



Wedding Breakfast Selector



Included in your package

Please select ONE option from each section to create your set option (1-1-1) menu

Seasonal Velouté with Garnish

Citrus Cured Organic Salmon, Avocado and Nori Toast

Wild Mushroom Ravioli, Parmesan Velouté and Tarragon

Ballontine of Ham Hock and Apricots, Pistachio and Seasonal Leafs

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Confit Pork Belly and Cheek, Potato Fondant and Poivrade Jus

Free Range Chicken with Wild Mushroom Mousse and Light Chicken Jus

Roast Feather Blade of Beef, Shallot cream and Potato Purée, Red Wine Jus

Baked Cod Viennoise, Barigoule of Seasonal Vegetables, Butter Sauce

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Classic Albert Roux Lemon Tart with Berry Compote

Vanilla Crème Brûlée with Sable Biscuits

Grand Marnier Iced Parfait with Orange

Chocolate Terrine with Grapefruit and Vanilla Anglaise

Caramelised Pain Perdu, Caramel Poached Pineapple