



Wedding Breakfast Menu- (B)

MAIN COURSE

Lemon & Garlic Roasted Guinea Fowl

Served with Dauphinoise Potatoes, Watercress & Bread Sauce

Pan Fried Monkfish Tail

Set on Braised Savoy Cabbage & Puy Lentils & Finished with A Red Wine Reduction

Lamb Shank

Slowly Braised with Fennel & Pearl Barley Topped with a Fresh Herb Salsa Verdi

Slow Cooked Belly of Wye Valley Pork

Served with a Fondant Potato, Carrot & Sweed Puree & Caramelized Apple
& Finished with a Light Jus

Assiette of Lamb

Roasted Lamb Fillet set on Seven Hour Braised Lamb Shoulder Served with a
Parsnip & Truffle Oil Puree & Rich Lamb Jus

Baked Loin of Cod

Topped with Welsh Rarebit & Served on Creamed Leeks & Mashed Potatoes

Beef Wellington

Beef Fillet on a Mushroom Farce Topped with Dijon Mustard & Wrapped in Puff Pastry
& Served with Madera Gravy

Traditional Roast Sirloin of Rare Breed Beef

Served with Pan Fried Mushroom & Wilted Spinach,
Horseradish Mashed Potatoes & Red Wine Jus

