

WEDDING BREAKFAST MENU



Canapés

Pork Bonbons, cranberry gel

Welsh rarebit croquettes, sweet onion puree

Smoked salmon mousse, pickled cucumber

Tempura king prawn, chilli jam

Sundried tomato, artichoke, mozzarella bruschetta



First Course

Broccoli, blue cheese and toasted almond soup

Smoked chicken Caesar salad

Duck liver parfait with pistachio and cherry, toasted brioche



Second Course

Salmon fishcakes, lemon and dill mayonnaise

Scallop, king prawn and lobster thermidor gratin

Garlic and herb grilled goat's cheese, pickled beetroot salad

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Main

Preseli Dexter beef brisket, celeriac puree, confit shallots red wine sauce

Preseli lamb shoulder, butternut squash puree, pumpkin seed dukkah, red wine jus

Pork belly, cauliflower puree, apple and celeriac slaw, cider jus

Celeriac, mushroom and truffle tart, pickled mushrooms, tarragon cream sauce

All served with garlic, leek and cheese potato gratin and seasonal vegetables

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Dessert

Chocolate delice, orange sorbet, hazelnut brittle

Iced marsala zabaglione meringue roulade, caramel sauce

Sticky toffee pudding, homemade vanilla ice cream

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Tea/ coffee and homemade fudge

