

*Silver & Gold  
Wedding Breakfasts  
include:*

- ❖ **Four poster bedroom for the night of your wedding breakfast with full English breakfast**
- ❖ **Red carpet & gold posts on arrival**
- ❖ **Function room hire for your wedding breakfast**
- ❖ **Three course Wedding Breakfast Menu**
- ❖ **Classic white linen and napkins**
- ❖ **Free onsite parking for your guests (subject to availability)**

# *Silver Wedding Breakfast*

**£45.00 per person**

**Choose 1 starter, 1 main course & 1 dessert**

## STARTERS

**White Wine Cream Soup** GF A

Parmesan tuille

or

**Torched Mackerel** GF A

Pickled cucumber

or

**Pea, Mozzarella Arrancini** V A

Pomodoro sauce



## MAIN COURSES

**Chicken Breast Wrapped in Parma Ham** GF

Chanterelle mushroom sauce

or

**Slow Cooked Pork Belly** GF

Celeriac gratin, apple puree

or

**Breaded Aubergine Katsu** V

White & wild rice

**Served with chef's choice of potato & vegetables**



## DESSERTS

**Raspberry Frangipane Tart** A

Crème diplomat

or

**White & Dark Chocolate Mousse** A

Toasted pistachio biscotti

or

**Duo of Cheese & Biscuits** A

Fruit chutney

# *Gold Wedding Breakfast*

£60.00 per person

Choose 1 starter, 1 main course & 1 dessert

**Crab Tian** GF A

Poached lobster, avocado mousse  
or

**Wild Mushroom Soup** A V

Drizzle truffle oil  
or

**King Scallops** A

Pea puree & black pudding  
or

**Slow-braised Pedro Jimenez Pig Cheek** GF A

Celeriac puree, apple julienne



**Pan-fried Sea Trout** GF A

Shellfish sauce, baby vegetables  
or

**Ricotta & Mushroom Lasagne** A V

Grated truffle & pecorino  
or

**Pan-fried Duck Breast** GF A

Grand Marnier sauce, potato gratin  
or

**Beef Fillet** GF A

Potato fondant, truffle sauce, parsnip puree



**Trio of Chocolate** A

Chocolate mousse, chocolate bavarois & chocolate palet d'or  
or

**Mille Fueille** A

Raspberries, crème patisserie  
or

**Lemon Tart, Basil Sorbet** A

or

**Trio of Cheese, Biscotti, Dried Fruits** A