

SAMPLE WEDDING BREAKFAST MENU

These menus are designed to give you examples of our dishes.
If you book an exclusive use event over 30 adults we will invite you to meet with
our Head Chef to design your bespoke menu

A SELECTION OF OUR STARTERS

Fish starters

Lobster, scallop and crab ravioli with creamed leek

Grilled gilthead bream on saffron and herb risotto

Torched salmon, beetroot textures, champagne sauce

Crab and crayfish salad with mango salsa

Meat starters

Chicken liver parfait with shallot marmalade and brioche

Terrine of duck with marinated figs, orange salad, toasted onion bread

Ham hock, piccalilli

Crispy chicken thigh, celeriac and watercress salad

Vegetarian starters

Whipped Vulscombe goats cheese mousse, pickled beetroot and walnuts

Tomato and mozzarella tart with basil dressed salad

Selection of seasonal soups

Caramelised cauliflower risotto, pickles cauliflower rosettes



A SELECTION OF OUR MAIN COURSES

Fish Main Course

Fillet of sea bream with crab and saffron sauce

Pan fried stone bass, grapes, caramelised cauliflower, beurre blanc

Steamed fish of the day, fresh pasta, octopus, gnocchi, saffron fish consommé, croutons

Lemon sole, mussels, razor clams, sea vegetables

Meat Main Course

Breast of chicken stuffed with sage and onion, seasonal vegetables, tarragon sauce

Duo of Devonshire lamb with fondant potato and minted jus

Breast of Creedy Carver duck with figs and orange

Roasted sirloin beef, mushroom ragu and parmesan polenta

Vegetarian Main Course

Tartlet of asparagus, poached quails' egg and truffle hollandaise

Mediterranean vegetable gateau with gratin dauphinoise and basil pesto

Cream cheese and tarragon risotto with smoked beetroot and horseradish

Parsley gnocchi, roasted parsnip, heritage carrot, mushroom and parmesan foam

A SELECTION OF OUR DESSERTS

Lemon tart with raspberry compote

Sticky toffee pudding with Devonshire clotted cream

Cheesecake with berry salsa

Apple and mixed berry crumble topped tart with ice cream

Chocolate and passion fruit mousse, hazelnut monte, mango sorbet

