

WEDDING BREAKFAST ~ MENU A

STARTER

Mediterranean Antipasto with Grilled Bread with wild Roquette
(Grilled artichoke, Grilled and marinated Aubergine, Sun-Dried tomatoes, capers, anchovies and black olive puree with balsamic dressing)

Game Terrine served with Caramelized Fig and Pickled Onion on Fig Dressing

Asian Style Crab Cakes with Lemon and Herb Salad with Mango Salsa

Caramelized Red Onion with Montgomery Cheddar tart

MAIN

Herb Crusted Cod, with Boiled Minted New Potatoes, Mixed Green Vegetables with Remoulade Sauce

Slow Roasted Pork Belly, served with Green Beans and Parsnip Puree with Pickled Onions on Jus

Loin of Lamb with Sautéed Kale Roasted Potatoes and Baby Vegetables

Stuffed Roasted Aubergine with Quinoa served with Watercress and Spicy Red Pepper and Tomato Sauce

Roast Chicken Breast Stuffed with Goats Cheese and Sundried Tomatoes, served with Mashed Potatoes and Green Beans on Tomato Salsa

DESSERT

Eton Mess with Fresh Strawberries on Raspberry Sauce

Chocolate Brownies with Vanilla Ice Cream and Chocolate Sauce

Deconstructed Lemon and Lime Summer Cheesecake with Gooseberries

Passion Fruit and Coconut Mousse

