

Desserts

all @ £5.95

Brioche bread & butter, chocolate chip pudding, creamy vanilla custard

Warm chocolate brownie, chocolate sauce, vanilla ice cream

Cheshire strawberries set in a champagne jelly, vanilla ice cream

Chocolate and salted caramel cheesecake, vanilla ice cream

Classic vanilla crème brulee, shortbread

Sticky toffee pudding, vanilla ice cream, toffee sauce

Passionfruit cheesecake, vanilla ice cream

Warm apple tart, caramel glaze, vanilla custard

Vanilla panna cotta, strawberries, shortbread

Tart au citron, raspberry coulis, clotted cream

Wine

*to accompany your Wedding Breakfast

- OUR WHITE WINE SUGGESTIONS... per bottle
La Pintora Sauvignon Blanc (Chile) £15.95
Crisp, citrus led Sauvignon Blanc with just the right acidity.
Murphy's Chardonnay (Australia) £19.50
This is a soft and delicate wine that displays stone fruit characters on both the aroma and palate.
Imdaba Sauvignon Blanc (South Africa) £21.00
Refreshing gooseberry, citrus and tropical fruit flavours are backed by a racy jolt of acidity in this crisp, clean Sauvignon Blanc.
- OUR RED WINE SUGGESTIONS...
La Pintora Merlot (Chile) £15.95
Black cherries and plums, a juicy wine with soft tannins and a long ripe finish.
Tempranillo Protocolo (Spain) £17.50
Full and round in the mouth, simple but pleasant with berries, vanilla and minerals.
Brampton Old Vine (South Africa) £21.00
A blend of Shiraz, Merlot & Cabernet create this softly contoured and beautifully balanced wine.

HOW MUCH WINE?

We recommend an allowance of half a bottle per person



Eat Drink
and
be Married

Wedding Breakfast

*please select one starter, one main and one dessert

Starters

Creamy mushroom & tarragon soup, crusty bread	£5.50	Baked Tiresford Guernsey golden brie tart, caramelised shallots, rocket with tomato and basil concasse	£6.95
Roast plum tomato & basil soup, olive focaccia	£5.50	Prawn & avocado cocktail, baby gem cherry tomatoes & cucumber, brown bread	£6.95
White onion & cider soup, cheddar cheese toasts	£5.95	Chicken liver pate, toasted brioche, caramelised onion chutney	£6.95
Your favourite soup	£ tbc	Smoked salmon, soda bread, caper & lemon dressing	£7.50
Wild & button mushrooms in a creamy garlic and blue cheese sauce on toasted ciabatta	£6.50	Thai fish cakes, crunchy peanut salad, sweet chilli sauce	£7.50
Baked goats cheese on a brioche croute with a herb and walnut crust and a Waldorf salad	£6.75		
Parma ham, honeydew melon, forest fruit compote	£6.95		

Mains

Mozzarella and sun dried tomato risotto, rocket	£11.95	Salmon supreme, crushed new potatoes, fricassee of vegetables, creamy chive and butter sauce	£16.50
Roast butternut squash & courgette lasagne, salad, buttered new potatoes	£12.95	Grilled cod loin topped with Welsh rarebit, crab crushed potatoes, sweet & sour peppers, basil	£16.50
Spiced chick pea cakes, Greek salad & tzatziki	£12.95	Thai style seabass fillets, bok choi, fragrant rice & green curry sauce	£16.50
Roast beef, homemade Yorkshire pudding, roast potatoes, seasonal vegetables, rich roast gravy	£15.50	Pan roast duck breast, fondant potato, celeriac puree, green beans, spiced blackberry jus	£17.50
Supreme of chicken, paprika sauce, crispy pancetta, roast shallots & button mushrooms, green beans, rosemary potatoes	£15.50	Roast leg of lamb, garlic & rosemary potato cake, creamed spinach, slow roasted cherry tomatoes, red wine jus	£17.95
Roast chicken breast wrapped in streaky bacon, dauphinoise potatoes, broccoli, wild mushroom Madeira jus	£15.50	Sirloin steak, dauphinoise potatoes, green beans, roast shallots, red wine jus	£25.95
Roasted pork belly, fondant potato, braised red cabbage, green beans, caramelised apple, rich gravy	£15.50		
Slow cooked beef with baby onions, mushrooms & pancetta in a rich red wine gravy, creamed potatoes, roasted root vegetables	£15.95		