



Wedding Breakfast Menu- (B)

VEGETARIAN CHOICE

Spinach & Chickpea Tagin

With a Citrus & Herb Couscous, Fresh Thyme & Smoked Paprika finished with Garlic Roasted Artichoke Hearts & Chopped Spinach

Tomato, Olive & Aubergine Stew

Fried Aubergine Coated in a Rich Tomato & Olive Ragout with Vegetarian Parmesan Polenta & Salsa Verdi

Mushroom, Roasted Garlic & Goats Cheese Wellington

Mushrooms Sautéed with Tarragon & White Wine Topped with Crumbled Goats Cheese & Roasted Garlic Puree, Wrapped in Puff Pastry Served with a Creamy Mushroom Sauce

Butternut Squash & Gorgonzola Risotto

With Toasted Pumpkin Seeds & a Sage Butter

Mixed Mediterranean Vegetable & Aubergine Moussaka

Layered with a Creamy White Sauce

Puy Lentils with Roasted Beetroot, Peas & Mint

With Wilted Watercress & a Toasted Garlic Bruschetta Topped with Crème Fraiche

