

# The Elwets

## WEDDING BREAKFAST

### Starters

**Northumbrian Leek and Potato Soup**- Cheese Gougere  
**Lemon Thyme Marinated in 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

**Stone bass Fillet**- Sauté 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, Provencal Vegetables, Basil Jus  
**Chicken Breast 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

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

### 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

£65 per person

