

# Wedding Breakfast

## Menu 1 *[Choose one option for each course]*



### Starters

Citrus cured Scottish Salmon, with mango and tomato salsa, horseradish cream and coriander

Heritage tomato salad with burrata, rocket and artichoke & basil pesto

Smoked haddock, potato and welsh rarebit tart, with bitter leaves and sauce gribiche

### Main Courses

Glazed feather-blade of beef with tarragon gnocchi, carrot puree, golden beetroot and fine beans

Roasted rump of lamb with butternut squash puree, dauphinoise potato, savoy cabbage and glazed carrot

Garlic and thyme marinated chicken breast, with pearl barley risotto, peas and pancetta, and roasted chicken sauce

Wellington of roasted beetroot and butternut squash with pumpkin seeds and goats' cheese, served with seasonal vegetable garnish

### Desserts

Vanilla pannacotta with Scottish berries, confit orange and shortbread

Date and Guinness sticky toffee pudding, served with vanilla ice cream

White chocolate cheesecake with roasted pineapple, oat crumble & spiced rum syrup