



CAPTAIN'S CLUB

Weddings

Wedding Breakfast Menu Selector Spring & Summer

Please choose 4 starters, 4 main courses and 4 desserts
(including 1 vegetarian starter and main course)

Starters

Cornish crab and smoked salmon cannelloni, tarragon mayonnaise, mizuna and shallot salad

Pressed ham hock terrine, ciabatta toast, piccalilli dressing

Crumbled Dorset blue Vinney and poached pear salad, baby watercress, spinach & micro greens

English asparagus, broad beans and garden pea salad, sliced smoked chicken breast, tarragon dressing

Cream of tomato soup, ciabatta croutons, basil oil

Heirloom tomato salad, basil puree, rosary goats curd, pea shoots, aged balsamic

Main Courses

Mustard and herb crust rump of lamb, green pesto dauphinoise potatoes, panache of green vegetables, rioja sauce

Roast breast of chicken, celeriac dauphinoise potatoes, creamed chanterelle mushrooms, baby spinach and pearl onions, sage jus

Bake fillet of bream, saffron mash potato, shaved fennel salad, crab bisque

Herb roast fillet of cod, fondant potato, ratatouille of summer vegetables, black olive tapenade, basil oil

Baked fillet of salmon, Cornish crab crust, squid ink and parmesan risotto, pea shoots, champagne cream

Open lasagne of creamed wild mushrooms and cavolo nero, truffle and chive cream and aged parmesan, rocket and balsamic salad

Desserts

Iced lemon parfait, soft fruit minestrone, strawberry syrup, shortbread biscuit

Chocolate and pistachio tarte, honeycomb, blackcurrant ice cream

Tropical fruit meringue, mango coulis, coconut sorbet

Madagascar vanilla panna cotta, roasted berries, orange crumble

Chocolate and hazelnut cheesecake, praline ice cream & caramel sauce

English cheeses, smashed apple chutney, walnut and sultana bread



CAPTAIN'S CLUB

Weddings

Wedding Breakfast Menu Selector

Autumn & Winter

Please choose 4 starters, 4 main courses and 4 desserts
(including 1 vegetarian starter and main course)

Starters

Duck liver and port parfait, toasted brioche, sour cherry compote

Butternut squash soup, cinnamon spiced cream, pumpkin oil

Kiln roast Scottish salmon, crisp fennel slaw, horseradish potato salad, watercress puree

Goats cheese and caramelised onion brioche tart, poached pear and apple with micro greens

Smoked chicken breast, celeriac remoulade, pickled wild mushrooms, truffle and chestnut jus

Warm pumpkin and sage jalousie, walnut pesto, watercress and shallot salad

Main Courses

Honey and sesame Asian spiced belly of pork, stir fry vegetables, coriander and crushed sweet potato, hoi sin marinade

Roast rump of lamb, beetroot dauphinoise, cavolo nero, salsa verde, tarragon jus

Tournedos of Scottish salmon, celeriac puree, wild mushrooms, baby spinach, red wine reduction

Baked breast of chicken, sage and parmesan crust, roast potatoes, creamed cabbage, bay leaf sauce

Crispy fried gnocchi, glazed ask log goats cheese, red pepper puree, onion jam

Roast loin of monkfish, pink peppercorn and dill butter, braised red cabbage, garlic dauphinoise potatoes, shellfish jus

Desserts

Cherry Bakewell tart, clotted cream, kirsch syrup

White chocolate cheesecake, brandy snap biscuit, raspberry sorbet

Star anise panna cotta, poached plums, mulled wine syrup, cinnamon crumble

Apple crumble pie, rum & raisin ice cream, calvados syrup

English cheeses, smashed apple chutney, walnut and sultana bread