

# WEDDING BREAKFAST

## CANAPÉS

### Fish & Seafood

Bibury trout fishcake, lime pickle *63kcal*

Dressed Cornish tart, celeriac, apple, dill (gf,nf) *49kcal*

Tempura prawns, aioli, coriander (nf) *175kcal*

Severn & Wye smoked salmon, blini, crème fraîche, watercress (nf) *61kcal*

Battered fish, tartare sauce (nf) *121kcal*

Salt cod croquette, aioli (df,nf) *88kcal*

### Meat

Mini Yorkshire pudding, roast sirloin, horseradish (nf) *106kcal*

Crispy ham hock, black pudding, apple (nf) *138kcal*

Whipped chicken liver parfait, grape chutney, brioche *441kcal*

Beef, smoked eel & caviar tartlet (nf) *43kcal*

Maple-glazed pigs in blankets (df,nf) *173kcal*

Chicken schnitzel, apple, fennel & radish *194kcal*

### Vegetarian or Plant-based

Feta & pine nut salsa verde bruschetta *66kcal*

Isle of Wight tomato & black olive crostini (pb,df,nf) *90kcal*

Cauliflower, hazelnut & Tunworth cheese croquette *56kcal*

White Lake Tor & caramelised onion tart (gf,nf) *69kcal*

Smashed avocado & charred tomato on toast (pb,df,nf) *65kcal*

Truffle & celeriac arancini (nf) *62kcal*

## STARTERS

Torched mackerel, salt-baked beetroot, crème fraîche, beetroot & yuzu purée (gf, nf) *200kcal*

Chicken liver parfait, pickled cherries, brandy jelly (gf) *481kcal*

Marinated artichoke salad, Gordal green olive, radicchio, hazelnuts (pb,gf,df) *372kcal*

Prawn cocktail, 'Bloody Mary' Rose sauce (df,nf) *320kcal*

Laverstoke Park Farm mozzarella, Isle of Wight tomatoes, pine nut pesto (v,gf) *376kcal*

Ham hock terrine, beetroot piccalilli, watercress (gf,nf) *335kcal*

Smoked Bibury Farm trout, pickled cucumber, wasabi (df,nf) *263kcal*

St George mushrooms, duxelle, spelt, artichoke crisps (pb,df,nf) *246kcal*

Smoked duck breast, salt-baked beetroots, chicory, blackberry salad (supplement) (gf,nf) *399kcal*

Caramelised Roscoff onion soup, baked Gouda croûte (v,nf) *319kcal*

Crispy Burford Brown egg, English sweet peas, summer mushrooms, soft herbs & leaves (v,nf) *536kcal*

Salmon gravlax, compressed cucumber, gin crème fraîche (gf,nf) *277kcal*



# WEDDING BREAKFAST

## MAIN COURSE

**Roasted loin of hake**, celeriac, leek, mussel & Royal Oscietra caviar velouté (supplement) (gf,nf) 754kcal

**Braised feather blade of beef**, mushroom arancini, long stem broccoli, veal jus (nf) 728kcal

**Sweet English pea & mint ravioli**, Isle of Wight tomatoes, asparagus, sauce vierge (pb,df,nf) 367kcal

**Pan-seared Bibury Farm trout**, clam chowder, pea and samphire fricassee, dill oil (nf) 1265kcal

**Baked cauliflower mornay**, Scottish girolles, cavolo nero, cashew nuts, black truffle (pb,gf) 1742kcal

**Roasted Cotswolds chicken**, poached asparagus, crispy Parma ham, white wine cream (gf,nf) 1239kcal

**Pan-fried Cornish plaice**, sea herbs, brown shrimp beurre noisette (gf,nf) 1063kcal

**Griddled broccoli**, smoked potato croquette, pickled vegetables, pine nuts (pb,df) 326kcal

**Roast beef** 1359kcal / **roast pork** 1323kcal / **roast chicken** 1671kcal  
**roast lamb** 1623kcal / **nut roast** 1133kcal

**Butternut squash & feta Wellington** (v) 1201kcal  
served with all the trimmings (gfo,dfo)

**Lamb loin**, salsa verde, summer vegetables, baby fondant potatoes, lamb jus (supplement) (gf,nf) 944kcal

**Caramelised shallot tart fine**, bitter leaf, raisin & Cerney Ash salad (v,nf) 218kcal

**Lobster & crab ravioli**, corn bisque, sea herbs (supplement) 374kcal

## DESSERTS

**Valrhona Guanaja chocolate tart**, Seville orange sorbet, orange crumb (v) 970kcal

**Rum baba**, Chambord dressed raspberries, vanilla cream (v,nf) 788kcal

**Banana parfait**, torched meringue, milk chocolate ice cream (pb,df,gf,nf) 316kcal

**Calamansi lime curd tart**, dressed raspberries, mango sorbet, meringue (v,nf) 417kcal

**Celebration of English strawberries & cream** (pb,df,gf,nf) 353kcal

**Chocolate marquise**, candied pistachios, macaroon, Cremosa (v) 777kcal

**Tonka bean panna cotta**, ginger consommé, poached berries (gf,nf) 492kcal

**Apple & hedgerow berry crumble tart**, vanilla custard 708kcal

**Sticky toffee pudding**, toffee sauce, Devonshire clotted cream (v,nf) 771kcal

**Set bergamot cream**, poached rhubarb, dressed raspberries, almond crumble (pb, gf, df) 449kcal

**Choux aux craquelin**, Caramelia chocolate mousse, 100's & 1000's 795kcal

**Lemon meringue tart**, blackberry sorbet (v,nf) 635kcal



If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based (gf) gluten free (df) dairy free (nf) nut free (gfo) gluten free option (dfo) dairy free option



Allergen Info