

## **Sit Down Wedding Breakfast Menu**

A selection of breads, flavoured butters and oil and balsamic vinegar on the table

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### **Starters (One option)**

Fresh Crab Bisque

Smoked Mackerel and Beetroot salad with Rocket and Pine Nuts

Pea and Fresh Herb soup

Red Onion and Goat's Cheese tart served with a Watercress salad

Shredded Duck salad with fresh leaves and a Cherry dressing

Ardennes Pa té served with Melba Toast

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### **Mains (One option)**

Roast Quail with a Rose scented Orange Jus (£2 Supplement)

Baked Fresh Salmon with Pesto Butter

Braised Lamb shank with a Red Wine and Rosemary Jus

Free-range Chicken breast wrapped in Parma Ham stuffed with Ricotta and Basil

Venison Sausages, Spring Onion mash and local ale gravy

Summer vegetable Risotto

Spinach and Feta Filo Pastry

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All served with Roasted sea salt New Potatoes and seasonal vegetables

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### **Dessert (One option)**

Shortcrust pastry citrus tart with Raspberry Cream and Fresh Raspberries

Dark Chocolate Mousse with chopped Pistachios and Honey Snap Biscuits

White Chocolate Panna Cotta with summer fruits and Amaretto Liqueur Classic Eton Mess with Fresh Strawberries and Amaretto Liqueur

Traditional Tiramisu

New York Cheesecake served with mixed summer berries

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Tea and fresh ground Coffee

Handmade Chocolates

**£40 per person**