

Wedding breakfast menu

Starter

Wye valley asparagus, quail egg, Elmhurst cheese, smoked mayonnaise

Cured seabream, lemon puree, crème fraîche, compressed cucumber, brioche

Devon crab, avocado, Lemon verbena, apple, filo pastry, chervil mayonnaise

Roast quail breast, sweetcorn, chorizo, almonds, truffle oil

Veal tartar, shimiji mushrooms, rye crumble, quail egg, shaved truffle

Main course

Pea and wild garlic risotto, aged parmesan, crispy shallots

Baked halibut, Jerusalem artichoke puree, charred leeks, crushed Jersey royals, caviar butter sauce

Seared fillet of seabass, caramelised cauliflower, pine nut, orange, samphire

*Romney marsh lamb rump, caramelised shallot puree, seared baby gem, asparagus pomme purée,
sauce paloise*

*Aged beef sirloin, pomme Anna, heritage carrots, wild mushroom ketchup, cavolo nero, pink
peppercorn sauce*

Dessert

English strawberries, Italian meringue, vanilla cream, coconut crumble

White chocolate and pistachio cheesecake, poached rhubarb, milk crumb

Salted caramel, poached apples, oat crumble, clotted ice cream

Chocolate marquis, marmalade cream, caramelised hazelnuts, flowers

Selection of cheeses, quince, celery, cheese biscuits