

## WEDDING BREAKFAST ~ MENU B

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### STARTER

Mediterranean Salad with Prosciutto with Mozzarella, Sundried Tomato, Grill Artichoke, Wild Roquette and Caramelized Fig

Caramelized Red Pepper with Melted Goats Cheese Bruschetta, Wild Roquette and Balsamic Dressing

Fillet of Smoked Salmon served with Cooked Beetroots Pickled Cucumber and Horseradish Cream

Tuna Tartare, Avocado, Chervil, Capers, Shallots and Toast

### MAIN

Roasted Guinea Fowl, with Caramelised Shallots Celeriac Puree and Cauliflower

Roast Rack of Lamb, Pistachio Crust, Potato Gratin, Tenderstem Broccoli and Jus

Fillet Steak with Mixed Wild Mushrooms, Sauté New Potatoes and Watercress

Salmon Supreme Slowed Cooked in Vodka, served Spring Salad and Herb Potatoes, with Vodka Cranberry Coulis

Roasted Duck Breast with Braised Red Cabbage, Celeriac Puree on Pickled Jus

### DESSERT

Chocolate Brownies with Vanilla Ice Cream and Chocolate sauce

Dark Chocolate Mousse with Fresh Raspberries and Amaretti Biscuit

Strawberries Pavlova

Passion fruit and Coconut Mousse

Crème Brûlée

*(Caramelized on the table in front the guest)*