

# 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, Raspberry Bellini or Bottled Beers

### With Main

Glass of House Red or White Wine Served with Main Meal

### For the Toast

Glass of Sparkling Wine

£55 per person

