

Wedding Breakfast menu

ENTRÉE

GOATS CHEESE TART

Goats cheese, cherry tomato, balsamic onion, leaf

SMOKED SALMON TERRINE

Smoked salmon, sourdough, leaf

SOUP AND TOASTIE

Roasted red pepper and tomato soup, cheese crostini

MAIN

BEEF WELLINGTON

celeriac puree, jus, seasonal veg

SEAFOOD PASTA

Mussels, king prawn, white wine sauce

MUSHROOM RISSOTTO

Mushrooms, parmesan, white wine sauce

DESSERT

ETON MESS

Strawberries and raspberries

DARK CHOCOLATE TRIFLE

chantilly cream