



## SAMPLE WEDDING BREAKFAST MENUS

**£52.50 per person**

Our wedding breakfast includes canapés, demi-tasse, starter, main and dessert.

These menus are designed to give you an example of our range of dishes. When you book your wedding with us, we invite you to meet with Head Chef Ashley Wright to ***design your own bespoke Wedding Breakfast menu***

### A SELECTION OF OUR STARTERS

#### **Fish starters**

Lobster, scallop & crab raviolo with creamed leek  
Smoked haddock with Fowey mussel chowder and pancetta  
Cornish mackerel, heritage beetroots and watercress  
Gravadlax of salmon with oyster and dill

#### **Meat starters**

Terrine of duck, a fig and orange salad, crostini  
Pork rillettes, apple, pickled mushroom and crackling  
Chicken liver parfait with shallot marmalade and brioche  
Pressed guinea fowl with sweetcorn muffin and spring onion

#### **Vegetarian starters**

Whipped Vulscombe goats' cheese, pickled beetroot and walnuts  
Wild mushroom agnolotti with toasted pine nuts  
Devon blue cheese and leek tartlet with rocket salad  
Asian vegetable salad with mango, soy and sesame





## A SELECTION OF OUR MAIN COURSES



### **Fish Main Course**

Fillet of sea bream with a crab and saffron sauce  
Pan roasted cod and chorizo cassoulet  
Cornish hake with samphire and a white wine tartar sauce  
Loch Duart salmon, Provençal vegetables and pesto

### **Meat Main Course**

Duo of Devonshire lamb with minted jus  
Breast of Creedy Carver duck with Jerusalem artichokes  
Beef Wellington with seasonal vegetables and gratin dauphinoise  
Roast guinea fowl breast with a truffle jus  
Trio of pork with gratin dauphinoise and apple sauce  
Breast of free range chicken stuffed with sage and onion, tarragon sauce

### **Vegetarian Main Course**

Baby onion tarte tatin with creamed potato  
Mediterranean vegetable gateau with gratin dauphinoise and basil pesto  
Polenta, wild mushrooms and baby leeks  
Cream cheese and tarragon risotto with pea and black truffle

## A SELECTION OF OUR DESSERTS



Raspberry parfait with white chocolate textures  
Summer berry pudding with clotted cream sorbet  
Lemon tart with blueberry compôte  
Sticky toffee pudding with Devonshire clotted cream  
Elderflower cheesecake and strawberry sorbet  
Valrhona chocolate and cherry assiette  
Apple and mixed berry crumble tart with vanilla ice-cream  
Crème brûlée, strawberry salad and sorbet





FOR THOSE WHO PREFER A BUFFET  
TO A TRADITIONAL WEDDING BREAKFAST

**Buffet Menu - £30 per person (midweek/low season only)**

Slices of Dartmouth smoked salmon with an avocado & mango salsa

King prawn thermidor tartlets

Duck terrine with marinated orange and toasted onion bread

Roasted chicken Caesar salad with anchovies and parmesan

Spiced vegetable parcels with mango chutney

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Horn of Plenty brownie

Coconut mousse with spiced rum and pineapple

Dark chocolate tart with seasonal fruit compote

Raspberry Bakewell tart with Kirsch cream

CHOOSE SEVEN ITEMS TO MAKE UP YOUR BUFFET MENU