

WEDDING BREAKFAST

THREE COURSE MENU

Smoked Salmon Parcels with a lobster mousse
or
Caramelised Onion & Herbed Cherry Tomato Tartlet (v)

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Supreme of Chicken layered with Sun Dried tomatoes &
fresh basil pesto wrapped in Palma ham
or
Individual Beef Wellington
served with a rich truffle Barolo wine sauce

Served with a selection of Summer vegetables
Lyonnais Potatoes

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Selection of Breads

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White Chocolate Torte drizzled with Baileys
Or
Strawberry & Pistachio Tart

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Fresh Coffee & Petit Fours

