



## LUXURY WEDDING BREAKFAST

Please pre select 3 starters, 3 mains and 3 desserts from the below to create you wedding breakfast menu.

### SOUP

SOUP OF THE MOMENT (ve)  
with croutons, micro cress and olive oil

### STARTERS

SCOTTISH SMOKED SALMON  
classic accompaniments  
SMOKED CHICKEN CAESAR CROQUETTE  
parmesan, anchovies, lettuce and spinach purée  
VEGAN SALAD (ve)  
Chinese cabbage, mint, coriander, spring onion, peanuts, tofu, yuzu

### MAINS

PAN-FRIED SEABASS  
tomato mash, tenderstem broccoli, hollandaise  
PAN FRIED CHICKEN BREAST  
fondant potato, spinach, truffle butter  
RUMP OF LAMB  
potato moussline with black truffle, tenderstem broccoli, spinach, red wine jus  
POTATO GNOCCHI (ve)  
tofu, béchamel, mushroom, peas, spinach, mozzarella

### DESSERTS

DARK CHOCOLATE MOUSSE (v)  
mixed berry ice cream  
CLASSIC CRÈME BRÛLÉE (v)  
shortbread  
BROWNIES (v)  
vanilla ice cream  
CARROT CAKE (v)  
carrot and orange sorbet, sweet lemon jam

### CHEESE

SELECTION OF FINE CHEESES (v)  
with traditional accompaniments

### TEA AND COFFEE

petit fours

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.  
ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.

(v) Suitable for vegetarians (ve) Suitable for vegans