS

**Pear crumble tart,** clotted cream and pear salsa

**Bitter chocolate cake tart,** almond cream & vanilla jelly

**Crème brûlée,** Madagascan vanilla, honey Madeleine

### COFFEE AND SPECIALITY TEA

Served with petit fours

### ADDITIONAL COURSE

**Selection of fine British cheeses,** multi cereal bread and  
biscuits £12.50

### SIDES (v)

Sautéed seasonal vegetables £5.50

Portion of crunchy chips £4.50

Mixed salad £5.50

(V) Vegetarian option

(V\*) Vegan option available on request

(DF\*) Dairy Free option or available on request

(GF\*) Gluten Free option or available on request