



Wedding Breakfast Menu- (B)

DESSERTS

Whiskey Infused Chocolate & Orange Tort
with Candied Orange Zest & Chantilly Cream

Pear & Almond Tart

Poached Pears on an Almond Frangipane served with a Light Vanilla Custard

Vanilla Pannacotta with Champagne Poached Seasonal Fruits

Finished with Cinnamon Tuile

Hot Chocolate Fondant

Served with a Bitter Chocolate Sauce & Topped with Crème Fraiche

Lemon Tart

Handmade Crisp Butter Pastry with a Rich Lemon Filling,
Served With Clotted Cream, Raspberries & Caramelised Lemon Zest

Baked Mascarpone Cheesecake

On A Ginger Nut Biscuit Base & Served With A Cardamom
& Stem Ginger Ice-Cream

Eton Mess

Strawberries Infused With Basil & Whipped Cream Folded Through Sweet Meringue

Blackberry Crème Brule

With Orange & Ginger Shortbread Biscuits

£43.00/Guest

Price Inclusive of Crockery & Cutlery

One Choice From Each Course Excluding Any Dietary Requirements. To Add An
Additional Choice There Would Be A £2.00/Guest Supplement.



CHEESE & BISCUITS

A Selection of Three Cheeses Served With a Red Onion
& Date Chutney & Assorted Biscuits

Priced @ £5.50/Guest

