



# Menu Samples

## TRADITIONAL WEDDING BREAKFAST

*Choose one starter, one meat/fish main option to be offered alongside the vegetarian dish, and one dessert. Additional options available for a supplement charge.*

### STARTERS

LEEK, PEA AND WATERCRESS SOUP (VG/GFO)

*Garlic and rosemary croutons, with a warm crusty roll*

CHICKEN LIVER PÂTÉ WITH RED ONION MARMALADE\* (GF)

*Toasted bread and cornichons*

BEETROOT AND GOATS CHEESE SALAD\* (V/GF)

*Roasted beetroot and creamy goats cheese mousse, with homemade granola*

TOMATO AND PARMESAN BRUSCHETTA (VGO/GFO)

*Fresh cherry tomatoes marinated in olive oil, garlic, basil and chilli, topped with parmesan, and finished with a drizzle of balsamic glaze*

### MAINS

CORN FED CHICKEN SUPREME (GF)

*Pan roasted chicken supreme, served with fondant potato, asparagus and smoked bacon parcel, savoy cabbage, and a creamy white wine and garlic sauce*

BRAISED FEATHERBLADE OF BEEF\* (GF)

*Creamy mashed potatoes, maple syrup parsnip and carrot, with seasonal greens*

ROASTED COD LOIN\* (GF)

*Fresh Cornish cod loin, served with confit garlic crushed new potatoes, asparagus, kale, and a prawn and mussel beurre blanc*

BUTTERNUT SQUASH AND CHESTNUT MUSHROOM  
WELLINGTON (VG/GF)

*Served with garlic and rosemary roasted potatoes, savoy cabbage, tenderstem broccoli and a red wine jus*

### DESSERTS

STICKY TOFFEE PUDDING (V)

*Warm homemade toffee sauce and ice cream*

MIXED BERRY CHEESECAKE (V)

*Berry compote*

CRÈME BRÛLÉE (V/GFO)

*Strawberries and shortbread*

CHOCOLATE AND ORANGE TART (VG/GF)

*Vegan chocolate ice cream*

V = Vegetarian VG = Vegan GF = Gluten free

VO | VGO | GFO = Vegetarian | Vegan | Gluten free option available