

## Wedding Breakfast Samples:

### **Starter**

*Home smoked salmon & hot smoked salmon rilette with watercress and a  
Horseradish & chive dressing*

*House pate, duck liver, ham hock and black pudding with pistachio dressing & brioche*

*Saudi tiger prawn cocktail, crayfish & smoked pancetta dressing with basil mousse*

*Kidderton Ash Goats Cheese and pickled beetroot with rocket leaf salad and a thyme, honey and  
walnut dressing*

*Grilled artichoke and three bean salad*

*Smoked mackerel pate with soft boiled quails egg and cured cucumber salad*

*Tian of Cornish crab, rhubarb and cucumber compote, avocado mousse with cucumber gazpacho*



### **Main Course**

*Suffolk chicken breast, potato fondant with summer greens and red wine jus*

*Twelve hour roast shoulder of lamb, roast garlic mash, chorizo and three bean cassoulet with a red  
wine jus*

*Canon of Gower salt marsh lamb, rosemary hash cake, pea and truffle puree with warm broad bean  
and shallot salad*

*Fillet of Aberdeen Angus, triple cooked chips, Béarnaise sauce with water cress salad*

*Barbary duck breast, smoked pancetta hash cake, savoy cabbage & caramelized onions with confit orange sauce*

*Pan fried cod, braised baby gem, sautéed potato and shallot salad with pea & truffle puree with chive dressing*

*Grilled portobello mushroom with sautéed potato, shallot salad with pea & truffle puree with chive dressing (dairy free)*

### **Dessert**

*Lemon posset tart with raspberries & shortbread*

*Passion fruit and Valrhona tart with banana ice cream cones*

*Strawberry mousse & shortbread with basil sorbet and berry crisps*

*Chilled bramley apple crumble with red berry compote*

*Salted caramel tart with Valrhona chocolate tart vanilla ice cream*

*Valrhona chocolate mousse with pistachio and honey cone crust (dairy free)*

*Selection of British & French Cheeses with an apple and pear chutney*

