

# Memories Wedding Breakfast Menu

## Starters

**Carrot and Orange and Red Lentil Soup**  
with basil oil and toasted croutons

**Smooth Chicken Liver Pate**  
red onion chutney and toasted brioche

**Goats Cheese and Red Onion Tart**  
topped with rocket finished with sticky balsamic

## Mains

**Roasted Breast of Chicken**  
carrot and swede mash, herb roasted potatoes Yorkshire  
pudding and red wine gravy

**Slow Braised Confit of Lamb**  
creamed potatoes honey glazed parsnips and carrot puree

**Pan-Fried Fillet of Trout**  
caper and dill crushed new potatoes, fine beans wrapped in  
leaks and a white wine butter sauce

**Blue Cheese and Rosemary Soufflé**  
char-grilled leaks and creamed spinach

## Desserts

**Baked Egg Custard Tart**  
with cinnamon ice cream

**Warm Apple Pie**  
with vanilla custard

**White Chocolate and Mascarpone Pannacota**  
with crushed raspberries and crisp tuille biscuit



Some of our menu items contain nuts, seeds and other allergens. There is a small risk that traces of these may be in other dishes or food served here. We understand the dangers to those with severe allergies, please speak to a member of our team who may be able to help you make an alternative choice.

# Forever Wedding Breakfast Menu

## Starters

### Leak and Potato Soup

with crisp croutons and chive crème fraiche

### Duck and Venison Terrine

picked beetroots, apple and endive salad and crisp breads

### Warm Smoked Mackerel

potato and olive salad and a sweet pepper coulis

## Mains

### Roast Leg of Lamb

carrot and swede mash, roasted potatoes and market greens  
finished with a red wine gravy

### Pork Tender Loin

wrapped in streaky bacon, chive mashed potatoes, honey  
glazed roots and a wild mushroom and thyme jus

### Seared Fillet of Sea Bass

sunblushed tomato and red pepper risotto, rocket and  
parmesan

### Goats Cheese and Roast Vegetable Wellington

confit tomatoes and creamed pesto

## Desserts

### Baileys Chocolate Cheesecake

with salted caramel and orange sorbet

### Sticky Toffee Pudding

with vanilla ice-cream and hot butterscotch sauce.

### Summer Berry Eton Mess

with butter sables



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# Cherished Wedding Breakfast Menu

## Starters

**Sweet Potato and Butternut Squash Soup**  
toasted croutons and chive cream

**Crayfish Cocktail**  
with bloody marie dressing and toasted sourdough

**Prosciutto Ham**  
with a pear and walnut salad and blue cheese crème fraiche

## Mains

**Slow Braised Rump of Beef**  
cooked in red wine, baby onions and shallots and horseradish  
and herb dumpling

**Pan Fried Chicken Breast**  
stuffed with emmental cheese and ham, potato fondant,  
market greens and red wine jus

**Pan Fried Loin of Cod**  
baby new potatoes, mussels and chorizo cooked in red wine  
with tomatoes and samphire

**Goats Cheese and Sunblushed Tomato Roulade**  
char-grilled vegetables and a red pepper couli

## Desserts

**Glazed Lemon Tart**  
with raspberry sorbet

**Passion Fruit Cheese Cake**  
with a mango and pineapple salsa

**Steamed Chocolate Pudding**  
with sauce anglaise and chocolate sauce



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