



Wedding Breakfast

To Start

ROLL AND BUTTER INCLUDED WITH ALL 3-COURSE DINNERS **G, B**

Homemade Vine Roast Tomato and Red Pepper Soup with Garlic Infused Croutons **G, CEL**

Pan Fried Duck Breast with Oriental Salad & a Rich Plum Sauce **G, Mus**

Locally Sourced Smoked Salmon with a Citrus Dressing & Avocado Confit **M**

Brixworth Pate, Red Onion Chutney & Melba Toast **G, M, CEL, SULPH**

Wild Mushroom Pate with Melba Toast **M, G**

To Follow

Roast Striploin of Beef with Homemade Yorkshire Pudding & Rich Gravy **G, E, M**

Corn Fed Chicken Breast with a Wild Mushroom Stuffing & a Creamy Garlic Sauce **G, E, M**

Herb Crusted Lamb Cutlets with Creamy Mashed Potato & Mint Gravy **M**

Poached Salmon Supreme with a Lemon, Capers & Dill Sauce **M**

Luxury Wild Mushroom, Spinach & Cream Cheese Wellington with a Garlic Cream Sauce **G, M, E**

ALL SERVED WITH CHEF'S SELECTION OF FRESH POTATO AND SEASONAL VEGETABLE

To Finish

White Chocolate Mousse with a Belgian Chocolate Case & Brownie Ice Cream **G, M, E**

Melting Chocolate Fondant with Very Vanilla Ice Cream and Raspberry Coulis **G, M, E**

Red Berry Eton Mess Martini with Raspberry Sorbet **M, E**

Crème Brûlée with Blueberry and Mini Shortbread Biscuits **G, M, E**

New York Baked Vanilla Cheesecake served with Very Berry Ice Cream **G, M, E**

Homemade Caramel Apple Crumble Tart with Custard **G, M, E**

FOLLOWED BY COFFEE, TEA & CLUBHOUSE MINTS

3 course - £61.50 per person

2 course - £52.50 per person