



## Wedding Breakfast Menu

### Starters

Roasted butternut squash soup, mixed seeds, sumac, crème fresh

Celeriac Soup, apple cider, truffle cream

Goat's cheese and truffle ravioli, cauliflower preparations, confit tomatoes, black olive

Pressed cubes of ham hock, grain mustard, sweet pickles, long croute

Smoked salmon Ballantine, pickled cucumber and fennel, lemon sherry dressing, granary croute

Spiced duck leg, oriental vegetable, coriander, noodle salad, hoi sin reduction, crispy pancake

Tian of avocado, Whitby bay crab cocktail, sweet pepper gazpacho

Seared scallops & asparagus, lemon grass, butter sauce

Salt 'n' pepper squid tempura, roast belly pork, sweet chilli sauce

Smooth chicken liver parfait, chutney, warm brioche

### Main course

Seared cod, coconut, lime and chilli broth, Chinese vegetables and noodles

Corn fed chicken breast, thyme fondant potato, crisp pancetta, confit carrot puree, seasonal vegetables, Café au Lait

Chicken breast, tagliatelle, mushroom Velouté, wild mushrooms & spinach

Rosemary and thyme infused pork rib, salt baked celeriac, dauphinoise potato, crisp sage, seasonal vegetables, red wine jus

Sticky beef cheek, slice of rare ribeye, horseradish mash, roasted herb seasonal vegetables

Lamb rump, leek and potato boulangere, roasted asparagus, mint infused red wine jus, seasonal vegetables

Baked Guinea Fowl, garlic infused white beans, smoked sausage



\* Braised oxtail & mini fillet of Vale of Clwyd beef, roasted shallots, red wine jus, truffle creamed potato, seasonal vegetables

\* Fillet of beef, suet pudding, butterbean puree, seasonal vegetables, Madeira jus

\* Fillet of beef, pepper sauce, fondant potato, tri colour beetroot, seasonal vegetables

\* Fillet of beef, Béarnaise sauce, Lyonnaise potatoes, garden salad, confit tomato dressing

\*£5 supplement per person

### **Dessert**

Bailey's bread & butter pudding, salted caramel ice cream

Caramelised apple tart tatin, cinnamon cream

White chocolate, passion fruit, Malibu trifle

Bitter chocolate & marmalade tart

St. Clementine Cheesecake

Rippled Italian meringue, whipped cream, seasonal berries, fruit & prosecco jellies, basil sugar

### ***Dessert Trio Options***

Lemon meringue pie

Raspberry cheesecake, summer berries

Chocolate cup, cappuccino mousse

Chocolate cup, dark berry mousse

Mini chocolate éclair

Opera Gateaux

Rippled Italian meringue, whipped cream, berries