

Wedding Breakfast



SMOKED DUCK BREAST

Quinoa, Pomegranate, Asparagus, Mint Salad, Honey & Grain Mustard Dressing

SEVERN & WYE SMOKED SALMON

Mediterranean Prawns, Cornish Crab, Bloody Mary Cocktail Sauce & Micro Salad

FRENCH GOATS TARTLET

Caramelised Onion, Baby Spinach, Red Chard & Aged Balsamic Dressing



ROASTED SEA BREAM

Lyonnaise Potatoes, Sautéed Peas, Broad Beans, Pancetta & Citrus Butter Sauce

22 DAY AGED BRITISH FILLET STEAK

Celeriac & Potato Dauphinoise, Tender Stem Broccoli, Wild Mushroom & Tarragon Jus

SUPREME OF GUINEA FOWL

Wrapped in Smoked Dry Cure Bacon with Mushroom & Herbs, Garlic & Parsley Mash & Sherry Jus



CHOCOLATE FONDANT

Clotted Cream & Vanilla Bean Ice Cream

ASSIETTE OF DESSERTS

Mini Eton Mess Shots, Chocolate Truffle Torte & Pistachio Ice Cream

BRITISH CHEESES

Biscuits, Grapes, Celery & Onion Chutney

All served with Coffee & Chocolate Truffles

Burhill