



# Splendid Wedding Breakfast

Selection of four canapés

## **STARTERS**

Confit duck & orange terrine, sliced plum & crisp toasts

Sweet potato falafels, tzatziki, feta, honey, chickpeas (v)

Walter Rose beef carpaccio, rocket, pesto

Salmon, Kaleidoscope Gin cure, salt baked lemon

## **MAINS**

Lamb shoulder, gratin potato, 'no dig' greens, raspberry jus

Oven-roasted sea bream, herb & chilli crushed potato, spinach, salsa verde

West End Farm pork tenderloin, serrano, basil, garden potatoes, Somerset cider glaze

Sautéed gnocchi, Old Winchester cheese, wild mushrooms, sun-blush tomato, basil (v)

## **DESSERTS**

Chocolate, sea salt, caramel, kirsch cherries

Lime & rosemary cheesecake, ginger curd, honey

Apple, pear & cinnamon crumble tart, vanilla ice cream

Raspberry & rosewater pavlova, passion fruit syrup

## **EVENING FOOD**

Piadina wraps, cajun spiced sweet potato fries

Please let us know if you have any allergies or dietary requirements. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.



# Stunning Wedding Breakfast

Selection of four canapés

## **STARTERS**

Walter Rose Lebanese chicken terrine, chermoula flatbreads  
Isle of Wight plum tomato, buffalo mozzarella, basil, pangrattato (v)  
Salt beef bresaola, crispy mozzarella, marinated tomatoes  
Salmon, sweet peppers, pesto, lime, coriander

## **MAINS**

Ruby & White blade of beef, olives, pancetta, tomato, seasonal greens  
Oven-roasted sea bream, herb & chilli crushed potato, spinach, salsa verde  
Braised pork belly, roast shallot, polenta, Somerset cider jus  
Sautéed gnocchi, Old Winchester cheese, wild mushrooms, sun-blush tomato, basil (v)

## **DESSERTS**

Eton mess, meringue, strawberry, lime, basil  
Dark chocolate crèmeux, coconut, mango, spiced rum  
Pear & fig tart, amaretto cream  
Tiramisu, coffee, amaretto, muscat

## **EVENING FOOD**

BBQ buffet, salads & breads

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# Spectacular Wedding Breakfast

Selection of six canapés

## STARTERS

Loch Duart salmon, Kaleidoscope Gin cure, “no dig” watercress pesto  
Serrano ham, Wyfe of Bath, truffle honey  
Wild mushroom arancini, garlic & tomato pesto, Old Winchester cheese (v+)  
Minestrone soup, Parmesan croute, olive, basil

## FISH

Grilled wild caught sea bream, sea grass, lobster & caviar butter

## MAINS

Walter Rose braised lamb, olives, borlotti beans, tenderstem  
Brixham sea bass, fregola, sun blushed tomato, basil,  
Stokes Marsh Farm beef fillet, wild mushroom, burnt shallot  
Halloumi, pomegranate, coriander, giant cous cous (v)

## DESSERTS

Dark chocolate & cherry bombe, salted caramel  
Mango & passion fruit panna cotta, mango sorbet  
Lime & blueberry meringue pie, candied citrus, tropical syrup  
Apple tarte tatin, honeycomb ice cream

## EVENING FOOD

BBQ buffet  
Served with mini desserts



# Canapés

Crispy halloumi, sun blushed tomato pesto (v)

Salt cod, preserved lemon

Treacle beef croquettes, saffron aioli

Courgette fritters, barrel aged feta, honey

Harissa spiced salmon, chilli mayo

Smoked salmon, olive & tomato blini

Melted mozzarella & olive tapenade crostini (v)

Spanakopita tartlet (v)

Beetroot falafel, hummus (v+)

Roast sweet potato & avocado salsa bruschetta (v+)

Sun-blush tomato crostini (v+)

£12 per person for 4

£18 per person for 6

£24 per person for 8

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