

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

£75 per person

