



LUXURY WEDDING BREAKFAST

Please choose one starter, main and dessert to create your menu, to be served to all guests with the exception of vegetarians. The Luxury Wedding Package includes a soup and cheese course.

SOUP

SOUP OF THE MOMENT (ve)
with croutons, micro cress and olive oil

STARTERS (choose one)

SCOTTISH SMOKED SALMON
classic accompaniments

£4 Supplement

SMOKED CHICKEN CAESAR CROQUETTE
parmesan, anchovies, lettuce and spinach purée

VEGAN SALAD (ve)

Chinese cabbage, mint, coriander, spring onion, peanuts, tofu, yuzu

MAINS (choose one)

PAN-FRIED SEABASS
tomato mash, tenderstem broccoli, hollandaise

BEEF STROGANOFF
tagliatelle, mushroom, braised onion

PAN FRIED CHICKEN BREAST
fondant potato, spinach, truffle butter

RUMP OF LAMB
haricot beans, chorizo, spinach, red wine jus

£6 Supplement

POTATO GNOCCHI (ve)
tofu, béchamel, mushroom, peas, spinach, mozzarella

SIDES

£5 Supplement

new potatoes sautéed in rosemary butter (v)

seasonal greens (v)

baby leaf salad dressed in olive oil and balsamic vinegar (v)

DESSERTS (choose one)

DARK CHOCOLATE MOUSSE (v)
mixed berry ice cream

CLASSIC CRÈME BRÛLÉE (v)
shortbread

BROWNIES (v)
vanilla ice cream

CARROT CAKE (v)
carrot and orange sorbet, sweet lemon jam

HOMEMADE ICE CREAM (v) OR SORBET (ve)

CHEESE

SELECTION OF FINE CHEESES (v)
with traditional accompaniments

TEA AND COFFEE

petit fours

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.

(v) Suitable for vegetarians (ve) Suitable for vegans