

# WEDDING BREAKFAST MENU ONE

## STARTERS

### HAM HOCK AND PEA TERRINE

Prune and apricot chutney and a crispy croute

### PRAWN AND CRAYFISH

Leaves, cucumber ribbons and a Bloody Mary dressing

### HERITAGE TOMATOES (V)

Whipped goat's cheese, fresh basil and olive oil

### BAKED GOLDEN AND RED BEETS (Ve)

Leaves, fresh herbs, beetroot reduction and balsamic glaze

## MAIN COURSES

### CORN-FED CHICKEN BREAST

Red onion and chive mash, green beans and baby corn

### HERB BAKED SALMON

New potatoes, buttered leeks and peas

### PORTABELLO MUSHROOM (V)

Blue cheese, tomato chutney and wilted spinach

### SEASONAL SQUASH (Ve)

Hazelnut and thyme crumble

## DESSERTS

### CARAMEL PANNA COTTA

Toffee popcorn and honeycomb

### APPLE TART

Calvados cream and butterscotch sauce

### BLACK CHERRY AND MARSHMALLOW CHEESECAKE

Black cherry compote and whipped cream

### FRESH BERRIES (Ve)

Mango sorbet

the  
eastside  
rooms.

V: Vegetarian

Ve: Vegan

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.