

The Bishops

WEDDING BREAKFAST

Starters

- English Pea and Ham Soup**- Ham Hock, Pea Shoots
Potted Crab- Shaved Fennel, Pickled Cucumber, Sourdough Croutons
Confit Duck and Orange Terrine- Cherry Gel, Chervil, Brioche
Cold Poached Salmon- Dressed Asparagus, Hollandaise, Tarragon Oil
Goats Cheese Pannacotta- Sun Blushed Tomato Salad, Tapenade

Mains

- Roast Rump of Lamb**- Roasted Root Vegetables, Confit Potatoes, Mint Jus
Pan Fried Halibut - Heritage Potatoes, Spinach, Mussel Broth
Oven Roasted Fillet of Beef- Rosti Potato, Seasonal Vegetables, Red Wine Jus
Confit Duck Leg- Lyonnaise Potatoes, Fine Beans, Orange Jus
Heritage Beetroot Tart Tatin- Glazed Northumbrian Cheese, Tomato Chutney

Desserts

- Dark Chocolate Delice**- Baileys Ice Cream, Peanut Brittle
Trio of Desserts- Brulee, Apple Crumble, Chocolate Delice
Tasting of Strawberry- Cheesecake, Sorbet, Eton Mess
Selection of English And French Cheese- Grapes, Celery, Chutney
Pineapple Tart Tatin- Citrus Ice Cream

Please choose one option from each course to create a set menu for all guests.

On Arrival

Cocktail of Choice

With Starter

Glass of House Red or White Wine Served with Starter Course

With Main

Glass of House Red or White Wine Served with Main Meal

For the Toast

Glass of Sparkling Wine

£95 per person

