

WEDDING BREAKFAST MENU

Treasure your first moments of
married life with delicious food
and fine wine.

Starters

- Confit pavé of salmon, horseradish & beetroot
- Boudin of chicken & basil, puy lentil salad, Pedro Ximenez dressing
- Oriental duck salad, spring onion, bean shoots, hoi sin
- Salad of sea bass, wilted spinach, coriander salsa, herb oil
- Spiced monkfish, Asian slaw, sweet chilli jus
- Tian of crab, mango & coriander dressing, pickled cucumber
- Chicken & tarragon pithivier, bourguignon garnish
- Smoked duck, caramelised tangerine & beetroot
- Hazelnut crumb crottin, apple & celeriac rémoulade (v)
- Warm tomato, mozzarella & basil tart, tapenade & pesto (v)
- Charred red pepper & Golden Cross goat's cheese salad, pickled fennel & watercress (v)
- Wild mushroom arancini, bitter leaves, parmesan & truffle oil (v)

Mains

- Confit duck leg, parsnip purée, glazed plums, game chips
- Corn-fed chicken breast, fondant potato, spinach & bread sauce
- Baked salmon fillet, new potatoes, green beans & olives
- Beef fillet, smoked garlic mash, Bayonne ham, forest mushrooms (*supplement of £10*)
- Seared bream with wild mushroom ragoût
- Moroccan spiced cod, chorizo & chickpea cassoulet, lime & coriander
- Roast tenderloin of pork, creamed cabbage, caramelised apple
- Slow-cooked rump of beef, roasted root vegetables, orange & walnut
- Herb-crumbed canon of lamb, sautéed greens & parmentier potatoes (*supplement of £10*)
- Open lasagne of wild mushrooms & celeriac, truffle foam (v)
- Confit leek & potato pie, Barkham blue cheese, brown onion sauce (v)
- Buttered linguine, charred vegetables, tomato & olive oil emulsion (v)
- Butternut squash risotto, toasted seeds & basil, micro herb salad (v)

*We kindly request that you select one dish from the starter, main course and dessert selection for your entire party.
Please make us aware of any requests, food allergies or intolerances that you may have;
we are happy to offer suitable alternatives.*

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Sorbet

Champagne or sharp lemon
(supplement of £3.95)

Desserts

Marbled chocolate torte, Chantilly cream & seasonal fruit
Eton mess, crisp meringue & honeycomb
Crisp lemon tart, candied peel
Sticky toffee pudding, date cômpute, caramel sauce
Apple & blackberry crumble, toffee panna cotta
Iced nougat glacé, hazelnut brittle & raspberry sauce
Coffee gâteau opéra, pistachio crunch
Dark chocolate tart, praline cream
Vanilla & lemon cheesecake, raspberries

Cheese

A selection of locally sourced and French cheese, water biscuits and seasonal chutney
(supplement of £5.95)

Tea and coffee

with petit fours

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