

Wedding Breakfast Menu

Choose one course from the following selection of specially-designed dishes for your wedding party guests to enjoy.

For additional courses, dish adjustments or a bespoke menu, our wedding planners will be happy to discuss all options.

To start

- Potted ham hock, toasted brioche, piccalilli
- Crisp goat's cheese tart, smoked roast peppers, wild rocket
- Smoked haddock fishcake, pickled cucumber, endive, tartare sauce
- Crispy brie, Parma ham & caramelised red onion salad, house dressing
- Choice of chef's homemade soup, fresh bread
- Scottish salmon & prawn, celeriac salad, traditional dressing

Main Course

- Garlic & rosemary roasted lamb leg, minted balsamic jus
- Roast chicken breast, spinach & cep cream sauce
- Blade of beef, caramelised red onion dumpling, Madeira & tomato jus
- Roast loin of pork, caramelised apple, cider & mustard sauce
- Salmon fillet, tomato fondue, basil crust, lime & pink peppercorn sauce
- All dishes are served with a selection of seasonal vegetables & potatoes

Dessert

- White & dark chocolate parfait, passion fruit sauce, hazelnut shortbread
- Strawberry shortbread, layers of homemade shortbread, Chantilly cream and poached strawberries
- Sticky toffee pudding, toffee sauce, vanilla ice cream
- Brandy snap basket, filled with vanilla ice cream and fresh strawberries
- Classic lemon tart, raspberry coulis, Chantilly cream
- Homemade Bakewell tart, traditional custard
- Followed by tea, coffee and chocolate mints