



*Three course wedding breakfast menu*

White onion and parmesan soup (v)

Smoked mackerel and salmon pate served with a rustic bruschetta

Smoked bacon and leek tartlet served on a bed of baby leaf salad and crème fraiche

Peppered goats' cheese with textures of beetroot (v)

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Chicken fillet stuffed with ricotta cheese, watercress sauce, sautéed greens and boulangère potatoes

Traditional roast beef and Yorkshire pudding served with roast potatoes and roasted vegetables dressed with a rich jus

Loin of cod wrapped in Parma ham, with a herb crust served with crushed potatoes and roasted Mediterranean vegetables

Lasagne with chestnut mushrooms (v)

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Vanilla cheesecake with blueberry compote

Chocolate brownie with chocolate sauce and vanilla ice cream

Sticky toffee pudding with butterscotch sauce

Vanilla panna cotta, seasonal fruit compote and shortbread

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Freshly brewed coffee and chocolate mints