

Wedding breakfast menu

Enjoy a selection of delicious, lovingly crafted dishes as part of your wedding breakfast. Explore our menu below and speak to us to find out more.

Appetisers

Beetroot and blue cheese risotto, candied walnuts, and thyme Prawn and crayfish cocktail, bloody Mary sauce, and rustic bread Ham hock and pea terrine, pickled red onion salad, and mustard dressing Slow-roast tomato soup, basil pesto, and cream

Mains

Honey roast loin of pork, sea salt crackling, sage and onion stuffing, and apple sauce Prosciutto-wrapped chicken breast, mushroom and tarragon sauce Seared salmon, crispy leeks, and champagne sauce

Desserts

Apple, pear and walnut crumble and vanilla custard Chocolate orange profiteroles, with an orange cream filling and dark chocolate Rhubarb and custard Eton Mess Pimm's-marinated melon and raspberry sorbet

Drinks

Enjoy coffee and a choice of hot beverages

Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.