



Wedding Breakfast Menu Suggestions

Starters

Smoked salmon parcel with fresh salmon & dill

Serrano ham with a salad of fresh asparagus and ripe figs

(v) Goat's cheese tart, rocket salad, tomato and herb dressing

Hand cured gravadlax with celeriac rémoulade served with rye bread

Selection of local breads with butter

Main Courses

Devon beef with red onion marmalade, red wine glaze
with mushrooms & smoked streaky bacon

Chicken supreme filled with spinach and crème fraiche,
white wine and tarragon cream

Fresh salmon fillet with a roast tomato and chervil salsa

Guinea fowl supreme with calvados cream sauce

(v) Ratatouille & Taw valley cheddar filo tart with herb dressing

All served with potatoes & fresh vegetables

Desserts

White chocolate cheesecake with dark chocolate biscotti

Hazelnut meringue with clotted cream, fresh strawberries

Lemon tart with fresh berries & raspberry coulis

Caramel bavarois with caramelised russet apples

Coffee & truffles