

The Elwets

WEDDING BREAKFAST

Starters

Northumbrian Leek and Potato Soup – Cheese Gougere
Lemon & Thyme Marinated Chicken Caesar Salad- Anchovies, Croutons
Thai Style Battered King Prawns- Asian Slaw, Soy Dressing
Country Pork and Pistachio Pate- Apple Chutney, Brioche
Twice Baked Cheddar Cheese Soufflé- Apple Salad, Walnuts

Mains

Sea Bass Fillet- Sautéed Potatoes, Samphire, Brown Shrimp Butter
8 Hour Braised Feather Blade of Beef- Smoked Bacon, Baby Onions, Creamed Potatoes
Wild Mushroom Gnocchi- Cep Cream, Pine Nuts, Parsley
Braised Lamb Shank- Creamed Potatoes, Provençal Vegetables, Basil Jus
Chicken wrapped in Bayonne Ham- Green Peppercorn Sauce, Fondant Potato

Desserts

Banoffee Tart- Chocolate Ice-Cream
Warm Dark Chocolate Brownie- Salted Caramel, Vanilla Ice-Cream
Coffee Pannacotta- Amaretti Biscuits, Baileys Gel
Vanilla Crème Brule- Chocolate Chip Cookies
Lemon Posset- Strawberries, Popping Candy

On Arrival

Choice of Kir Royal, Strawberry Bellini or Bottled Beers

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

£85 per person

