



Wedding Breakfast Menu- (B)

Starters

Smoked Haddock and Potato Chowder
With Sweet corn Fritters

Welsh Lamb and Peal Barley Broth
Topped with a Fresh Herb and Caper Sauce

Pigeon and Old Spot Terrine
With our Date and Damson Chutney Served with freshly baked Caramelized Onion Bread

Cured Fillet of Black Mountain Salmon
With a Chicory, Roast Shallots and Grain Mustard Salad

Wild Mushroom and Asparagus Croustade
With a Mixed Olive Tapenade and Pancetta Crisp.

Oaked Smoked Chicken Breast
With a Mango & Avocado Salad Dressed with Sweet Chilli and Coriander

White and Brown Crab Meat
Spiced with Chilli, Ginger and Garlic on a Toasted Crouton with a Fresh Herb and Citrus Sala – £2.00 Supplement.

Sugar Cured Fillet of Beef
With a Celeriac and
Crème Fraiche Remulard Garnished
with Watercress
and Drizzled with a White Truffle Oil
£2.00 Supplement.

