

# HARE & HOUNDS HOTEL

## WEDDING BREAKFAST MENU SUGGESTIONS



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### Canapes

- California salmon sushi roll (gf, df)
- Salted anchovy and parmesan sticks
- Crab, spring onion and coriander quiche
- Cherry tomato, mozzarella and basil skewer (v)
- Quail egg and mushroom tartlet with truffle and chive Hollandaise (v)
- Confit duck and ginger wontons and plum sauce (df)
- Gazpachio with basil oil (gf, df, vn)
- Tempura tiger prawn with sweet chilli dip (df)
- Goats cheese mousse with pickled walnut and celery (v)
- Beef and wholegrain mustard truffles
- Miniature roast beef and horseradish Yorkshire pudding

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### Starters

- Crab and prawn cakes, tomato aioli and rocket salad
- Ham hock terrine with piccalilli and toasted rye bread
- Leek and potato soup with pickled wild mushrooms (df, v, vn)
- Goats cheese mousse with a celery and apple salad, candied walnuts (v)
- Smoked salmon and chive cream cheese roulade, new potato and spring onion salad, chive dressing (gf)
- Slice of Black Forest ham, celeriac remoulade, watercress and balsamic (gf)
- Warm portobello mushroom, goats cheese, pancetta, herb breadcrumbs
- Celeriac and truffle soup with blue cheese beignets (v)
- Pan seared scallops, pea pureé, pickled cauliflower salad and chive dressing (gf)
- Salad of slow roast beef, horseradish cream, balsamic onions and watercress
- Cauliflower velouté with truffle cream and sorrel (gf, v)

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### Main courses

Breast of chicken stuffed with tarragon mousse, sauté wild mushrooms, dauphinoise potato and Cafe au Lait (gf)

Pork tenderloin wrapped in pancetta, grain mustard mash, apple compote, roast parsnips, sage jus (gf)

Seared fillet of seabream, olive oil mash, braised fennel and sauce Romesco (gf)

Feuilleté of creamed leeks, spinach, char-grilled artichokes and goats cheese pesto (v)

Salmon en croute, buttered new potatoes, steamed broccoli, dill velouté

Braised feather blade of beef, spinach risotto, confit shallots and roast parsnips (gf)

Seared fillet of beef, oxtail truffle mash, potato croquette, creamed leek and port jus

Herb crusted rump of lamb, fondant potato, Mediterranean vegetables and olive jus (gf)

Celeriac and wild mushroom lasagne with blue cheese crust, wilted greens and beetroot butter (v)

Baked loin of cod, shallot rosti, courgette ribbons, lemon and cavier velouté (gf)

Honey and truffle glazed breast of duck, chateaux potatoes, smoked bacon savoy and thyme jus (gf)

Celeriac, sage and shiitake risotto, Parmesan crisp

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### Desserts

Dark chocolate brownie, chocolate and orange sauce, walnut ice cream (gf)

Sticky toffee pudding, glazed banana and chocolate ice cream

Vanilla panna cotta, berry compote and mint sorbet

Lemon posset, orange shortbread and citrus salad

White chocolate and Baileys cheesecake, coffee ice cream and biscotti

Dark chocolate fondant with banana ice cream and pistachio mousse

Passion fruit crème brule with coconut sorbet (gf)

Eton mess parfait, berry compote, Italian meringue (gf)

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### Desserts continued

Sauternes poached pear, crème fraîche, orange sorbet

Strawberry vacherin with strawberry and mint compote (gf)

Apple and blackberry crumble parfait, blackberry pureé, clotted cream

Dark chocolate tart, grapefruit sorbet and lemon sabayon

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### Tea, coffee and petit fours

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