

Freshly prepared, beautifully crafted and elegantly presented Wedding Breakfast options.



## Starters (Choose one)

Salad of marinated buffalo mozzarella, proscuitto di san Danielle, figs and mint

Confit of Salmon, roasted baby fennel, frisee, and baby beetroot salad, sweet lemon dressing

Courgette, Mozzarella and roasted Red Pepper layered with preserved lemon, Basil, and a Herb oil (V)

Caparccio of beef, roasted golden beetroot, dandelion and fresh horseradish

## Main course (Choose one)

Roast Fillet of Beef with a Port and Roquefort Butter with baby ruby Chard, caramelised ChestnutsPea Purée and a Prosciutto Crisp

Roast Breast of Duck, with Raspberry Rumtopf, Walnut Mashed Potatoes, baby Spinach and a Whiskeyspiked Jus

Roast Fillet of Sea bass, Cider, Apples, Cream with panfried Spinach tossed with morels and baked new potatoes crushed with thyme.

Breast of Chicken stuffed with hazelnut Dukkah with paprika roasted tomatoes, braised celery, roast parsnip and a pumpkin Veloute

Spinach and girolle risotto cake with onion confit, dandelion and pomme granite salad (V)

## Dessert (Choose one)

Individual Chocolate Mousse, with orange & ginger, served with a fresh mango & papaya salad.

Lemon and vanilla semi-freddo with grilled figs and pistachio biscotti

Yoghurt and honey pannacotta with poached white peaches and grappa

Rich dark chocolate nemesis served with orange sorbet

Baked rhubarb with lemon and vanilla panna cotta