

Wedding Breakfast 3 Courses - £30.00 per person
Including coffee

Canapés on Arrival **£4.50 per person**

Starters:

Carrot & Coriander Soup
Leek and Potato Soup
Cullen Skink Soup
Crayfish, Orange & Confit Fennel Cocktail
Velvety Duck Liver Parfait With A Spiced Pear Chutney Served With Toasted Walnut Loaf
Roulade Of Bottisham Smoked Salmon With Fromage Blanc & An Avocado Coulis
Ham Hock & Stilton Terrine Wrapped In Streaky Bacon With Caramelised
Red Onion Jelly & A Poppy Seed Bagel
Potted Salt Beef Served With Toasted Sun Dried Tomato & Horseradish Loaf

Middle Course: £4.95 per person

Balsamic Vinegar Sorbet With Strawberry
Coconut and Lemon grass Sorbet

Main Course:

Roast Rib Of Lincolnshire Red Beef, Served With Yorkshire Pudding, Roast Potatoes,
Fresh Vegetables & Gravy
Corn Fed Chicken Supreme In A Wild Mushroom & Champagne Sauce,
New Potatoes & Baby Vegetables.
Honey Glazed Grasmere Farm Loin Of Pork Served With A Pork & Stilton Stuffing, Roast
Potatoes, Fresh Vegetables & Gravy
Salt Marsh Leg Of Lamb Classically Accompanied With Onion Sauce & Served With
Braised Root Vegetables & Gravy
Confit Duck Leg, Fondant Potato, Seasonal Vegetables & A Red Wine & Shallot Sauce
Poached Loch Fyne Scottish Salmon With Hollandaise Sauce
Served With New potatoes and French Beans

Vegetarian Options

Handmade Spinach Ravioli Filled With A Trio Of Goats Cheeses And Served With A Rich
Tomato Sauce & Fresh Rocket Salad
Butternut Squash & Sage Risotto With Watercress & Toasted Pine Nuts
Linguine Of Sun Dried Tomato Pesto Topped With Parmesan Touille

Desserts (All Handmade)

White Chocolate & Cherry Panna Cotta
Apple & Rhubarb Crumble With Crème Anglais
Rich Chocolate & Praline Cheesecake
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice cream
Café Crème Brulee With Almond Shortbread