

Wedding Breakfast

Starters

*Smoked Salmon & Crayfish Tail Terrine served on Tossed Dressed Salad Leaves
finished with Balsamic Syrup Reduction*

Cream of Carrot & Coriander with a swirl of cream

Local Game Terrine stuffed with Chestnuts

served with apple & cinnamon chutney accompanied with melba toast

Lemon & Champagne Sorbet

Main Course

*Chicken Breast topped with Pan Fried Wild Mushrooms & Bacon finished with a
White Wine Cream Sauce*

Fillet of Beef Wellington wrapped in puffed pastry

*served with mustard mash potato accompanied with a redcurrant & rich port
wine jus*

*Steamed Fillet of Sea bass on a Bed of Wholegrain Mustard Mashed Potato with a
White Wine Sauce Finished with Tempura Battered King Prawns*

Spinach & Wild Mushroom Roulade served with new potatoes (v)

All above served with fresh seasonal vegetables

Trio of Desserts

(Chocolate Brownie, Strawberry Mousse in a White Chocolate Cup, Lemon tart)

Freshly filtered coffee & homemade petit fours