

The Vennels

WEDDING BREAKFAST

Starters

- Carrot and Coriander Soup-** Herb Crumb
- Pressed Ham Hock Terrine-** Mustard Mayonnaise, Sourdough Croutons
- Smoked Haddock and Spring Onion Fishcakes-** Buttered Spinach, Fish Cream, Parsley Oil
- Hot Smoked Salmon Pate-** Dill Pickled Vegetables, Sourdough
- Goats Curd and Red Onion Tartlet-** Balsamic Dressing, Fine Herb Salad

Mains

- Roast Chicken Breast-** Fondant Potato, Roast Heritage Carrot, Tarragon Jus
- Roasted Butternut Squash Risotto-** Yorkshire Blue Cheese, Sage, Candied Walnuts
- Pan Fried Salmon Fillet-** Olive Oil Mash, Buttered Greens, Sauce Antiboise
- Slow Cooked Pork Belly-** Black Pudding, Braised Cabbage, Cider Sauce
- Confit Lamb Shoulder-** Sun Blushed Tomatoes, Crushed Potatoes, Madeira Jus

Desserts

- Sticky Toffee Sundae-** Butterscotch Sauce, Vanilla Ice-Cream
- Baked Lemon Cheesecake-** Raspberries, Raspberry Sorbet
- Apple and Sultana Crumble-** Cinnamon Ice-Cream
- Strawberry Eton Mess-** Mint Jelly
- Vanilla Pannacotta-** Seasonal Fruit Compote, Shortbread

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

On Arrival

Choice of Prosecco or Bottled Beers

With Main

Glass of House Red or White Wine Served with Main Meal

For the Toast

Glass of Sparkling Wine

£75 per person

