

Wedding Breakfast

STARTERS

Smoked Salmon and Prawns

Capers | Pickled Shallots | Olive Oil Dressing | Mico Herbs | Lemon | Soda Bread and Butter
(£2 surcharge)

Homemade Soup of the Day

Choose from
Cream of Tomato and Basil | Leek and Potato | Wild Mushroom and Chive | Winter Vegetable

Melon, Mozzarella and Parma Ham Salad

Crunchy Watercress and Rocket | Honey Mustard Dressing

Minted Lamb Koftas

Succulent lamb kebabs | Traditional Greek Salad and Mint Yoghurt Dressing
(£2 surcharge)

MAINS

Pan Roasted Chicken Supreme

Sage and Onion Seasoning | Pigs in Blanket | Roast Gravy

Roast Sirloin of Beef ' Yorkshire Pudding'

Classic Roast Gravy or Chasseur Sauce
(£5 surcharge)

Slowly Braised Lamb Shank

Root Vegetables | Cranberry and Rosemary Sauce
(£5 surcharge)

Roast Loin of Pork

Seasoning Balls
Rich Apple and Cider Sauce

Camembert , Fig and Onion Tart

Balsamic Glaze (V)

Butternut Squash Lentil and Nut Wellington

Tomato and Herb Compote (VE)

DESSERTS

Peanut Butter Chocolate Brownie Cheesecake

Chantilly Cream | Caramel Sauce

Warm Sticky Toffee Pudding

Vanilla Custard

Strawberry and Prosecco Cheesecake

Chantilly Cream | Red Berry Coulis

Classic Lemon Tart

Fresh Berries and Cream

Homemade Bread and Butter Pudding

Vanilla Custard or Ice Cream

