Grand Wedding Breakfast Menu

Butternut squash veloute, marinated shimeji mushrooms, toasted pumpkin seeds (VDF / GF)

Garden beetroot salad, whipped goats cheese, candied walnuts (V / GF)

Home made falafel, smoked aubergine, pipperade, roquet salad (VDF /GF)

Caramelised onion & goats cheese tart, roquet salad (V)

Cornish white crab salad, marinated mooli, compressed cucumber, avocado cream (GF)

Duck liver parfait, hazelnut and endive salad, sherry reduction, toasted brioche

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Roast breast of Corn fed chicken, potato fondant, creamed cabbage, onions, bacon, chicken jus (GF)

Shoulder of Wiltshire Downlands lamb, creamed potato, garden greens, honey roasted carrots, lamb jus (GF)

Braised Stokes Marsh farm beef, horseradish potato, bourgignon garnish, braising juices (GF)

Roast fillet of Scottish salmon, Israeli cous cous, gem lettuce, sweet pepper sauce

Fillet of Cornish sea bream, creamed potatoes, broad beans, glazed fennel, citrus dressing (GF)

Sweet potato, aubergine, tomato, chic pea and spinach parcels, apricot quinoa (VDF/ GF)

Stuffed dolma, sticky rice, asian spiced tomato and coconut broth (VDF/GF)

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A choice of Sorbet Lemon Lime, Mandarin, Passion fruit, Strawberry, Raspberry, Pink Champagne, Mango, Coconut

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Vanilla crème brulee, lemon curd, raspberry sorbet (GF / V /NF)

Dark chocolate torte, caramel banana, coconut cream GF / V /NF))

Pear tart fine, candied walnuts, cardamom ice cream (V)

White chocolate cheesecake, baileys ice cream, blueberry jelly (V)

Chocolate and Caramel mousse, malt granola, milk ice cream (V)

Pineapple carpaccio, mango and passion fruit sorbet (VDF /GF /NF)

Bitter chocolate cake, raspberry sorbet (VDF/GF)

Please advise a set menu choice on behalf of all guests, with the exception of any special dietary requirements

Please advise us of any food allergies or intolerances.