

Wedding Breakfast

Starters

Tomato, caramelized Red Onion & Goat Cheese Tart (v)

*Loaded Potato Skins topped with Cheddar Cheese,
Bacon, Sour Cream and Green Onions*

Crayfish Cocktail

Main Course

*Poached Salmon Supreme served with Champagne & Peppercorn
Sauce*

*Chicken Breast filled with Asparagus served with a White Wine,
Cream & Tarragon Sauce*

*Roasted Peppers filled with Vegetable Risotto
topped with Cheese Sauce served with a White Wine Sauce*

All the above served with Potatoes & fresh seasonal Vegetables

Desserts

Sticky Toffee Pudding served with Toffee Sauce

White Chocolate & Raspberry Cheesecake

Cheese Platter