

## WEDDING BREAKFAST

---

The Wedding Breakfast menu is designed to be eaten as three courses. Please choose one dish, for each course, for your entire wedding party to enjoy. Dietary requirements will be considered, and dishes adapted where possible.

£70 PP

*To start*

Pottage of Pea & Ham Hock, Oregano Oil (Gf)

Chicken Liver Pate, Crispy Sourdough, Red Onion Jam

Watermelon, Feta & Parma Ham, Garden Mint Oil, Dukkah (Gf, Vo)

Venison & Heritage Beetroot Carpaccio, Sicilian Olive Oil, Watercress (Gf)

Pulled Beef Croquettes With Celeriac Remoulade, Mustard Dressing

Asparagus, Crispy Poached Egg, Chorizo Vinaigrette (Gf, Vo) (Out Of Season Sup Of £3)

Twice Baked Smoked Haddock Soufflé, Horseradish & Parsley Sauce

Pan Seared Scallops with Bacon Frazzles, Spinach & Watercress Hash, Pea Purée (£3 Sup)

Crab Tortelli, Pink Grapefruit, Lemongrass, Ginger (£3 Sup)

Tuna Tatarki With Avocado, Tomato, Red Onion, Coriander (Gf)

Dim Sum & Hosimaki, Japanese Pickles, Soy & Wasabi (Ve)

Heritage Tomato, Mozzarella & Basil Salad (Gf, V)

Heritage Tomato Bruschetta, Olive & Basil Dressing (Ve)

Roasted Butternut Squash & Coconut Soup (Ve)

# WEDDING BREAKFAST

---

*To follow*

Roast Corn-Fed Chicken, Creamed Potatoes, Seasonal Vegetables, Woodland Mushrooms & Madeira Sauce (GF)

Ponzu Glazed Duck Breast, Togarashi Spiced Leg, Sticky Rice, Pickled Cucumber & Plum Jam (Gf) (£6 Sup)

Crispy Pork Belly, Fondant Potato, Toffee Apples, Calvados Gravy

Braised Sarsden Lamb Shoulder, Colcannon Cake, Pea Puree, Caper Sauce (GF)

Zaatar & Pinenut Lamb Cutlets, Roast Potatoes, Seasonal Vegetables, Pepper & Aubergine Sauce (GF) (£6 Sup)

Pot-Roasted, Herb Crusted Beef Brisket, Boulangère Potatoes, Roasted Root Vegetables, Smoky Jus (GF)

Beef Wellington, Dauphinoise Potatoes, Seasonal Vegetables, Malbec & Pepper Jus (£10 Sup)

Seared Salmon, Spring Onion Mash, Seasonal Vegetables, White Wine & Chive Sauce (GF)

Grilled Stone Bass, Charred Tenderstem, Brown Shrimps, Toasted Pearl Barley (GF)

Monkfish & Cashew Curry, Corn Cakes, Spinach & Watercress Sambal (Gf) (£6 Sup)

Salt Baked Roots, Aioli, Coriander & Wild Rocket (VE)

Woodland Mushroom, Roasted Garlic, Spinach & Watercress Wellington (VE)

Tunisian Cauliflower, Torched Pepper & Lentil Tagine (VE, GF)

# WEDDING BREAKFAST

---

## *To finish*

---

Sticky Toffee Pudding, Toffee Sauce, Calvados Clotted Cream

Glazed Lemon Tart, Raspberry Compote

Baked Chocolate Fondant, Chocolate Semi-Freddo, Toasted Hazelnuts

Sticky Treacle Tart, Orange Crème Fraîche

Merriscourt Eton Mess, Whipped Cream, Meringue, Strawberries (GF)

Vanilla & Blueberry Panna Cotta, Toasted Coconut (GF)

Passionfruit Cheesecake, Mango Salsa, White Chocolate Nibs

Classic Tiramisu, Toasted Coffee Bean Syrup

English Summer Sherry Trifle

Chocolate & Hazelnut Croque En Bouche (£3 Sup)

Charred Pineapple, Agave, Blueberries (VE)

Roasted Pear Crumble, 'Custard' (VE)

Plum Tart, Raspberry Sorbet (VE)

---

## *Tea and Coffee*