



Wedding Breakfast Menu- (B)

STARTERS

Seasonal Soups & Crusty Bread

Coconut & Lime Infused Fish Cakes

Served on a Mango & Pomegranate Salad & Finished with a Garlic & Green Chilli Relish

Forest Game Terrine

With A Quince Jelly & Toasted Bread

Red Onion & Caerphilly Tatin

With Wild Rocket & A Caper & Sun Blush Tomato Salsa

Grilled Asparagus Spears, Poached Free Range Egg & Hollandaise Sauce

Topped with a Pancetta Crisp

Cumin & Black Peppercorn Seared Beef Fillet

With Wild Rocket, Extra Virgin Olive Oil & Shaved Parmesan

Devilled Crab Tian

White & Brown Meat Spiced with Chilli, Lime & Coriander,
Layered with Avocado & Curly Endive

