



Sample 3 Course Wedding Breakfast Menus
£55 per person

These menus are designed to give you examples of our dishes.
If you book an exclusive use event of over 30 guests, we will invite you to meet with
Head Chef, to design your own 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 a mango salsa

Meat starters

Chicken liver parfait with shallot marmalade and brioche
Terrine of duck with marinated figs and 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, pickled cauliflower rosettes



A selection of our main courses

Fish main course

Fillet of sea bream with a crab and saffron sauce

Pan fried Stone Bass, grapes, caramelised cauliflower, beurre blanc

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

Lemon sole, mussels, razor clams, sea vegetables

Meat main course

Breast of free range chicken stuffed with sage and onion, tarragon sauce

Duo of Devonshire lamb with fondant potato and minted jus

Breast of Creedy Carver duck with figs and orange

Roasted sirloin of beef, mushroom ragu and parmesan polenta

Vegetarian main course

Tartlet of asparagus, poached quails eggs and truffle hollandaise

Mediterranean vegetable gateau with dauphinoise potato and a basil pesto

Cream cheese and tarragon risotto with smoked beetroot and horseradish

Parsley gnocci, roasted parsnips, heritage carrots, mushrooms, parmesan foam



A selection of our desserts

Lemon tart with a blueberry compote

Sticky toffee pudding with Devonshire clotted cream

Chocolate and cherry assiette

Baked New York cheesecake with an elderflower and berry salsa

Apple and mixed berry crumble tart with vanilla ice cream

Chocolate and passionfruit mousse, hazelnut monte, mango and passionfruit sorbet