



Wedding Breakfast

£35 per person



Starter

Chicken liver pâté, red wine poached pear, port jelly & brioche

Gin cured sea trout, house pickles, horseradish crème fraîche

Pea & watercress soup, truffle oil, crusty bread



Main

Pan roasted duck breast, polenta, savoy cabbage & smoked bacon,
cherry jus

Herb crusted halibut, squid ink mash, baby vegetables, beurre blanc

Beetroot risotto, torched goat's cheese, roasted hazelnut dukka



Dessert

Dark chocolate & rum mousse, chocolate tuille, amaretti crumb

Passionfruit panna cotta, toasted coconut, mango gel

Citrön vodka, prosecco & lemon sorbet