



## Classic Wedding Menus

Please choose one starter, one main and one dessert from each course below to be served for your Wedding Breakfast

### Starter Dishes

#### Goat's Cheese

Beetroot, chicory and walnut salad

#### Pressing of Ham Hock

Piccalilli puree, quail egg, watercress

#### Hot and Cold Smoked Salmon

Pumpernickel croute, lemon, horseradish foam

Heritage tomato, Parma ham, feta cheese, red onion salad

#### Wild Mushroom Veloute

Cep oil and powder

#### White Onion Veloute

Black onion seed and smoked cheddar beignet

#### Jerusalem Artichoke Soup

Crisp pancetta

Roast Tomato and Mediterranean Vegetable Soup

Pesto croute

\* \* \* \* \*

## Main Courses

### Roast Chicken Supreme

Boulangere potato, fricassee of wild mushrooms and green beans, tarragon veloute

### Slow Braised Daube of Beef

Horseradish creamed potato, balsamic onions.  
Seasonal vegetables, thyme jus

### Grilled Fillet of Seabass

Warm potato and chorizo salad, tomato dressing.

### Poached Salmon

crab potato cake, roast leek, mussel and saffron fume.

### Warm Nicoise Salad

Poached egg, sun-blushed tomato pesto

*More vegetarian dishes are available upon request*

\* \* \* \* \*

## Desserts

### Briery Wood's Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

### Strawberries and Lemon Set Cream

Ginger crumb, strawberry gel

### Baked Chocolate Tart

Tonka bean ice cream, salted caramel

### Peach Melba Cheesecake

Crumbled meringue and pistachio

### Seasonal Fruit Salad

Mint ice cream, sugared doughnut

\* \* \* \* \*

### Briery Wood's Freshly Made Coffee

Served with the chef's handmade chocolates