



Wedding Breakfast Menu- (A)

STARTERS

Seasonal Soups & Crusty Bread

Tomato & Mozzarella Salad

Sliced Beef Tomatoes, Buffalo Mozzarella, Rocket Salad with a Basil Dressing

Honey Roasted Ham & Smoked Welsh Cheddar Tart

Served with a Tomato & Chilli Chutney & Dressed Leaves

Smoked Salmon & Spinach Roulade

With a fennel & Lemon Salad

Roasted Red Onion & Caerphilly Tatin

Caramelised Red onions with Balsamic Vinegar, Caerphilly Cheese & Rocket Leaves

Chicken & Chorizo Terrine

Served with Pickled Vegetables & Dressed Leaves



MAIN COURSE

Roasted Topside of British Beef

With Yorkshire Pudding & Red Wine Gravy

Slow Cooked Loin of Pork Stuffed With an Apricot & Sage Farce

Served with a Whole Grain Mustard Mash & Gravy

Chicken Breast Wrapped in Smoked Bacon

With Dauphinoise Potatoes & Madeira Gravy

Seared Salmon Fillet with a Crushed Potato Cake

& Served With a Citrus & Tarragon Beurre Blank

Steak & Ale Pie

Tender Braised Beef Cooked with Locally Brewed Ale Topped with a Shortcrust Pastry & Served on Buttery Mashed Potatoes

Sausage & Mash

Locally Sourced Free Range Sausages with Creamy Mashed Potatoes & Onion Gravy