



## **Wedding Breakfast Menu 'A'**

### **Starters**

#### **Seasonal Soup & Crusty Bread**

##### **Tomato & Mozzarella Salad**

Sliced Beef Tomatoes, Buffalo Mozzarella, Rocket Salad with a Basil Dressing

##### **Honey Roasted Ham & Smoked Welsh Cheddar Tart**

Served with a Tomato & Chilli Chutney & Dressed Leaves

##### **Smoked Salmon & Spinach Roulade**

With a fennel & Lemon Salad

##### **Caramelized Red Onion & Caerphilly Tart Tatin**

Caramelised Red onions with Balsamic Vinegar, Caerphilly Cheese & Rocket Leaves

##### **Cajun Chicken Caesar Salad**

A Classic Summer salad with crunchy Croutons & and Crispy Smoked Bacon Tossed with a Creamy Garlic Dressing

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### **Main Course**

##### **Roasted Topside of British Beef**

With Yorkshire Pudding, Horseradish Mash & Red Wine Gravy

##### **Slow Cooked Loin of Pork Stuffed With an Apricot & Sage Farce**

Served with a Whole Grain Mustard Mash & Gravy

##### **Chicken Breast Wrapped in Smoked Bacon**

With Dauphinoise Potatoes & Madeira Gravy

##### **Seared Salmon Fillet with Crushed New Potatoes & Creamed Leeks**

##### **Six Hour Braised Shoulder of Welsh Lamb**

With Boulanger Potatoes, Red Current Gravy and Mint Sauce.



## **Wedding Breakfast Menu 'A'**

### **Desserts**

#### **Sticky Toffee Pudding**

With Toffee Sauce & Pouring Cream

#### **Brioche Bread & Butter Pudding**

With Custard

#### **Vanilla Cheese Cake**

With a Spiced Fruit Compote

#### **Triple Chocolate Brownie**

With a Chocolate Sauce & Vanilla Ice Cream

#### **Eton Mess**

Sweet Meringue Folded Through Fresh Strawberries and Whipped Double Cream

### **£35.00/Guest**

Price inclusive of Crockery & Cutlery and White Linen Napkin

One Choice From Each Course Excluding Any Dietary Requirements.  
To Include An Additional Choice, Please Add £2.00/Guest Supplement.

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### **Cheese & Biscuits**

A Selection of Three Cheeses Served With a Red Onion &  
Date Chutney & Assorted Biscuits

### **£5.50/Guest**