



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, fennel pollen shortbread biscuit

Chocolate and pistachio marquise, salted honeycomb, blackcurrant sorbet

Tropical fruit meringue, passion fruit coulis, coconut ice cream

Madagascar vanilla panna cotta, poached rhubarb, cinnamon crumble

Steamed lemon sponge, lemon curd, vanilla ice cream

Chocolate and hazelnut cheesecake, clotted cream, orange sorbet

English cheeses, smashed apple chutney, walnut and sultana bread