

# WEDDING BREAKFAST MENU ONE

## TO START

Vegetable Cawl (v)  
caerphilly cheese dumpling

Pork, Chicken Liver & Herb Pâté  
homemade chutney, wholemeal bread

Melon Rose (v)  
kiwi & passionfruit salsa, ginger & mint syrup

## FOR MAINS

Breast of Chicken with Fruit Stuffing  
seasonal vegetables, roast potatoes, thyme  
gravy

Welsh Leg of Lamb  
minted roast potatoes, seasonal vegetables,  
rosemary jus

Pan Fried Sea bass  
chive crushed potatoes, buttered greens,  
saffron velouté

£45.00 per person

## DESSERT

Choux Bun (v)  
vanilla cream, belgium chocolate glaze

Orange Infused Crème Brûlée (v)  
all butter shortbread biscuit

Forest Fruit Eton Mess (v)  
strawberry compot, honeycomb

Please select one starter, main and dessert for all of your guests.

You are welcome to select courses from different menus at a supplement. Please discuss your requirements with a member of our wedding team.

(v) - vegetarian