



Wedding Breakfast Menus

Suggested Canapés

Menu 1

Blinis of Smoked Salmon & Caviar

Ballotine of Foie Gras with Spiced Melon

Carpaccio of Tuna, Sesame & Ginger

Vegetable Sushi Roll with Soy Sauce & Wasabi

Almond Crusted Goats' Cheese with Pear

15.00 per person



Menu 2

Starter

Scottish Smoked Salmon
with mango, horseradish & ginger "cheesecake"

Intermediate

Consommé of Langoustine
with tarragon gnocchi

Main

Breast of Maize Fed Chicken
*with French style peas, celeriac purée, fondant potato
& sweet garlic & lemon sauce*

Dessert

Citrus Assiette

**Fresh Ground Coffee, Selection of Teas
& Infusions & Petit Fours**

**3 courses 41.00 per person
4 courses & Intermediate 48.00 per person**



Menu 3

Starter

Warm Salad of Tea Smoked Sika Venison
celeriac & quince

Intermediate

Cream of Cèpes Elixir

Main

Roasted Fillet of Salmon
with merlot & sage dressing, roasted pumpkin, braised beetroot
& horseradish scented gnocchi

Dessert

Valhrona Chocolate Assiette

**Fresh Ground Coffee, Selection of Teas
& Infusions & Petit Fours**

**3 courses 43.00 per person
4 courses & Intermediate 49.00 per person**



Menu 4

Starter

Velouté of Butternut Squash
with roasted foie gras

Intermediate

Fillet of Halibut
with pistachio crust & rosehip emulsion

Main

Tournedos of Aberdeen Angus
with burgundy & oxtail jus, shallot scented broad beans,
mousseline potato & braised endives

Dessert

Panna Cotta
With a shot of passion fruit & raspberry sorbet

**Fresh Ground Coffee, Selection of Teas
& Infusions & Petit Fours**

3 courses 45.00 per person
4 courses & Intermediate 54.00 per person



Menu 5

Starter

Truffled Asparagus Salad
Pea & walnut dressing

Intermediate

Amaretto Scented Lobster Bisque

Main

Breast of Barbary Duck
*with liquorice sauce, Parmentier potatoes, fennel,
apple & ginger salad*

Dessert

Iced Mango & Lime Parfait
with coconut tapioca & mango compote

**Fresh Ground Coffee, Selection of Teas
& Infusions & Petit Fours**

3 courses 48.00 per person
4 courses & Intermediate 56.00 per person



Menu 6

Starter

Ballotine of Foie Gras

with macerated pineapple, balsamic ginger & toasted brioche

Intermediate

Cauliflower & Coconut Soup

Main

Crab & Corn Crusted Halibut

*With mousseline potato, butter peas, broad beans
& American dressing*

Dessert

Croustillant of Hazelnut & Chocolate

With Mandarin sorbet

**Fresh Ground Coffee, Selection of Teas
& Infusions & Petit Fours**

**3 courses 52.00 per person
4 courses & Intermediate 58.00 per person**