

# WEDDING BREAKFAST MENU TWO

## STARTERS

### PROSCUITTO HAM

Fig and rocket salad, balsamic dressing and a Parmesan tuile

### CURED SALMON

Duo of dill gravalax and beetroot gravalax with lemon crème fraiche dressing

### CAPRESE SALAD (V)

Heritage tomatoes, torn mozzarella and rocket pesto

### CELERIAC AND PARSLEY SOUP (Ve)

Truffle oil

## MAIN COURSES

### PANCETTA WRAPPED PORK FILLET

Garlic cream potatoes and green beans

### ROASTED COD LOIN

Herb crushed potatoes, spinach and sauce vierge

### RED ONION AND GOAT'S CHEESE TART (V)

Roasted peppers, courgettes and toasted pumpkin seeds

### CAULIFLOWER STEAK (Ve)

Roasted potatoes, heritage tomatoes and Chimichurri sauce

## DESSERTS

### CREME BRULEE

Lemon infused blackberries and a shortbread biscuit

### LEMON TART

Candied orange peel and a citrus syrup

### BANOFFEE

Layers of banana, toffee, crushed biscuits and whipped cream

### CHOCOLATE BROWNIE (Ve)

Coconut sorbet and dark chocolate sauce

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.

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eastside  
rooms.