



Wedding Breakfast

To help you plan your event we offer a selection of our dishes priced individually enabling you to plan a menu to suit your party.

We ask you to choose one menu common to all your guests, and we can also offer a vegetarian option and accommodate specific dietary requirements.

Starters

Salad of plum tomatoes, rocket and buffalo mozzarella (v)	£6.25
Melon with seasonal fruits	£5.95
Toasted goat's cheese with apple fritter, sticky fig and balsamic (v)	£6.85
Parma ham with melon and balsamic	£6.25
Terrine of Wiltshire ham, homemade bread and pickle	£6.25
Warm confit duck with cassoulet, smoked sausage and red wine	£6.95
Prawn and salmon cake, chive and lemon oil	£6.85
Smoked salmon parfait with cucumber dressing and granary tuilles	£6.85
Ballotine of salmon with pink peppercorn dressing	£6.85



Soups

Carrot and coriander with croutons	£5.50
Wild mushroom with mascarpone cream (v)	£5.75
Leek and potato with crème fraiche and chives	£5.50
Roasted tomato with basil croutons	£5.75
Roasted parsnip with apple compote and cider reduction	£5.75

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Main Courses

Poached navarin of salmon with herb crust, young vegetables, champagne and dill	£14.95
Fillet of cod, Devon crab and parsley crust with rich lobster sauce and asparagus	£16.95
Baked salmon on basil mash and tomato provencal	£14.50
Grilled seabass with crushed potatoes and fine beans, sauce vierge	£14.95
Breast of chicken with a fricasse of asparagus, chestnut mushrooms and baby leeks	£15.70
Pot roast chicken with red wine, smoked sausage, button onions and mushrooms	£15.70
Breast of chicken, homemade bread sauce and thyme jus	£15.70
Breast of duck with plum chutney, blackberries and confit potatoes	£16.75
Guinea fowl with rosti potato and mustard cream sauce	£16.75
Braised shank of lamb with garlic potatoes, glazed vegetables and cracked mustard	£18.75
Roast cornish lamb with mediterranean vegetables and vine tomatoes	£19.95
Roast scotch beef with fondant potatoes, red onion marmalade and red wine jus	£19.95
Roast sirloin of scotch beef with yorkshire pudding and seasonal vegetables	£19.95
Confit of free range pork with shallots and crushed potatoes	£15.70
Grilled pork cutlet with wild mushrooms and white onion sauce	£15.70



Desserts (all including tea and coffee) £8.15

Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Dark chocolate tart with amaretto ice cream
Apple frangipane tart with vanilla cream and toasted almonds
Vanilla panna cotta with caramel pear and raspberries
Lemon tuille basket with seasonal fruits, chantilly and sorbet
Passion fruit cheesecake with mango coulis
Glazed lemon tart with raspberry sorbet
Layered strawberry shortcake with chantilly cream – seasonal
White chocolate cheesecake with brownie crumb and chocolate brownie ice cream
Classic Italian tiramisu with raspberries

Petit Fours chocolates (2) £1.25



Cheese Course

A plated selection of British and Continental farmhouse cheese with fruit loaf	£6.50
A platter of farmhouse cheeses with breads, celery and grapes (per table)	£26.25

All prices quoted are for 2010 unless stated otherwise and maybe subject to yearly price increases

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