

# Wedding Breakfast Menu

The wedding breakfast consists of three courses, Starters, Main Course and Dessert followed by Coffee. You can select two of each course, one of which must be a vegetarian option.

## Starters

Roasted Vine Tomato Soup with Basil and homemade Bread

Wild Mushroom Risotto with Parmesan crust and shaved truffle

Pressed Ham Hock and Gherkin Terrine with Homemade Brioche and Piccalilli

Salmon Gravavlax with Candied Beetroot and Lemon Mousse

Crispy Fishcakes on a bed of Mixed Leaf Salad with Tartare Sauce

## Main Course

Roast Topside of Cornish Beef served with Yorkshire Puddings and a Red Wine Jus

Roast Pork Loin, crispy Crackling, Sage and Onion Potato Terrine and a Redcurrant Jus

Oven Roast Chicken Breast with Bubble and Squeak Potato Cake, Purple Sprouting Broccoli and a Wild Mushroom and Pancetta Veloute

Pan Fried Salmon with Stir-fried Vegetables with a Chilli, Lime and Ginger Dressing

Grilled Cod with Thyme and Chorizo Bean Cassoulet, Watercress and Lemon

Mediterranean Vegetable and Goats Cheese Terrine with Tarragon, New Potatoes, Balsamic and Salad

## Desserts

Fresh Fruit Salad with Passion Fruit Sorbet

Sharp Lemon Tart with seasonal Berries

Chocolate and Orange Cheesecake with Candied Orange and Vanilla Ice Cream

Homemade Sticky Toffee Pudding with Toffee Sauce and Honeycomb Ice Cream

## To Finish

Coffee and Wedding Cake (provided by the Bride and Groom)